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Diversity of Unavailable Polysaccharides and Dietary Fiber in Domesticated Nopalito and Cactus Pear Fruit (*Opuntia* spp.)

by Cecilia Beatriz Peña-Valdivia^{a*)}, Carlos Trejo^{a)}, V. Baruch Arroyo-Peña^{b)}, Adriana Beatriz Sánchez Urdaneta^{c)}, and Rosendo Balois Morales^{d)}

^{a)} Botánica, Colegio de Postgraduados, Carretera México-Texcoco km 36.5, Texcoco, México, 86230, México (phone: + 52(595)9520247 ext. 1313; fax: + 52(595)9520247; e-mail: cecilia@colpos.mx, cecibetips@gmail.com, ceciliabp@yahoo.com)

^{b)} The University of Kansas, Department of Ecology and Evolutionary Biology, Lawrence, Kansas 66045, USA

^{c)} Departamento de Botánica, Facultad de Agronomía, Universidad del Zulia, Maracaibo, Venezuela
^{d)} Unidad de Tecnología de Alimentos, Secretaría de Investigación y Posgrado, Universidad Autónoma de Nayarit, México

The aim of this study was to quantify mucilages, pectins, hemicelluloses, and cellulose of nopalitos (edible, as vegetable, young cladodes of flat-stemmed spiny cacti) of most consumed Mexican cultivars, and sweet and acid cactus pear fruits of *Opuntia* spp. The hypothesis is that, regardless of their unavailable polysaccharides diversity, nopalitos and cactus pear fruits are rich sources of soluble and insoluble dietary fiber. Twelve cultivars of *Opuntia* spp. were used. Nopalitos had a significant variation in structural polysaccharides among the cultivars: mucilages (from 3.8 to 8.6% dry matter (DM))

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