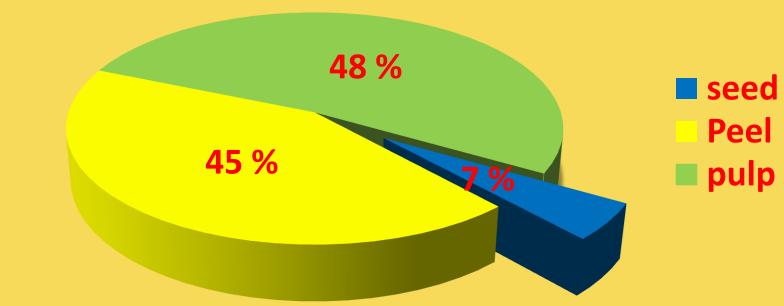




Fruit Composition



Fruit consists of:

- 48 % peel
- 45 % filtered pulp
- 7 % seeds



	Constituent	Cladode (dry mass) (%)	Cladode (wet mass) (%)	Fruit pulp (%)
	Water	-	88 - 95	84 - 90
	Carbohydrates	64 - 71	3 - 7	12 - 17
	Ash	19 – 23	1 - 2	0.3 - 1
	Fibre	18	1 - 2	0.02 - 3.15
	Proteins	4 - 10	0.5 - 1	0.21 - 1.6
W.S	Lipids	1 - 4	0.2	0.09 - 0.7
	Vitamin C		7 - 22 mg	12 - 81 mg
	Calcium	5.6 mg		12.8 - 59 mg
	Magnesium	0.2 mg		16.1 - 98.4 mg
	Potassium	2.3 mg		90 - 220 mg
	Phosphorous	0.1 mg		15 - 32.8 mg
	Iron	0.14 μg		0.4- 1.5 mg



Constituent	Fruit pulp (%)	Orange	Pawpaw
Water	84 - 90	87.8	88.7
Carbohydrates	12 - 17	11	10
Ash	0.3 - 1	0.4	0.6
Fibre	0.02 - 3.15	0.5	0.8
Proteins	0.21 - 1.6	0.4	0.6
Lipids	0.09 - 0.7	0.1	0.1
Vitamin C	12 - 81 mg	50	50
Calcium	12.8 - 59 mg	40	20
Magnesium	16.1 - 98.4 mg	> other fruit	
Potassium	90 - 220 mg		
Phosphorous	15 - 32.8 mg	= cherry, apricot, watermelon	
Iron	0.4 - 1.5 mg		

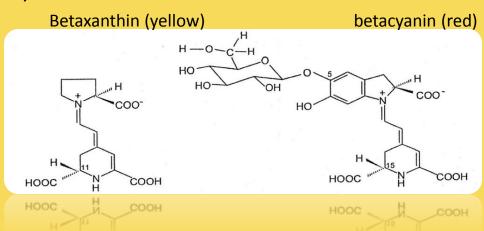


- Nutritional value same as other fruit
- Energy value same as apple, pear, orange, apricot
- TSS > 16 % (> as prune, apricot, peach, apple, cherry and watermelon)
- Technological properties:

Parameters	Green pulp	Purple pulp	Importance
рН	5.3 - 7.1	5.9 - 6.2	Juice
Acidity(% citric acid)	0.01 - 0.18	0.03 - 0.04	Juice
Dissolved solids (°Brix)	12 - 17	12.8 - 14.5	
Pectin (g/100g)	0.17 - 0.19	-	Juice, marmalade, jelly
Vitamin C (mg/100g)	4.6 - 41.0	20.0 - 31.5	
Calcium (mg/100g)	12.8 - 27.6	-	



- Other components:
 - Protein (0.2 1.6 %), Fat (0.1 0.7 %), Fibre (0.02 3.15 %)
- Free amino acids: 257 mg/100 g
- Total sugars: 6 14 %, glucose and fructose
- Fruit mass: 80 160 g
 - \circ 120 160 g = 1st class, > 160 g = extra large
- Cladodes 'nopalitos'
- Pigments: betalains, carotenes
- Antioxidants:
- Vitamin C, betalains,
- phenols, carotenes









