

Exotic, exuberant and beautiful by nature! The pink pitaya, or dragon fruit, is a tropical fruit that has become increasingly popular in recent years, with its striking colours and flavour and high nutritional value. It is considered a highly nutrient-dense fruit, given the high amount of fibres, magnesium and extremely low calorie content, that along with its antioxidant, antibacterial and nutritional properties, makes it a good addition to any weight loss diet.

HYPERFOOD energy for the body



Benefits

Positive health effects of pitaya consumption have been attributed especially to the presence of substances with antioxidant properties, including vitamins, phenolic compounds and natural pigments. Diets rich in antioxidants can help to prevent chronic diseases.

Pitaya contains:

• Antioxidants: Polyphenols (flavonoids) and betalains

through sublimation. It preserves nutrients, shape, colour and

taste of food; and it is considered to be the best drying

technology available. Water removal allows a longer shelf life

at room temperature without the need of preservatives and

provides stability to a wide range of applications.

- Iron, Zinc and Vitamin B3
- Rich in Fibers and Vitamin C
- Good source of Magnesium



Freeze Drying

To obtain a freeze dried powder; after pasteurization, the pulp is frozen and placed in the freeze drier where the process takes place. Freeze-drying is a low temperature dehydration process, as food is frozen and subjected to a low pressure environment, enabling water to be removed from cells

Nutritional Values

Calories (kcal)	327	Vitamin C (mg)	260
Carbohydrate (g)	77	Magnesium (mg)	232
Dietary Fiber (g)	18	Sodium (mg)	4
Protein (g)	10	Calcium (mg)	90
Saturated fat (g)	1.6	Iron (mg)	2.9
Total Fat (g)	5.6	Zinc (mg)	1.9

Reference values only - It does not consist in specification data
Values per 100g of freeze-dried powder

Composition _____

Component	0/0	
Pink Pitaya	99.0	
Silicon Dioxide*	1.0	
*Anti-caking agent: used to reduce the absorbance of		

"Anti-caking agent: used to reduce the absorbance humidity from the atmosphere

Certifications





- ✓ Gluten free
- ✓ Non-GMO
- ✓ No artificial colors
- ✓ No preservatives
- $\checkmark \quad \text{No added sugar}$

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