



**#susfood\_eranet**

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The growing cultivation of prickly pear mirrors the increase of its by-products. Fruit peels are rich in **phytochemicals with high functional properties**, such as dietary fiber, pectin, proteins, antioxidants, flavonoids, minerals and polysaccharides, while **pulp contains biologically active compounds** such as vitamins, polyphenols, carotenoids and betalains. **Seeds includes an oil rich in health beneficial compounds** such as unsaturated fatty acids, phytosterols, fat-soluble vitamins and antioxidants. **These bioactive components might represent ingredients of interest for the formulation of functional foods.**

