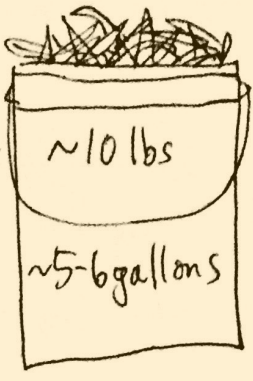


• SWEET-TASTING,
DRY, RIPE,
WHOLE PODS

~1-2 hrs
to harvest
off trees

~1/2 hr to
sort &
store



Sonoran Desert
NATIVE MESQUITE
TREES to PLANT,
TEND, and HARVEST

- Velvet Mesquite
Prosopis velutina
- Screwbean Mesquite
Prosopis pubescens
- Honey Mesquite
Prosopis glandulosa

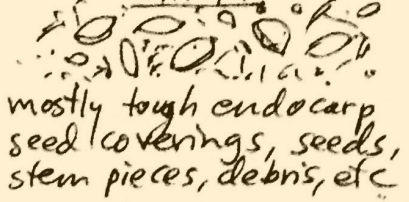
MESQUITE

MILLING PODS INTO FLOUR

~10-15 minutes to
grind in hammermill,
funnel into storage
containers

Mill screen removes
~25% whole pod weight
or
~2.5 lbs of

"CHAFF"

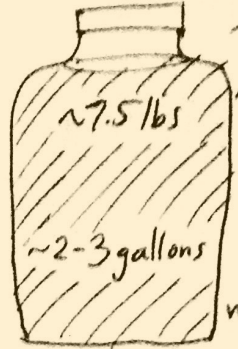


CHAFF USES

- broth, beer brewing
- chicken scratch
- vermiculture
- compost/mulch
- habitat restoration if
chaff from native pods
- compost - toilet
cover material



• SWEET-TASTING
FLOUR

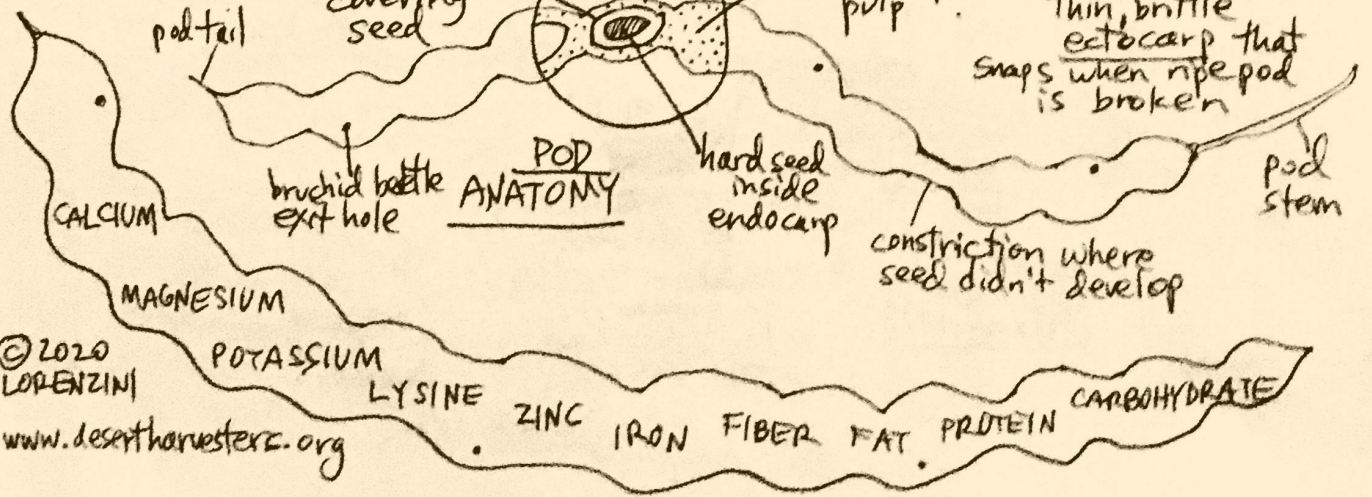


~11-17% protein
~25% fiber
~80% carbohydrate
~3% fat
low-glycemic
natural sugars

ABOUT MESQUITE

- pods and flour are
gluten-free
- substitute $\frac{1}{4}$ - $\frac{1}{3}$ of
flour amount in
recipe with
mesquite flour
- mesquite is naturally
sweet and may also
have nutty, caramel,
apple, tamarindo,
chocolate, and other
interesting & desirable
flavors

POD NUTRITION



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