Port of Entry	Grains/Oilseeds Storage Capacity 000 Tonnes	Annual Throughput Capacity
Tampico (Gulf of Mexico)	27	1680
Veracruz (Gulf of Mexico)	25	1620
Tuxpan	14	840
Coatzacoalcos (Gulf of Mexico)	10	720
Progreso/Mérida (Gulf of Mexico)	20	384
Mazatlan (Pacific coast)	20	960
Guaymas (Gulf of California)		
	204	8604

Veracruz and Tampico have bulk edible oil handling facilities. Storage facilities both at ports and inland are either government-owned (Almacenes Nacionales de Depósito and Bodegas Rurales Conasupo) or private. Oilseed crushers/refiners, compound feed manufacturers and large integrated livestock producers generally have some storage capacity. The trend is to the privatization of all government-owned storage facilities.

Oilseed in bulk, vegetable oil and meal are moved by both truck and rail, inland from ports and border crossings to crushers/refiners and feed manufacturers.

More storage capacity on the Pacific coast of Mexico, particularly at Manzanillo, to receive shipments of oilseeds, bulk vegetable oil (and wheat) and malting and feed barley from Vancouver would facilitate the servicing of the adjacent smaller crushers/refiners (and flour millers and malt houses) located in Northwestern and Central Mexico with Canadian oilseeds (and grains). Generally these operations cannot afford to purchase and store 14,000 tonne vessel loads.

Canadian oilseeds and products are presently only being imported in small volumes because of non-competitive prices with Polish canola. When they were imported in 1989 (and 1990 and 1991 in the case of small quantities of canola oil and flaxseed) the buyers were crushers/refiners and food processors (for use as food ingredients).

Low erucic acid rapeseed oil whether crushed and refined from Canadian canola or European rapeseed is not retail marketed as a distinct pure oil in Mexico. The very competitive nature of the market and its price sensitivity require the Mexican vegetable oil processing industry to purchase the lowest priced oilseeds and crude vegetable oils and to blend them based on the least cost formulation. There is currently no regulation that requires refiners and distributors to identify the proportion of oils in a blend or to even ensure that the contents correspond to the label description. For example, oil described as cartamo (safflower) is often not pure safflower but a blend of safflower, sunflower and low euricic acid rapeseed (or canola) oils. In other cases the oil is merely identified as vegetable oil with an indication on the bottom of the label that it contains "soyoil and/or sunflower and/or canola oil, etc".