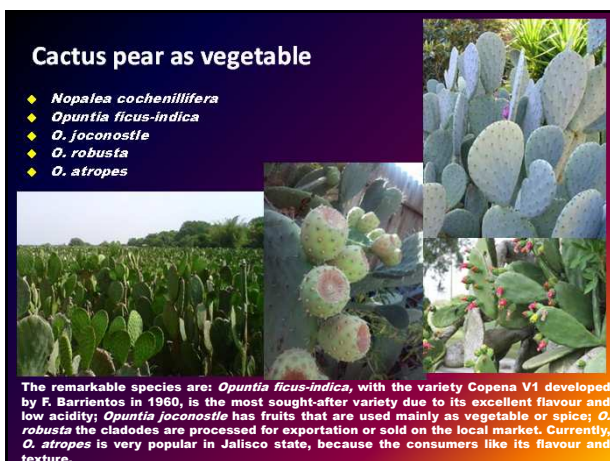
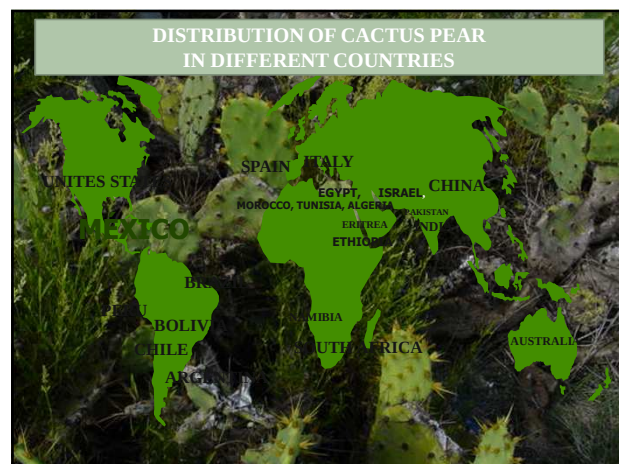
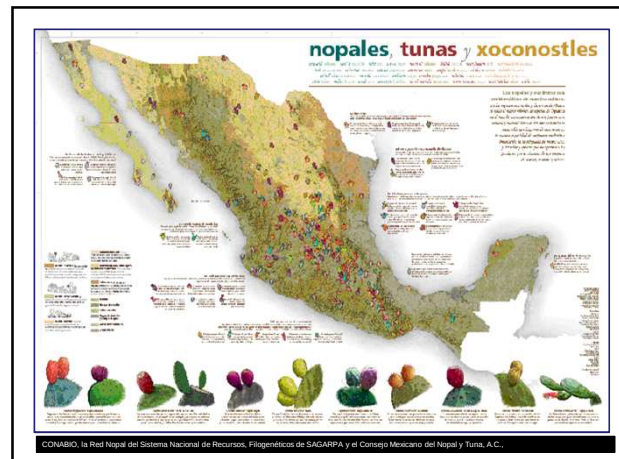




SOME SPECIES AND VARIETIES OF CACTUS PEAR USED FOR NOPALITOS.

SPECIES	VARIETY
<i>Opuntia atropes</i>	Blanco
<i>O. ficus-indica</i>	Milpa Alta
" "	Atlixco
" "	Copena V1
" "	Copena F1
" "	Moradilla
" "	Blanco
" "	Negro
" "	Blanco with spines
" "	Polotitan
" "	Alba
" "	Lutea
" "	Asperma
" "	Piriforme
" "	Serotina
" "	Italiana
" "	Villanueva
" "	Jalpa
<i>O. inermis</i> = <i>O. stricta</i>	Tlacanopal
<i>O. streptacantha</i>	Cardon
<i>O. robusta</i>	Tapon
<i>Nopalea cochenillifera</i>	Tamazunchale

Bravo, 1978; Flores, 1995; De la Rosa and Santamaría, 1998; Blanco et al., 1999.

HOW HARVEST CACTUS PEAR (CLADODE) ?

Nopales or pads should be harvested when the pads are young and tender (15-20 cm large).

