The product

Looking After Your Health Baobab Powder





Typical Values	Per 100g	%RI
Energy	911kj	
	221kcal	
Fat	0.3g	
of which saturates	0.1g	
Carbohydrates	25g	
of which sugars	20g	
Fibre	55g	
Protein	2.4g	
Vitamin C	130mg	163%
Potassium	2290mg	115%
Calcium	288mg	36%
Magnesium	166mg	44%
*RI (Reference Intake of an average adult	2000kcal	

Visit us online for further information:

https://www.deepdenelah.com/

Product Source: Tanzania

BAOBAB

THE NEW SUPER FOOD



Contact Us

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Use 5g daily or 1tsp daily - Add to your smoothies, cereals, soups, desserts and bread mixture



Excellent Antioxidant, High Source of Fiber, Supports Gut Health, High in Vitamin **Excellent Immune** Booster, Suitable for Vegans.

Upgrade Your Breakfast Porridge with Baobab Powder. Who says porridge has to be boring? By adding

a spoonful of baobab powder to a bowl of porridge you can take this mundane breakfast dish to a whole new level.

Add Baobab Powder to Energy Bar Recipes. Add Baobab powder to your Energy Bar recipes which are made up of ingredients like nuts, seeds and dried fruit. Homemade energy bars deliver protein and energy, and they are the perfect healthy pick-me-up for when you need a snack in a hurry

Use Baobab Powder to Add an Exotic Twist to Smoothies Adding baobab powder into a smoothie is a great way to use baobab powder and to add nutrients and an exotic twist to your smoothies

Use Baobab Powder in Baking Did you know that you can boost the texture of homemade breads by adding a small amount of vitamin C rich powder such as baobab to the dough? This is because vitamin C helps boost the action of yeast by providing a slightly acidic environment in which yeast thrives.

Mix Baobab powder into salad dressings Add a small amount of baobab powder to sauces. Like most other superfood powders, baobab powder dissolves better in thick liquids, such as sauces, than in thin liquids like juices or water.

