



New Opportunities
The Remarkable Properties of Prickly Pear

We are an agricultural cooperative.

We have consistently dedicated ourselves to the production of semi-finished products derived from prickly pear cladodes.

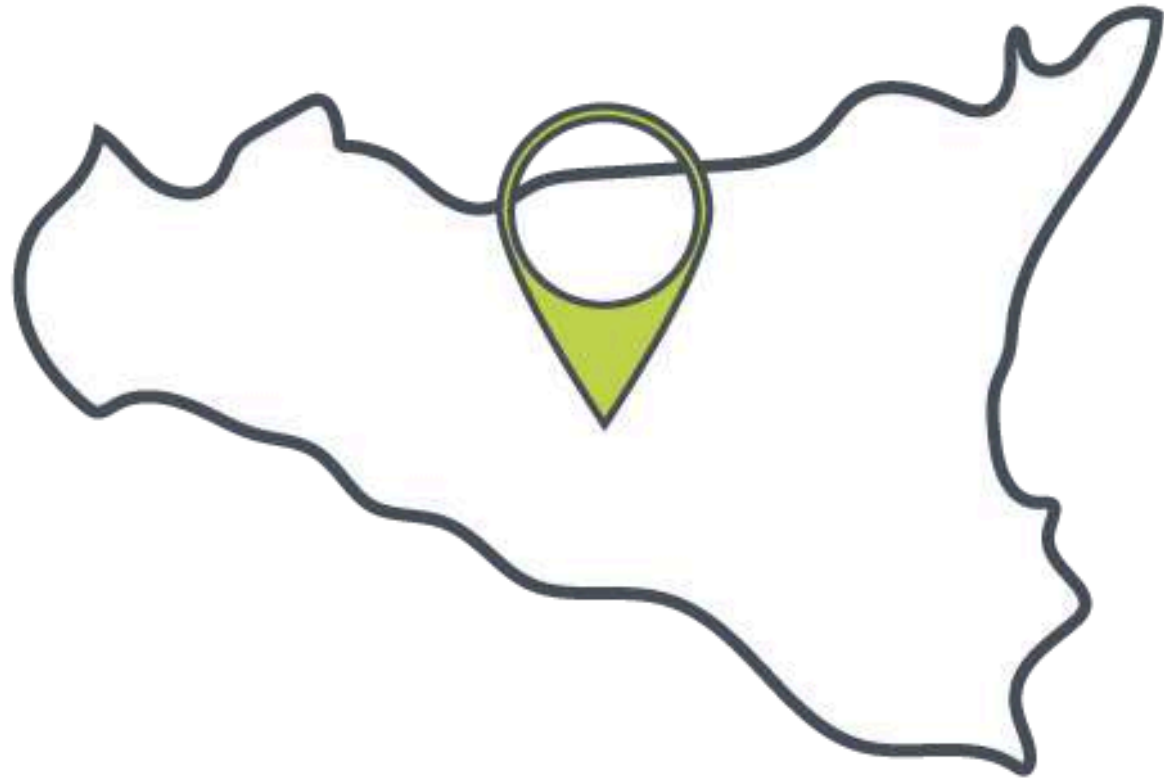
We approach our work with passion, professionalism, and dedication, cultivating a plant that possesses significant potential and has evolved over the centuries into a symbol of Sicily and the Mediterranean.

You will uncover the remarkable properties of Opuntia and its extensive array of semi-finished products that are beneficial for creating your upcoming product.

Welcome to Opuntia Italia.



A production area spanning more than 2500 hectares in the center of Sicily.



Raw materials sourced solely from certified organic agriculture.



A thorough inspection of each individual cladode prior to entering the processing lines.

Dehydrated prickly pear pads



Enhances intestinal motility*

Due to its high fiber content and its capacity to soften stool, it facilitates evacuation without spasms.



