

Nopal Powder (80 mesh) Organic USDA

CÓDIGO: VEG0018 Versión: 14816

Description:

Nopal (cactus) belongs to the Opuntia genus, Opuntioideae subfamily and Cactaceae. Family, which consist of more than 300 species. All originated from America continent. The Nopal powder is a product obtained inspection, washed, disinfected, dried, grinding and sifting of nopal, with uniform particle green to yellow green or sand.

Organoleptic Specifications:

Appearance: Fine uniform particle powder*Odor:* Dehydrated nopal characteristic to.*Flavor:* Characteristic of nopal powder.*Color:* Green to yellowish green cream.

Physicochemical Specifications:

80 mesh: Min. 85.0% passes through the mesh
Ashes: Max. 22.0%
Lead: Max. 0.5 ppm
Arsenic: Max. 0.5 ppm
Cadmium: Max. 0.5 ppm
Mercury: Max. 0.1 ppm

Microbiological Specifications:

Total plate count: Max. 10,000 CFU / g Molds: Max. 100 CFU / g Yeasts: Max. 50 CFU / g Total Coliforms: Max. 50 CFU / g E.coli: Negative. Salmonella: Negative / 25g Staphylococcus: aureus Negative / g

Storage and transport conditions:

Keep tightly closed in a cool, dry place.

Shelf life: 36 months.

Applications:

Pharmaceutical, Food Supplements, Nutrition for good metabolism of sugars.

Recommended serving:

100g / day [Basurto Santos, D., Lorenzana Jimez, M., & Magos Guerrero, G.
(2012). Monograph. Nopal utility for glucose control in type 2 diabetes mellitus Mexico,
Federal District, Mexico: Tominaga Nakamoto Medical School. UNAM.]

Characteristics

- Natural.
- Dispersible.

Certifications:

ISO 22000
 GMP
 ✓ Organic
 ✓ Kosher



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