



Maize flour enriched with baobab pulp

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Product presentation

Maize flour enriched with baobab pulp mimics an acidulated taste of fermented cereal product without being fermented.



Ingredients

- Maize flour
- Baobab fruit pulp

How to use

Maize flour enriched with baobab pulp is used to make gruel or dough. The dough can be consumed with any kind of sauce.

Gruel: one volume of the product in 4 volumes of water. Mix it and make it boil while stirring. Serve and add sugar to it to your taste.

Nutritional value

- Vitamin C: 36.7mg/100g
- Potassium: 574.6mg/100g
- Calcium: 91.6mg/100g
- Carbohydrates: 69.6g/100g
- Proteins: 11g/100g
- Fat 4.9g/100g
- Fibers: 3.2g/100g
- High in antioxydant

Target consumers

- Good for all classes of populations

Claims

- Antioxydative effect
- Improves the bio-availability of minerals