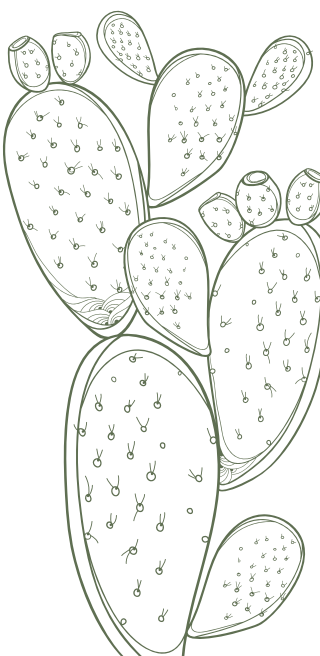
Body weight equilibrium*

Mucilages that regenerate upon contact with gastric fluids protect the walls and restrict the absorption of sugars and fats.



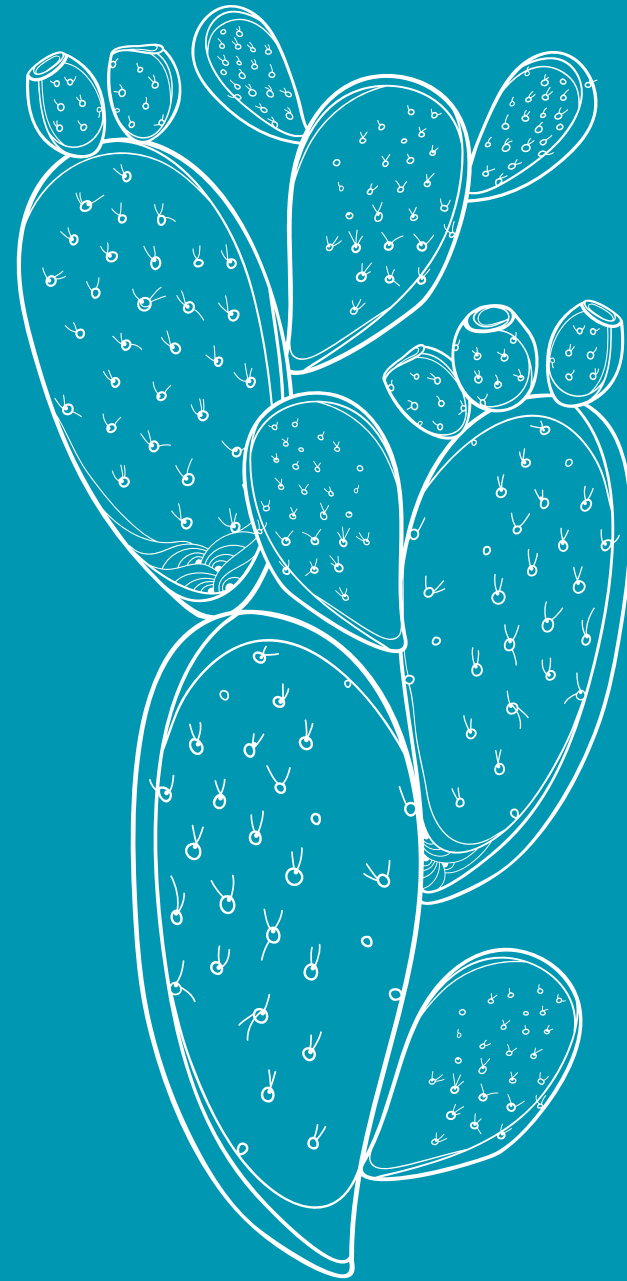
Emollient and soothing for the stomach*

The regenerated mucilages exert an emollient and soothing effect on the gastric walls.



*Claims acknowledged by the Italian Ministry of Health

Dehydrated prickly pear pads



Lowers cholesterol levels

The modulation of nutrient, sugar, and fat absorption facilitates the reduction of cholesterol levels in the blood.



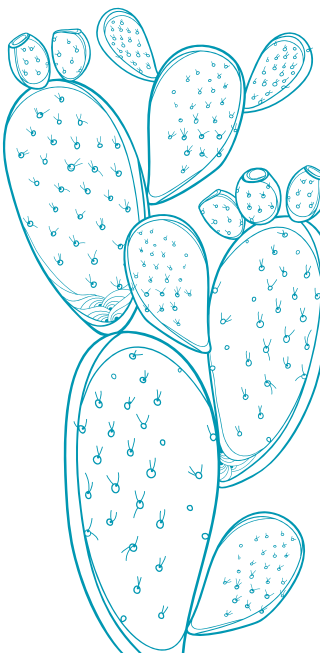
An exceptionally potent antioxidant

Analyses conducted at esteemed research institutions reveal the remarkably high antioxidant capacity of 49800 $\mu\text{mol TE}/100\text{g}$.

