

Baobab DRIED FRUIT PULP

SCOPE

This standard specifies the requirements that should be met in Baobab dried fruit pulps and shall not apply to other products derived from it

DEFINITIONS

Baobab dried fruit pulps are the fruit pulps obtained from Baobab trees *Adansonia Digitata* L. of the Bombacaceae family

VIRTUAL DESCRIPTION

Fruit pulps of Baobab tree are granules inside a capsule with rather hard outer shell covered with yellow to green bristles. The capsule requires to be broken to get the pulp inside. The fruit pulp within the capsule is divided into white to ivory fine powdery chunks, with a kidney-like dark brown seeds inside pink fibers that divide the fruit into cloves

REQUIREMENTS

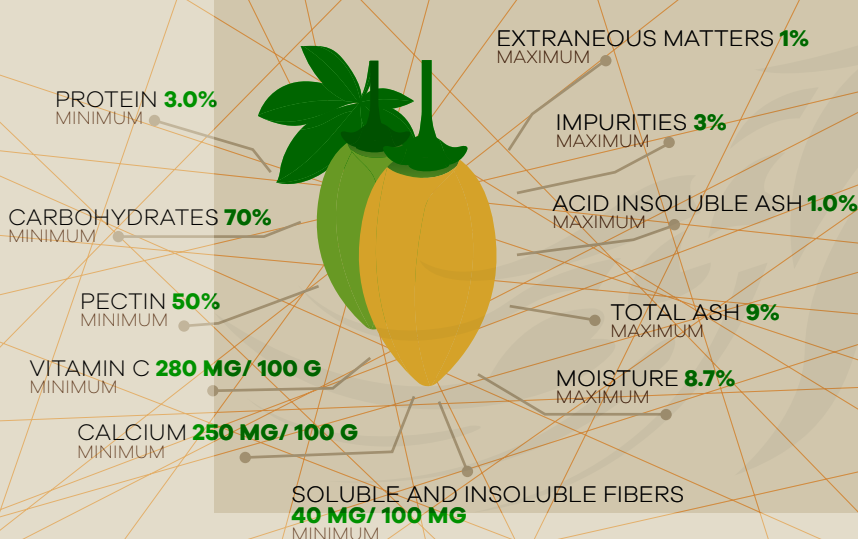
The following general requirements shall be met in Baobab dried fruit pulps

GENERAL REQUIREMENTS

- 4.1.1 Baobab fruit pulps shall have their characteristic tart taste due to the presence of citric, malic, succinic, tartaric and oxalic acids.
- 4.1.2 Free of agglomeration and molds.
- 4.1.3 Free of abnormal odor and color.
- 4.1.4 Free of live and dead insects as well as their fragments and remnants.
- 4.1.5 Be free of insects' and rodents' infestations.
- 4.1.6 Free of toxic fungus, *Escherichia coli* (E. coli) bacteria and Salmonella.
- 4.1.7 Free of contaminating matters, except heavy metals.
- 4.1.8 Free of pesticide residues, fertilizer and harmful chemicals

TECHNICAL REQUIREMENTS



ALLOWED LIMIT



CONTAMINANTS

REQUIREMENT	ALLOWED LIMIT
RADIOACTIVE CONTAMINATION	To meet World Health Organization (WHO)'s guidelines
HEAVY METALS	According to World Health Organization (WHO)'s guidelines

HEALTH REQUIREMENTS

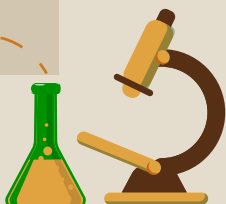
REQUIREMENT	ALLOWED LIMIT
AEROBIC BACTERIA MAXIMUM 	100000 CELLS/GM
YEASTS AND FUNGI MAXIMUM 	10000 CELLS/GM

SAMPLING

Samples shall be taken according to Gulf Standard No. (1287) fruits and vegetables' products – sampling.

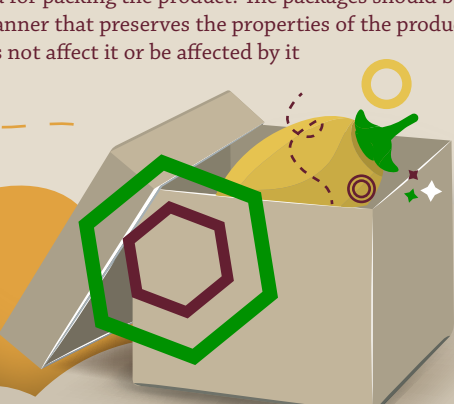
INSPECTING AND TESTING METHODS

All the required tests of AOAC accredited by SSMO for inspection and testing should be conducted on the sample that has been collected according to the previous article











PACKAGING

Baobab dried fruit pulps are to be packed in appropriate packages that have been approved and recommended for packing the product. The packages should be clean, dry and well-sealed in a manner that preserves the properties of the product and does not affect it or be affected by it



IDENTIFICATION BADGE

In addition to what has been stated in SDS 2889/2011, the badge should contain the following information

PRODUCT NAME	PRODUCER NAME/PACKAGER OR DISTRIBUTOR AND THEIR ADDRESS OR BRAND	DATE OF PRODUCTION & EXPIRATION (MONTH/YEAR).	CODE
BAOBAB DRIED SWEET FRUIT PULP 	BRAND NAME 	DATE 	 9 788067 049099
COUNTRY OF ORIGIN	PLACE OF MANUFACTURE	NET WEIGHT (KG)	CLEAR AND IRREMOVABLE WRITING
			

SHELF LIFE

The shelf life of Baobab – dried fruit pulp should not exceed **1 year** from the date of production

STORAGE

Baobab dried fruit pulps shall be stored in a clean dry place with low humidity and heat, and protected from light and dust

REFERENCES

1. WHO Quality Control Methods for Medicinal Plants Material 1998.
2. British Herbal Pharmacopeia 1996.
3. Baobab Fruit Pulp (2005) – Data provided by the Baobab Fruit Company (2005).
4. CARR, WR (1955) Ascorbic acid content of Baobab fruit Nature, 176(4496): 1273. Government Analyst's laboratory, Salisbury