

Baobab for a Variety of Uses



Baobab fruit powder is an exotic ingredient, easy to handle, and has a variety of uses in nutraceutical, food & beverage and cosmetics applications.

Nutraceutical:	
Dietary Supplement	<ul style="list-style-type: none">• Packed in tubs and sachets for daily consumption• Nutraceutical formulations
Pre-biotic	<ul style="list-style-type: none">• Digestion relief and 'gut' cleansing formulations
Drinks	<ul style="list-style-type: none">• Rehydration, energy and health drinks
Food and Beverage:	
Food Ingredient	<ul style="list-style-type: none">• Dairy: ice-creams, desserts and puddings• Snacks: biscuits, crunch bars, fruit bars• Baking: cakes, muffins• Condiments: jams, salad dressings, chutneys
Beverage Ingredient	<ul style="list-style-type: none">• Soft drinks, smoothies, syrups/concentrates, speciality teas
Food fortifier	<ul style="list-style-type: none">• Pre-mixes: porridge, breakfast cereals, toddler formulations
Thickening agent and stabilisation	<ul style="list-style-type: none">• Sauces, marinades
Animal nutrition	<ul style="list-style-type: none">• Pet foods, farming feeds
Cosmetics:	
Hygiene	<ul style="list-style-type: none">• Soaps, shampoo
Personal care	<ul style="list-style-type: none">• Facial and body scrubs

As a dry fruit and acidic in nature, baobab fruit powder can stay fresh for a minimum of 2 years due to the low possibility of attracting bacteria. (Subject to appropriate storage conditions)

Dependable Quality & Reliability

Baobab fruit powder is produced to a high grade and consistently meets the requirements of our international customers. Our network of affiliated operational facilities in various parts of Africa allows for reliable supply of baobab fruit powder all year round. These facilities use leading processing techniques, and consist of accredited production teams, who maximise the powder's freshness whilst eliminating impurities.