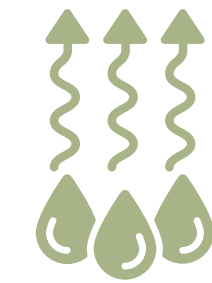


Appetite suppressant

When exposed to intestinal fluids, dehydrated food expands in volume by tenfold, mitigating the sensation of hunger prior to meals.



Dehydrated prickly pear pads



Dehydrated
at 45 °C



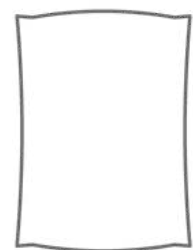
Entire cube

Commercial name: OpuntiaDry

2 x 2 cm cubes

Ideal for: Tailored shredding

Packaged:



5 kg
LDPE bags



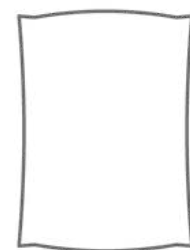
Herbal tea blend

Commercial name: OpuntiaDry A

Herbal tea, cut to a size of 2-5 mm.

Ideal for: Gel Extraction / Herbal Infusions

Packaged:



5 kg
LDPE bags



Pulverized

Commercial name: OpuntiaDry B

500 to 800 microns

Ideal for: Cuisine

Packaged:



5 kg
LDPE bags



Micronized

Commercial name: NopalDry C

< 500 microns

Ideal for: Nutraceuticals

Packaged:



5 kg
LDPE bags

OpuntiaDry



GLUTEN FREE



NICHEL TESTED



COBALTO TESTED



CROMO TESTED



PIOMBO TESTED



CADMIO TESTED

State Dehydrated at a low temperature of 45°

Format Whole cube measuring 2 x 2 cm.

Cultivation and Processing Certified organic

Areas of Application Food Nutraceutical Cosmetic Pharmaceutical

Property

- Elevated antioxidant capacity
- Gastric safeguard
- Appetite suppressant
- Cholesterol modulator
- Rich in fiber
- Hypoglycemic
- Nutritional supplement
- Bacteriostatic

Characteristics

- Arsenic free*
- Cadmium free*
- Mercurio free*
- Nichel free*
- Lead free*
- Carbohydrates 24.5g/100g*
- Insoluble fiber 14.29 g/100g*
- Soluble fibers 39.60 g/100g*
- Of which food 39.2 g/100g*
- Protein 3.56 g/100*
- Kcal 206 g/100*
- Magnesio 995 mg/100g**
- Sodio 30,83 mg/100g**
- Manganese 10 mg/100g**
- Ferro 13.67 mg/100g**
- Zinco 6,17 mg/100g**
- Ascorbic acid 1.83 mg/100g**
- Calcium $\geq 5.64 \leq 17.95$ mg/100g**
- Phosphorus $\geq 0.15 \leq 2.59$ mg/100g**
- Vitamina C $\geq 7 \leq 22$ mg/100g**
- Potassium $\geq 2.35 \leq 55.20$ mg/100g**

*Analysis conducted on the product

**Data reported from scientific bibliography

OpuntiaDry A



State Dehydrated at a low temperature of 45°

Format Herbal tea cut 2-5 mm

Cultivation and Processing Certified organic

Areas of Application Food Nutraceutical Cosmetic Pharmaceutical

Property

- | | |
|---------------------------------|--------------------------|
| - Elevated antioxidant capacity | - Rich in fiber |
| - Gastric safeguard | - Hypoglycemic |
| - Appetite suppressant | - Nutritional supplement |
| - Cholesterol modulator | - Bacteriostatic |

