E. EXCEL works hard to deliver the best prickly pear cactus has to offer!

E. EXCEL takes pride in using the finest ingredients to bring you the best products possible. We constantly research manufacturing processes, production methods, and new plant ingredients. We invest countless resources into research of many different ingredients, but none more than the amazing prickly pear cactus plant.

Prickly pear cactus, also known as *opuntia*, is an amazing species because all parts are usable as nutrient rich food sources. The cactus pad, flowers, and fruit all have unique properties that have made them each a staple of cultural diets throughout the world. In the southwest United States and Central and South America many cultures have used prickly pear cactus pads, flowers, and fruit in cuisine and for medicinal purposes.

Prickly pear cactus pad is rich in phytochemicals, antioxidants and polysaccharides like betalains, anthocyanins, betanin, neobetanin, phyllocactin, indicaxanthin, miraxanthin II, vulgaxanthin I and II, betalamic acid, polyphenols, quercetin, isorhamnetin, and many others—as well as Vitamins A and C, potassium, magnesium, calcium, and iron. In addition, all eight amino acids not produced naturally by the human body (histidine, isoleucine, leucine, lysine, methionine, phenylalanine, thereonine, tryptophan, and valine) are available in these cactus pads.

The fruit of the plant is a delicious treat that is low in calories and rich in antioxidants. The pectin, or polysaccharides present in the cell walls of plants, found in cactus fruit is especially helpful for low cholesterol diets. Plant pectin binds to cholesterol when consumed by humans and helps to slow the absorption of glucose by enveloping carbohydrates. The high pectin levels of cactus fruit make it an excellent source of soluble dietary fiber in addition to contributing to low cholesterol levels.

In addition to the pads and fruits, prickly pear cacti produce beautiful flowers that range in color from yellow to red in the spring. These flowers, like the rest of the plant, have been used in cuisines the world over for centuries. Often dried and used in culinary dishes and medicinal compounds, the flowers are nutrient rich as well.

At E. EXCEL we want to take advantage of the same properties of prickly pear cactus that these cultures have, but we also need to ensure the finest quality. That’s why our liquid cactus products are packaged in special Cheer Packs. These packages are created from technology invented in Japan and allow us to package our liquid cactus products without using preservatives. Cheer Packs also allow our products to remain bacteria free and prevent oxidation that can reduce antioxidant levels. Before being processed into your favorite E. EXCEL products, the cactus we use is filtered three times using a filtering range from .01 to 100 microns! After filtration the cactus is processed entirely by machines to reduce the possibility of contamination. Although cactus is our most difficult ingredient to process, we are proud to provide such a nutritious and safe product to our consumers!