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## **Baobab powder: Information for the Food- and Beverage industry**

### **Introduction**

Baobab trees are mainly found in East and West Africa. The further in the south the natural populations become less and less. Baobab trees are found only in northern Namibia and South Africa, in Tanzania, Kenya Senegal and Gambia

Because of its size and thickness, the tree is very eye-catching. Various parts of the plant find application in nutrition and traditional medical applications. For example, pregnant women use the oil extracted from the seeds for the prevention or treatment of stretch marks.

However, the fruit pulp has the most significant important. It dries up already in the wooden fruit and is therefore not susceptible to germs. Dissolved in water it is used to treat diarrhea of children. Our analyses and the literature lead to the conclusion that Baobab is of great interest as ingredient for the food industry. Recently, we have also found more and more work in the in relevant technical literature.

### **Jam and fruit puree, fruit smoothies**

Baobab fruit pulp powder has a pectin content of about 20%, which is much higher than found in other fruit pulps. Due to its powder form it is easy to dose in an industrial process. A Japanese group of researchers has investigated in more detail how baobab powder can be used directly as pectin in jams. The outcome is very promising for the following reason:

- The pectin contained in the fruit powder thickens the corresponding fruit mass or gives a smoothie a creamy consistency
- The fruit acids gives the product a fresh note (e.g. ascorbic acid (vitamin C), malic acid and citric acid)
- The contained antioxidants keep the product fresh
- Thanks to the mineral composition, the baobab can serve as ingredient for an isotonic beverage.

### **Chemical analysis**

Our own analysis have shown the following data which are coherent or even beyond the values found in technical literature on baobab. Especially the high ORAC value is remarkable since it indicates a high concentration of antioxidants.

### **References**

Katerina Alba, Vivian Offiah, Andrew P. Laws, Kolawole O. Falade, Vassilis Kontogiorgos (2020): Baobab polysaccharides from fruits and leaves. Food Hydrocolloids 106 (2020) 105874

Shizo Kitano & Matsuo Zenko (2017) Use of Baobab powder as a source of pectin in the synthesis of high quality jams. Global Journal of Food Science and Technology. ISSN: 2408-5472 Vol. 5(1), pp. 210-217.