Characteristics

- | | |
|---------------------------------|--|
| - Arsenic free* | - Magnesio 995 mg/100g** |
| - Cadmium free* | - Sodio 30,83 mg/100g** |
| - Mercurio free* | - Manganese 10 mg/100g** |
| - Nichel free* | - Ferro 13.67 mg/100g** |
| - Lead free* | - Zinco 6,17 mg/100g** |
| - Carbohydrates 24.5g/100g* | - Ascorbic acid 1.83 mg/100g** |
| - Insoluble fiber 14.29 g/100g* | - Calcium $\geq 5.64 \leq 17.95$ mg/100g** |
| - Soluble fibers 39.60 g/100g* | - Phosphorus $\geq 0.15 \leq 2.59$ mg/100g** |
| - Of which food 39.2 g/100g* | - Vitamina C $\geq 7 \leq 22$ mg/100g** |
| - Protein 3.56 g/100* | - Potassium $\geq 2.35 \leq 55.20$ mg/100g** |
| - Kcal 206 g/100* | |

*Analysis conducted on the product

**Data reported from scientific bibliography



GLUTEN FREE



NICHEL TESTED



COBALTO TESTED



CROMO TESTED



PIOMBO TESTED



CADMIO TESTED

OpuntiaDry B



State Dehydrated at a low temperature of 45°

Format Pulverized 500-800 microns

Cultivation and Processing Certified organic

Areas of Application Food Nutraceutical

Property

- | | |
|---------------------------------|--------------------------|
| - Elevated antioxidant capacity | - Rich in fiber |
| - Gastric safeguard | - Hypoglycemic |
| - Appetite suppressant | - Nutritional supplement |
| - Cholesterol modulator | - Bacteriostatic |

Characteristics

- | | |
|---------------------------------|--|
| - Arsenic free* | - Magnesio 995 mg/100g** |
| - Cadmium free* | - Sodio 30,83 mg/100g** |
| - Mercurio free* | - Manganese 10 mg/100g** |
| - Nichel free* | - Ferro 13.67 mg/100g** |
| - Lead free* | - Zinco 6,17 mg/100g** |
| - Carbohydrates 24.5g/100g* | - Ascorbic acid 1.83 mg/100g** |
| - Insoluble fiber 14.29 g/100g* | - Calcium $\geq 5.64 \leq 17.95$ mg/100g** |
| - Soluble fibers 39.60 g/100g* | - Phosphorus $\geq 0.15 \leq 2.59$ mg/100g** |
| - Of which food 39.2 g/100g* | - Vitamina C $\geq 7 \leq 22$ mg/100g** |
| - Protein 3.56 g/100* | - Potassium $\geq 2.35 \leq 55.20$ mg/100g** |
| - Kcal 206 g/100* | |

*Analysis conducted on the product

**Data reported from scientific bibliography



OpuntiaDry C



State Dehydrated at a low temperature of 45°

Format Micronized < 500 microns

Cultivation and Processing Certified organic

Areas of Application Nutraceutical Pharmaceutical

Property

- Elevated antioxidant capacity
- Gastric safeguard
- Appetite suppressant
- Cholesterol modulator
- Rich in fiber
- Hypoglycemic
- Nutritional supplement
- Bacteriostatic

Characteristics

- Arsenic free*
- Cadmium free*
- Mercurio free*
- Nichel free*
- Lead free*
- Carbohydrates 24.5g/100g*
- Insoluble fiber 13.0 g/100g*
- Soluble fibers 32.40 g/100g*
- Of which food 33.4 g/100g*
- Protein 3.56 g/100*
- Kcal 206 g/100*
- Magnesio 995 mg/100g**
- Sodio 30,83 mg/100g**
- Manganese 10 mg/100g**
- Ferro 13.67 mg/100g**
- Zinco 6,17 mg/100g**
- Ascorbic acid 1.83 mg/100g**
- Calcium $\geq 5.64 \leq 17.95$ mg/100g**
- Phosphorus $\geq 0.15 \leq 2.59$ mg/100g**
- Vitamina C $\geq 7 \leq 22$ mg/100g**
- Potassium $\geq 2.35 \leq 55.20$ mg/100g**