- security (fences) and control of soil-erosion

- by-products like humectants, carminic acid,

additives, paper

- natural colourants

- flowers

energy (ethanol + methane gas)

- medical applications

- cosmetics





• A) **FOOD** USES:

Cladodes	Fruit
- Fodder	- Fresh
- Food for cochineal insect (Dactylopius coccus costa) — important for carmine dye	- Fresh juice / pulp
- Nopalitos	- Jam
- Alcohol	- Alcoholic beverages
- Jam	- Tuna "cheese"
	- Dried sheets
	- Liquid sweeteners



• A) **NUTRITIONAL** USES:

Products		By-products
Fruit	Cladode	Fruit and cladode
- juice and nectar	- brine and pickled	- oil from seeds
- marmalade, jelly, jam	- sweets	- mucilage from cladode
- dried fruit	- marmalade, jam	- pigments from skin
- sweeteners	- flour	- dietary fibre from cladode
- alcohol and wine	- sauce	
- tinned fruit	- alcohol	
- frozen fruit	- edible films	



• B) MEDICINAL USES:

Cladodes	Fruit
- anti-viral	- anti- cancer (prevent proliferation of cells and suppress tumor growth)
- anti-inflammatory	-anti-oxidants (vitamin C, carotenoids, certain amino acids, betalains)
- pain killers (analgesic)	- anti-inflammatory
- anti-diabetic (lower blood glucose and haemoglobin levels)	ulcers, allergies, fatigue,rheumatism, diureticum,"hangovers"
- high fibre	
- anti-hypercholesterolemia (lower cholesterol and change LDL)	



• C) **INDUSTRIAL** USES:

Cladodes	Fruit
- shampoo, face – and skin creams, soap, hair gel, sun screens	- pulp and skin: natural colourants (betalains)
- bio-ethanol, bio-methane gas	- juice: sweeteners and colourants
- proteins (76.6% similarity to egg proteins)	- seeds: oils especially unsaturated fatty acids, e.g. Linoleic acid
- veterinary phytotherapy	- peels: pectin
- carminic acid dye from Cochineal	- juice: single cell proteins
	- juice: fermentation substrate (tequila-like, Colonche, Pulque)
	- juice: substrate for production of red pigment by <i>Monascus</i>
	- juice: microbial oil production (poly-unsaturated fatty acids)



RESEARCH

Most research done on cactus pear as fodder

 Focus on alternative uses of cactus pear plant (cladodes, fruits and seeds) in food industry



Products - Fruit



Jellies



Preserves







Products - Cladodes

Chutney



Juice







Flour from cladodes

(protein: 3.9% & dietary fibre: 43%)







Flour from cladodes

Crunchy cookie processing

(protein: 3.9% & dietary fibre: 43%)









Products – Cladode flour



Carrot cake



"Crunchies"





Products – Cladode flour



Health bread





Products – Cladode flour



Flour

Mageu









Applications of mucilage as functional ingredients in foods.



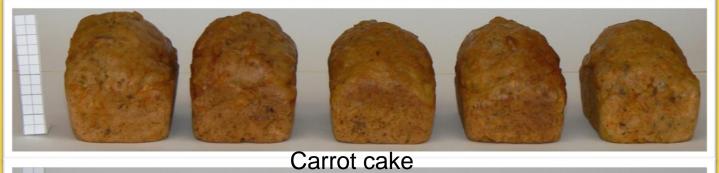


















Turkish Delight





Marshmallows









Mayonnaise

Polony





Emulsifier in mayonnaise (replacement of egg):





Emulsifier in mayonnaise (replacement of egg):





Emulsifier in mayonnaise (replacement of egg):





