

Fermented Cereal dough enriched with baobab fruit pulp: “Mutchayan”

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Product presentation

Mutchayan is a fermented cereal dough enriched with baobab fruit pulp consumed mostly as beverage.

Ingredients

- *Sorghum*
- *Baobab fruit pulp*
- *Endogenous fermentative microorganisms*

How to use

Mutchayan dough is mixed with water to make thick ready to drink mutchayan drink

Nutritional value

- Carbohydrates: 18.83g/100g
- Fibers: 1.99g/100g
- Energy: 77.19Kcal/100g

Target consumers

- Good for all classes of populations

Claims

- Mutchayan drink may contain probiotic bacteria!



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