*Analysis conducted on the product

**Data reported from scientific bibliography



GLUTEN FREE



NICHEL TESTED



COBALTO TESTED



CROMO TESTED

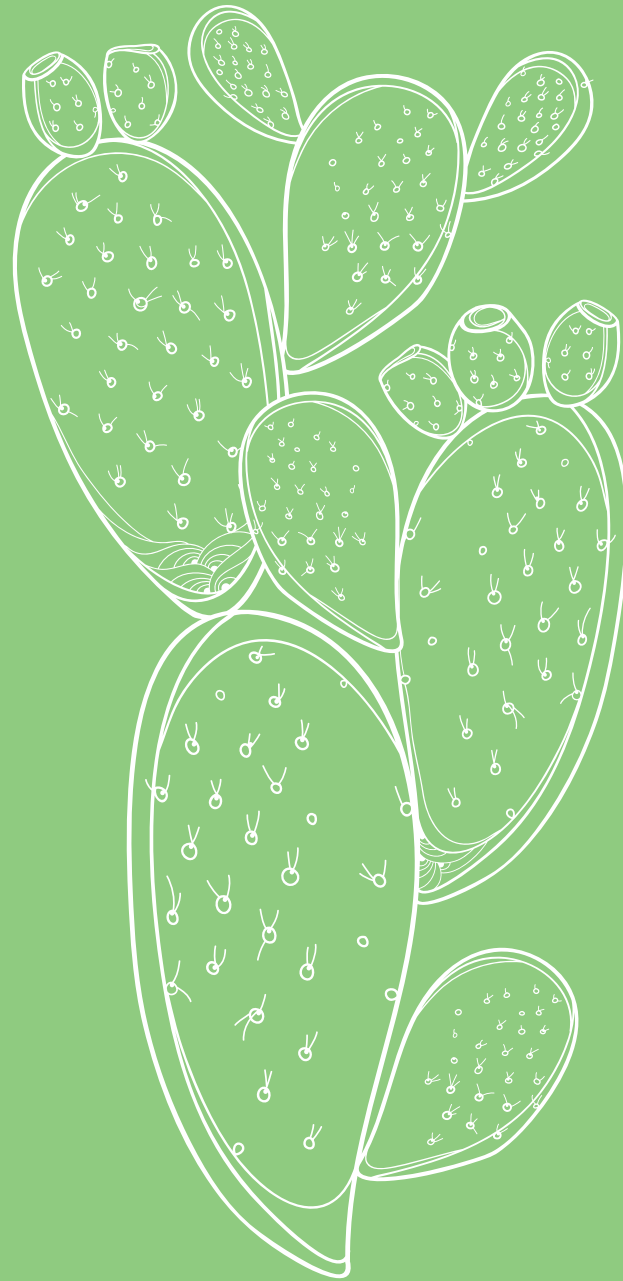


PIOMBO TESTED



CADMIO TESTED

Gel Extract



Emollient and soothing effect in the stomach

By consuming the product in its natural visco-elastic liquid form, the barrier effect, along with its emollient and soothing properties throughout the digestive system, is enhanced.



Emollient and soothing effect on the skin

In the event of sunburn or heatstroke, Prickly Pear Gel, known for its potent soothing properties, effectively alleviates burning sensations and redness. The proven capacity to minimize the evaporation of subcutaneous fluids also maintains the skin's natural softness.



Healing action

The presence of Piscidic Acid, in conjunction with elongated sugar chains, facilitates accelerated healing, even in instances of diabetes.



Gel Extract



Mechanically and
cold-pressed

Whole grain gel

Commercial name: OpuntiaGel

Format: Viscoelastic fluid

Ideal for: Functional drinks
Soothing creams
Emollient creams

Packaged:



5 kg
HDPE tank



25 kg
HDPE tank



1000 Kg
Barrel



OpuntiaGel



State Mechanically and cold extracted

Format Visco-elastic full gel

Cultivation Certified organic

Fields of application Food, Cosmetic and Pharmaceutical

Conservation ❄️ At controlled temperature 3-5 C°

Property

- Antioxidant
- Gastric protector
- Probiota
- Cholesterol regulator
- Fat absorption regulator
- Hypoglycemic
- Food supplement
- Bacteriostatic
- Healing
- Soothing
- Emollient
- Elasticizing