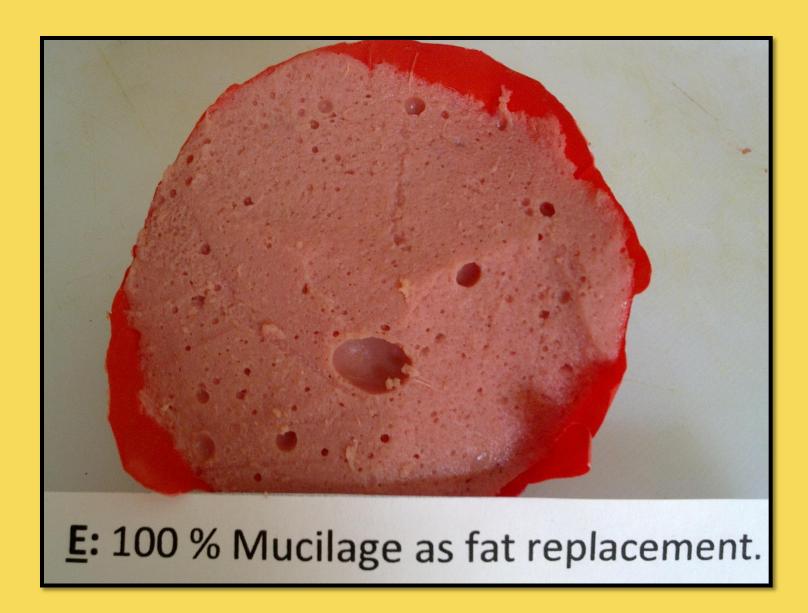
Fat replacer in mayonnaise (replacement of oil):



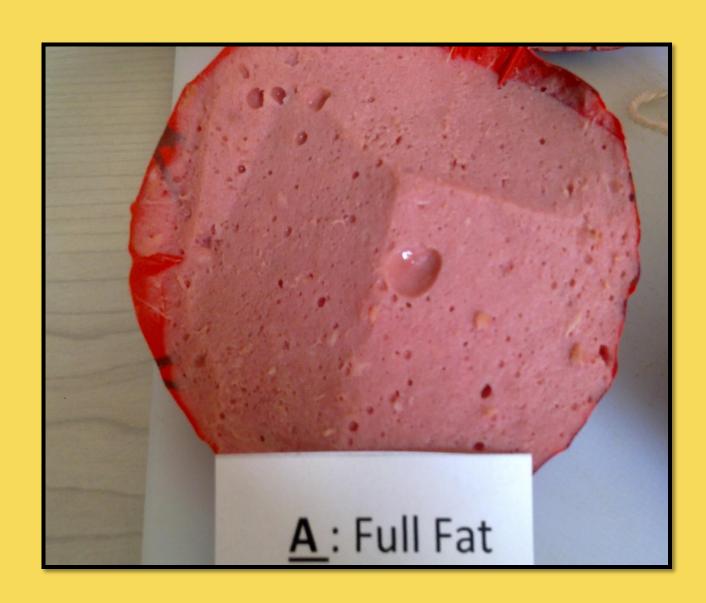














Carrot cake: 100 % fat(oil) replacement with mucilage.





Evaluation of seeds in terms of:

- Oils and fatty acids (nutraceuticals)
- Proteins and amino acids (nutraceutical & functional foods)





Locally









Internationally



Products





Dried flowers



Dried flowers





Seeds



Cladode flour





Fresh







Vinegar

Juice, jam, oil and pickles



Juice and jam

















Soap





Chile and Argentina



Stir fry





Fresh fruit and juice

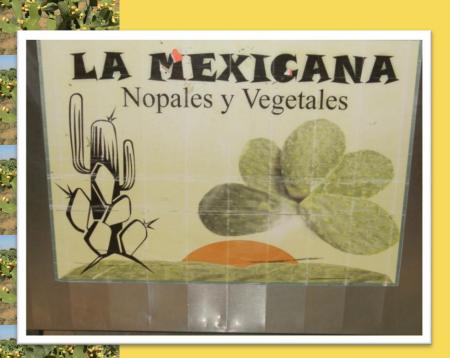
Syrup and jam





Ice cream





Mexico

Nopalitos - vegetables









Fresh napolitos





















Chilly beans and nopalitos





Egg and nopalitos





Pickles and jam



Corfu.jpg

Cross X geskil.jpg

Cross X.jpg

Direkteur geskil.jpg

Direkteur.jpg

Ficus Indice geskil.jpg

Ficus Indice.jpg

Fresno geskil.jpg

Cultivars

