

mazapan de la rosa nutrition facts

mazapan de la rosa nutrition facts provide valuable insights into the composition and health implications of this popular Mexican sweet treat. Known for its rich almond flavor and crumbly texture, Mazapan de la Rosa is a type of peanut marzipan that has captivated many with its unique taste and nostalgic appeal. Understanding the nutritional profile of Mazapan de la Rosa is essential for those who enjoy it regularly or are mindful of their dietary intake. This article explores the detailed nutrition facts, including calories, macronutrients, vitamins, and minerals found in Mazapan de la Rosa. Additionally, it discusses the health benefits and potential concerns associated with its consumption. Readers will also find tips on how to incorporate Mazapan de la Rosa into a balanced diet without compromising nutritional goals. The following sections provide a comprehensive overview of mazapan de la rosa nutrition facts, breaking down its ingredients and their effects on health.

- Overview of Mazapan de la Rosa
- Detailed Nutrition Facts
- Health Benefits of Mazapan de la Rosa
- Potential Health Considerations
- Incorporating Mazapan de la Rosa into a Balanced Diet

Overview of Mazapan de la Rosa

Mazapan de la Rosa is a traditional Mexican candy made primarily from ground peanuts and sugar, formed into small, round discs. It is known for its sweet, nutty flavor and powdery texture that melts in the mouth. Unlike European marzipan, which is almond-based, Mazapan de la Rosa utilizes peanuts, making it a unique confection enjoyed especially during holidays and celebrations. Its popularity extends across Latin America and beyond, often appreciated as a quick energy-boosting snack.

Ingredients and Production

The main ingredients of Mazapan de la Rosa typically include roasted peanuts, sugar, hydrogenated vegetable oil, and sometimes a small amount of milk powder. The peanuts are finely ground and mixed with the sugar and oil to create a smooth paste that is then shaped and packaged. The simplicity of these ingredients contributes directly to the candy's nutritional profile.

Serving Size and Packaging

Mazapan de la Rosa is commonly sold in small, individually wrapped portions weighing approximately 20 grams each. This serving size is significant when evaluating nutrition facts because it represents the typical amount consumed at one time. Nutritional values provided often refer to this standard serving.

Detailed Nutrition Facts

Analyzing the mazapan de la rosa nutrition facts reveals its content of calories, macronutrients, and micronutrients, which are crucial for understanding its impact on diet and health. Each serving provides a concentrated source of energy primarily from fats and carbohydrates.

Caloric Content

A single 20-gram piece of Mazapan de la Rosa contains approximately 110 to 120 calories. These calories mainly derive from fats and carbohydrates, with a moderate contribution from protein. This calorie density reflects its nature as a high-energy snack.

Macronutrient Breakdown

The macronutrient composition per serving of Mazapan de la Rosa typically includes:

- **Fats:** 7 to 8 grams, mostly from peanuts and vegetable oil, including some unsaturated fats beneficial for heart health.
- **Carbohydrates:** 10 to 12 grams, primarily from sugar added to sweeten the candy.
- **Protein:** 2 to 3 grams, derived from peanuts, which contribute to the candy's nutty flavor and nutritional value.
- **Fiber:** Approximately 1 gram, due to the presence of ground peanuts.

Vitamins and Minerals

While Mazapan de la Rosa is not a significant source of vitamins, it contains small amounts of minerals such as:

- **Magnesium:** Important for muscle and nerve function.
- **Phosphorus:** Supports bone health.
- **Iron:** Essential for oxygen transport in the blood.

- **Vitamin E:** Acts as an antioxidant, present in the peanuts.

However, these micronutrients are present in relatively low quantities due to the small serving size.

Health Benefits of Mazapan de la Rosa

Despite being a sweet treat, Mazapan de la Rosa offers certain nutritional benefits primarily because of its peanut content. Peanuts are nutrient-dense and provide several health-promoting compounds.

Source of Healthy Fats

Mazapan de la Rosa contains monounsaturated and polyunsaturated fats from peanuts, which are known to support cardiovascular health by reducing bad cholesterol levels. These healthy fats also contribute to satiety, helping to moderate appetite after consumption.

Protein Contribution

Although modest, the protein in Mazapan de la Rosa can aid in muscle repair and maintenance. For individuals seeking plant-based protein sources, this candy offers a small but beneficial amount.

Energy Boost

The combination of fats and carbohydrates makes Mazapan de la Rosa an effective quick energy source, suitable for on-the-go snacking or as a pre-exercise boost.

Potential Health Considerations

While Mazapan de la Rosa has its benefits, there are also considerations to keep in mind when consuming this candy regularly, especially in relation to its sugar and fat content.

Sugar Content and Impact

The added sugar in Mazapan de la Rosa contributes significantly to its carbohydrate content. Excessive sugar intake is linked to several health issues such as weight gain, increased risk of type 2 diabetes, and dental problems. Moderation is key to minimizing these risks.

Calorie Density and Weight Management

Due to its high-calorie density from fats and sugars, frequent consumption of Mazapan de la Rosa without appropriate calorie balancing can contribute to weight gain. It is important to consider overall daily caloric intake when including this sweet in the diet.

Allergen Information

Peanuts are a common allergen, and Mazapan de la Rosa is not suitable for individuals with peanut allergies. Cross-contamination risks should also be considered for those with severe allergies.