Characteristics

- Arsenic free*
- Cromo free*
- Cadmium free*
- Mercurio free*
- Nichel free*
- Lead free*
- Antimony free*
- ORAC 1038 $\mu\text{mol TE}/100\text{g}^*$
- Potassium (K) 1250 ppm**
- Magnesio (Mg) 350 ppm**
- Polysaccharides 532 mg eq. xylose/g**
- Total polyphenols 18.6 mg GAE g⁻¹**
- Calcium (Ca) 1271 ppm**

***Analysis conducted on the product**

****Data reported from scientific bibliography**



GLUTEN FREE



NICHEL TESTED



COBALTO TESTED



CROMO TESTED



PIOMBO TESTED



CADMIO TESTED

NopalGel



GLUTEN FREE



NICHEL TESTED



COBALTO TESTED



CROMO TESTED



PIOMBO TESTED



CADMIO TESTED

State Mechanically and cold extracted

Format Visco-elastic full gel

Fields of application Food, Cosmetic and Pharmaceutical

Conservation With additives

Property

- Antioxidant
- Gastric protector
- Probiota
- Cholesterol regulator
- Fat absorption regulator
- Hypoglycemic
- Food supplement
- Bacteriostatic
- Healing
- Soothing
- Emollient
- Elasticizing

Characteristics

- Arsenic free*
- Cromo free*
- Cadmium free*
- Mercurio free*
- Nichel free*
- Lead free*
- Antimony free*
- ORAC 1038 $\mu\text{mol TE}/100\text{g}^*$
- Potassium (K) 1250 ppm**
- Magnesio (Mg) 350 ppm**
- Polysaccharides 532 mg eq. xylose/g**
- Total polyphenols 18.6 mg GAE g⁻¹**
- Calcium (Ca) 1271 ppm**

*Analysis conducted on the product

**Data reported from scientific bibliography

Comparison between Opuntia and Aloe



	<i>Prickly pear</i>	<i>Aloe Vera</i>
Dangerous substances	None	Hydroxyanthracene in the peel
Production of food flour	Yes	No
Soluble dietary fiber	39,58 g/100	n.d.
Insoluble dietary fiber	14,29 g/100	n.d.
Mucilage lattice	Stratified	Linear
Unit of sugars	25	8
Antioxidant Power Gel	13%	11%
Dry peel antioxidant power	498.32 ± 25.31 μmol TE/g	Toxic
Healing effect (active molecules)	Opuntiamannan, Isoramnetina, Piscidic acid	Acemannano
U.V. protection (active molecules)	Piscidic acid eucomic acid	n.d.
Emollient effect	Yes	Yes
Polyphenols	1446 mg/100g Highly bioavailable	307 mg/100g
Vitamins	Riboflavin, Vitamin A, B1. B2, B3, B6, C, E, K	Vitamins A, C, E, Vitamins of group B

Complimentary consultation regarding our products.

In addition to semi-finished products, we provide our customers with comprehensive documentation, scientific expertise, and support essential for the development of formulas or variations that meet specific production requirements.

Please reach out to us for any information, support, or sampling. Our technical offices are available to assist you with any requirements necessary for the development of your new product.



Contacts



President	Angelo Incorvaia	angelo@opuntiaitalia.com	3208485846
R&S	Titta Platamone	titta@opuntiaitalia.com	3473938822
Production	Sandro Incorvaia	sandro@opuntiaitalia.com	3206927675
Sales manager	Rosario Pisano	rosario.commerciale@opuntiaitalia.com	3289221101



opuntiaitalia.com



opuntiaitalia



Opuntia Italia

Opuntia 2B



Opuntia is a registered trademark licensed to Agrinsicilia Coop. Agricola e Sociale a.r.l.

Production Site: C/da Sabuci allo Sperone, Licata AG

Cultivations: San Cono - Sicily - Italy

www.opuntiaitalia.com

info@opuntiaitalia.com

Certification Bioagricert srl IT-BIO-007.380-0034502.2023.002

This catalog features images and details pertaining to products within the 2B Opuntia line.

Any reproduction, even in part, is prohibited.