

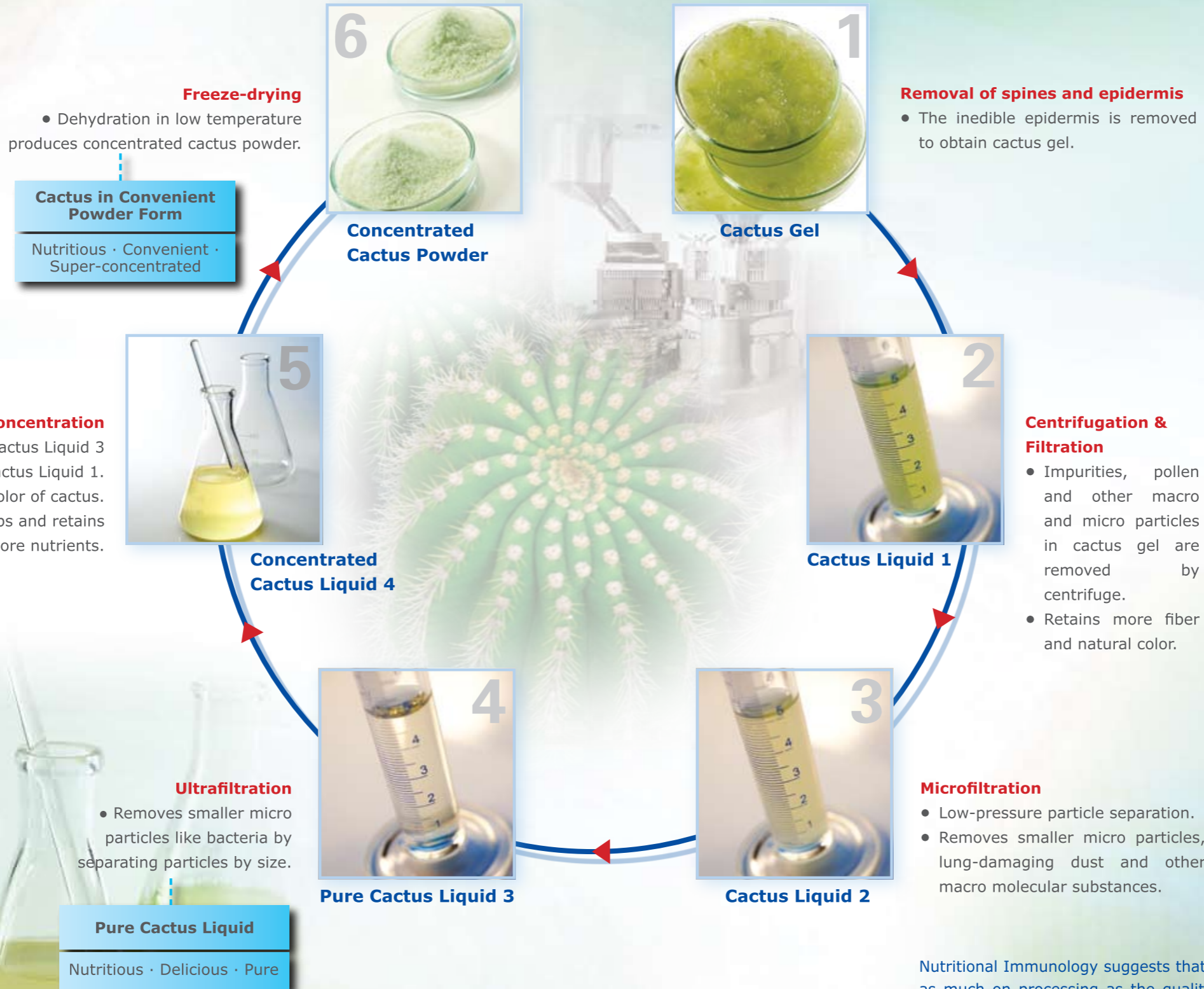
# Discover Technology

## — Perfect Nutrition from Cactus

Nutritional Immunology advocates constant research and continuous advancement. It has motivated the study of plant foods as well as breakthroughs in processing technology. The result: highly concentrated plant-based nutrition produced using the most advanced technology, bringing convenience to the modern lifestyle.

The prickly cactus may not look attractive, but it is a treasure chest of thousands upon thousands of phytochemicals and a wide variety of nutrients. Great effort has been taken to study cactus. Countless hours of tests have resulted in the most advanced processing methods to offer consumers only the best of cactus nutrition in various forms.

### | Advanced Processing Techniques |



**| Challenges in Processing Cactus |**  
Preparing cactus for consumption is difficult. Compared to other plant foods, there are many challenges in processing cactus:

- **Removing the epidermis**  
First, the sharp spines of the cactus have to be removed, followed by its thick epidermis, as it cannot be absorbed by the human body and may cause indigestion.
- **No high temperatures**  
High temperatures cannot be used in the processing of cactus as heat destroys its nutrients.
- **No delays allowed**  
Once the cactus' epidermis is removed, its gel may decay within a few hours and lose phytochemicals and antioxidants. Hence, the processing of cactus must be careful and swift.

#### TIPS:

- 1 Powder that is simply ground from cactus may still contain parts of the epidermis, and may not be as concentrated and nutritious.
- 2 Bacteria are culprits of food spoilage.
  - Liquids are breeding grounds for bacteria. Hence, liquid products must be packaged to stay bacteria-free so that they can maintain freshness without preservatives.
  - The dryness of powder discourages bacterial growth and gives a product longer shelf life.
  - Common methods of using heat for sterilization are unsuitable for cactus processing. Hence, it is best to use various filtration methods to remove bacteria, producing a cactus beverage that is pure and clean.
- 3 Pure cactus liquid does not contain impurities or solids. It cannot be freeze-dried directly as otherwise its nutrients will evaporate along with the moisture content.
- 4 Concentrated cactus powder can be mixed with variable amounts of water according to one's preference.

Nutritional Immunology suggests that the quality of a nutritional product relies just as much on processing as the quality of raw ingredients. With the most suitable techniques and choice ingredients, one can only expect the best products that deliver great convenience. Continued research and development will ensure future innovations that bring better nutrition, higher quality and more wholesome goodness!