



Datasheet

Baobab Powder

General Information

Botanical name	<i>Adansonia digitata</i>
Process of obtaining	Pulping
Organ used	Baobab fruit
Vernacular name	Monkey bread, bouye (wolof)
Quality	Pure, natural and organic - no additives
Country of Origin	Senegal
Source	Agricultural forest

Characteristics Organoleptiques

Appearance	Dusty, Mealy
Colour	Whitish
Odour	Mild, earthy
Taste	Slightly tart

Nutritional values (Nutritional information for 1 serving of 100g)

Vitamin C	238.63 - 272.72 mg/100g
Protein	1.67-2.4 g/100g
Fat	0.378-0.65 g/100g
Carbohydrates	17.28-28.8 g/100g
Aqua	5.51-7.92 g/100g
Impurities	< 0.2%

The baobab fruit pulp has a low sodium content and is a good source of calcium. Baobab also contains significant amounts of vitamins B1, B2 and B3.