



AA Nopal powder (40 mesh)

VALUE ADDED INGREDIENT

CÓDIGO: VEG0011

Versión: : 34215

Description:

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

Organoleptic Specifications:

Appearance: Fine uniform particle.

Odor: Dehydrated nopal characteristic to.

Flavor: Characteristic of nopal powder.

Color: Green to yellowish green cream.

Physicochemical Specifications:

40 mesh: 100% passes through the mesh.

Moisture: Max. 10.0%

Ash: Max. 22%

Lead Pb: Max. 0.5 ppm

Arsenic As: Max. 0.5 ppm

Cadmium Cd: Max. 0.5 ppm

Mercury Hg: Max. 0.1 ppm

Dietary Fiber: Min. 38.0%

Total Carbohydrates: Max. 72%

Fat: Max. 3%

Protein: Min. 4%

Microbiological Specifications:

Total plate count: Max. 5000 CFU / g

Molds: Max. 150 CFU / g

Yeasts: Max. 10 CFU / g

Total Coliforms: Max. 10 CFU / g

E.coli: Negative in 25 g

Salmonella: Negative in 25 g

Staphylococcus: Negative in 25 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 Jimenez, 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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