



ORGANIC BAOBAB FRUIT PULP

- **Process:** « Pulping », a mechanical process
- **Used organ:** Fruit
- **Botanical name:** *Adansonia digitata*
- **Vernacular name:** Monkey bread, bouye (wolof)
- **Quality:** Organic, pure, natural, without any additive
- **Country of origin:** Senegal
- **Culture:** Agroforestry

ORGANOLEPTIC CHARACTERISTICS

- **APPEARANCE:** Powdery, floury, < 150 microns
- **COLOR:** Whitish to pinkish-white
- **ODOR:** Characteristic
- **TASTE:** Slightly acidulated

CHEMICAL / NUTRITIONAL CHARACTERISTICS

- **Vitamin C:** 238.63 - 272.72 mg/100g
- **Proteins:** 1.67-2.4 g/100g
- **Fats:** 0.378-0.65 g/100g
- **Total carbohydrates:** 17.28-28.8 g/100g
- **Moisture:** 5.51-7.92 g/100g
- **Foreign matter:** Absent or not more than 0.2%

Baobab fruit pulp has a small content of sodium but it's a good source of calcium and contains important amounts of B vitamins (B1, B2 and B3).

USES IN FOOD

Food Use: The pulp is directly used as an ingredient in various preparations for its binding, thickening and acidifying properties: cereal preparations such as porridges or couscous (for example, the "mutchoyan" in Benin or the "ngalakh" in Senegal), sauces or creams of accompaniment (for example, sweetened cream with grilled and crushed groundnuts in Senegal), sweet preparations cooked with local fruits (mango, orange, ditax, etc.).

It is also used as a dietary supplement, to coagulate the milk, for making smoothies, juices, cereal bars, jams, vitamin supplements and other similar products.

USES IN COSMETIC

Because of its smoothing and emollient properties, the pulp of baobab can be used in the form of soap, creams or masks, but also for anti-aging care.

MICROBIOLOGICAL CRITERIA

- **Total aerobic count:** 470 to 50 000 CFU/g
- **Yeasts:** Absent to 500 CFU/g
- **Moulds:** Less than 10 000 CFU/g
- **Coliforms:** Less than 10 CFU/g
- **Staphylococcus aureus:** Absent in 1g
- **Escherichia coli:** Less than 10 CFU/g
- **Salmonella:** Absent in 1g

STORAGE CONDITIONS

Store in a cool place, away from moisture and any oxidizing agent.

The values contained in this index card are given for informative purposes; actual product specifications appear in the certificates of analysis.