Incorporating Mazapan de la Rosa into a Balanced Diet

Enjoying Mazapan de la Rosa as part of a balanced diet involves mindful consumption and understanding its nutritional role among other foods.

Moderation and Portion Control

Limiting intake to one or two pieces occasionally can satisfy sweet cravings without significantly impacting overall nutrition. Portion control prevents excessive calorie and sugar consumption.

Pairing with Nutrient-Dense Foods

Combining Mazapan de la Rosa with foods rich in fiber, vitamins, and minerals, such as fresh fruits or vegetables, can help balance its nutritional profile and promote satiety.

Alternative Uses

Some consumers incorporate Mazapan de la Rosa into desserts or snacks by crumbling it over yogurt or blending it into smoothies, enhancing flavor while controlling portion sizes.

1. Choose small, single-serving pieces to manage intake.
2. Include it as an occasional treat rather than a daily snack.
3. Balance consumption with physical activity to maintain energy balance.
4. Be cautious if you have peanut allergies or dietary restrictions.

Frequently Asked Questions

What are the main nutritional components of Mazapán de la Rosa?

Mazapán de la Rosa primarily contains sugar, peanuts, and some oil, providing carbohydrates, fats, and protein.

How many calories are in one Mazapán de la Rosa bar?

One Mazapán de la Rosa bar typically contains around 130-150 calories.

Does Mazapán de la Rosa contain any protein?

Yes, Mazapán de la Rosa contains protein mainly from the peanuts used in its ingredients.

Is Mazapán de la Rosa high in sugar?

Yes, Mazapán de la Rosa is high in sugar, which contributes to its sweet flavor.

Are there any allergens in Mazapán de la Rosa?

Yes, Mazapán de la Rosa contains peanuts, which are a common allergen.

How much fat is in Mazapán de la Rosa?

Mazapán de la Rosa contains approximately 7-9 grams of fat per serving, mostly from peanuts.

Is Mazapán de la Rosa gluten-free?

Mazapán de la Rosa is generally gluten-free as it is made primarily from peanuts and sugar, but it's best to check the packaging for any cross-contamination warnings.

Can Mazapán de la Rosa fit into a diabetic diet?

Due to its high sugar content, Mazapán de la Rosa should be consumed in moderation by people with diabetes.

What vitamins or minerals are present in Mazapán de la Rosa?

Mazapán de la Rosa contains small amounts of vitamins and minerals such as vitamin E, magnesium, and potassium from the peanuts.

Additional Resources

1. *The Sweet Truth: Understanding Mazapán de la Rosa Nutrition*

This book delves into the nutritional profile of Mazapán de la Rosa, exploring its ingredients, calorie content, and health implications. It offers readers an informative breakdown of sugars, fats, and proteins found in this popular Mexican candy. The author also discusses how to incorporate Mazapán into a balanced diet without compromising health.

2. *Mazapán de la Rosa: A Nutritional and Cultural Exploration*

Combining nutrition science with cultural history, this book provides a comprehensive look at Mazapán de la Rosa. Readers will learn about the candy's origins, its traditional ingredients, and its role in Mexican cuisine. Nutritional facts are presented alongside insights into how this treat fits into modern dietary trends.

3. *Sweet Snacks and Their Nutritional Impact: Focus on Mazapán de la Rosa*

This book analyses various sweet snacks, dedicating a chapter to Mazapán de la Rosa. It explains the candy's macronutrient composition and compares it with other popular sweets. Practical advice is given for consumers who want to enjoy Mazapán while maintaining a healthy lifestyle.

4. *Understanding Mexican Candy: Nutrition Facts of Mazapán de la Rosa*

A detailed guide to Mexican confections, focusing extensively on Mazapán de la Rosa's nutrition facts. The book includes charts and tables illustrating sugar, fat, and calorie levels. It also discusses potential allergens and dietary considerations for different age groups.

5. *The Science Behind Mazapán de la Rosa: Ingredients and Nutrition*

This scientific approach unpacks the ingredients of Mazapán de la Rosa and their nutritional values. The book highlights how peanuts, sugar, and other components contribute to its taste and health profile. It is ideal for readers interested in food science and nutrition.

6. *Balancing Tradition and Health: Mazapán de la Rosa in Modern Diets*

Exploring how traditional sweets like Mazapán de la Rosa can fit into contemporary health-conscious diets, this book offers tips on moderation and alternatives. It discusses the candy's nutritional makeup and suggests ways to enjoy it without excessive sugar intake. The book also includes recipes for healthier homemade versions.

7. *Caloric Content and Nutritional Analysis of Popular Mexican Snacks*

This comprehensive volume covers a range of Mexican snacks, with a focus chapter on Mazapán de la Rosa. Readers gain insight into calorie counts, sugar levels, and fat content. The book is useful for nutritionists, dietitians, and consumers alike.

8. *Mazapán de la Rosa: A Nutritional Guide for Families*

Targeted at parents and caregivers, this book explains the nutritional aspects of Mazapán de la Rosa and its suitability for children. It addresses concerns such as sugar consumption and allergy risks. The guide also offers suggestions for healthier snack choices within traditional Mexican treats.

9. *The Role of Mazapán de la Rosa in Mexican Culinary Nutrition*

This book situates Mazapán de la Rosa within the broader context of Mexican culinary nutrition. It discusses how the candy contributes to energy intake and its place in festive and everyday eating. Nutritional facts are supported by cultural anecdotes and expert

commentary.

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