Wear gloves and use sharp knife

Peel the cactus pear

Washing water

Cactus pear ready for consumption

Rise thoroughly removing any tiny spines or sticky fluid seeping from the pads. Slice into thin strips or chop into small pieces

DESESPINADORA DE NOPAL

MADE IN MEXICO

Price: 1.850,00 €

Made: México

Sales area : América

Order time: 7 a 15 days

The Nopal Cleaning & Trimming Machine

Patent No: 185320

nopalli

ORDERS
MAD INDUSTRIAS
Monterrey, N.L.
México
Phone: (81)8374 17 43
Cell: (81)8283 08 13
Mail: mad@interclan.net

Designed for almost all Nopal Varieties

FRUIT

"nopal cardon" (*O. streptacantha*) is sold locally or used by the rural agro-industry to produce candy ("queso de tuna"), marmalade ("melcocha") or an alcoholic beverage ("colonche").

SOME SPECIES UTILIZED FOR FRUIT

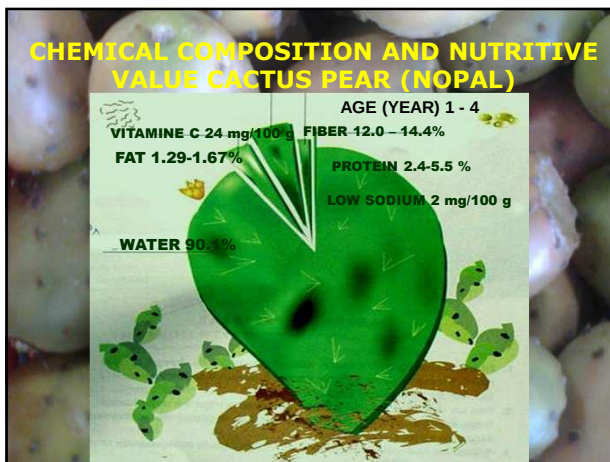
SPECIES	COMMON NAME
<i>Opuntia altajayuca</i>	Nopal alfacyuca
<i>O. amyclaea</i>	Nopal de castilla
<i>O. ficus-indica</i>	Nopal duraznillo
<i>O. hyptiacantha</i>	Nopal tapón
<i>O. leucotricha</i>	Nopal cardón
<i>O. megacantha</i>	Nopal tapón
<i>O. streptacantha</i>	Nopal tapón
<i>O. tapona</i>	Nopal camueso
<i>O. robusta</i>	Nopal camueso

Flores and Gallegos, 1993





CHEMICAL COMPOSITION



PROCESSING

HYGIENE MEASURES

RULES

It is recommended that the following rules are adhered to:

1. the workers should carefully wash their hands before any product processing operation.
2. the utensils and equipment will have to be properly cleaned before and after use, in order to remove dust and any possible organic particle.
3. the packaging, bottles and jars, will have to be washed with a hand-operated appliance and hot water;
4. before storage, the finished products will have to be washed, dried and properly labeled.



ATTENTION!

Hygiene measures are always very important, in particular for small enterprises. In the absence of such measures, the products will be liable to contamination by bacteria, yeasts and moulds







Exportation

Sales of over \$ 360,000 usd

Some companies export to Europe

Tempura (cactus pear)

Hamburger (cactus pear)

Brine

Gourmet food!

this is not food for poor people!

Now a food with nopal is considered Gourmet!

Only for people with good appetite!



USE OF CACTUS PEAR AS FOOD IN OTHER COUNTRIES



35 recipes



SELATA



BREAD



DOMINIC REPUBLIC



MORROCO





**IX INTERNATIONAL CONGRESS ON
CACTUS PEAR AND COCHINEAL
(CACTUSNET/FAO-ICARDA)**

**Lagos de Moreno in Jalisco,
Mexico**

July 26-30, 2016

**Liberato Portillo
Universidad de Guadalajara**



portillo@cencar.udg.mx



**UACH, UAAAN, UANL, UADEZ, UDGTO, UNAM, IPN, CP,
UMSNH...**