



The young lady you see in this picture is an actual individual amongst many that we have met during our travels in Africa. She is from a poor family, her father passed away a long time ago and her mother looks after five other children. The chief on the other side is a real chief. He welcomes us to his village in a far far away land, beyond the reach of conventional transport methods. We are grateful to him and his people for allowing us to buy their baobab fruits.

Thank you selecting our wonderful 100% pure baobab fruit powder, which comes directly from the fruits of the Mighty Baobab tree. The trees belong to local communities, who share some of them with us. We thank them dearly.

Baobab fruit powder is fine grade, from 0 to 200 microns and it is very fibrous. We suggest the following mixing method for drinks:

<p><b>Step 1</b></p> <p><b>Add 2 teaspoons (10 grams) to a glass.</b></p>	<p><b>Step 2</b></p> <p><b>Add a small amount of water or regular fruit juice – about 30ml.</b></p>
<p><b>Step 3</b></p> <p><b>Mix until the powder has become paste – you may add sweetener or honey should you wish.</b></p>	<p><b>Step 4</b></p> <p><b>Add more liquid – you’re done – drink and enjoy!</b></p>

You can if you wish sprinkle on salads, or mix with some olive oil and add to salads. You can simply add it as a spice to your fish, meat, chicken or vegetarian dishes. It can also be used to sprinkle on spaghetti as a substitute for cheese. You can make jam with it, chilli sauce and so on.

Baobab fruit powder contains an amazing amount of Vitamin C, minerals, nutrients and energy, all apportioned as nature intended. You should feel more energized after a few servings!



**PLEASE LEAVE US YOUR KIND FEEDBACK or WRITE A REVIEW ON THIS WONDERFUL NATURAL FOOD SOURCE THAT HAS MANY USES.**

**We are sorry if you find any unethical packaging products in this consignment, this is not our intention and every effort is being made to use recyclable packaging. Please reuse packaging accordingly and if not required please discard in recycle bins.**

# BAOBAB OIL

**Please allow the oil to rest for a couple of hours before opening (1 litre and over containers only).**

**For external use only.**

Baobab seeds are extremely hard and are cold pressed to produce this fine grade Baobab oil. Baobab oil is high in vitamin A, E and F. Baobab seed oil is carrier grade oil, suitable for mixing and blending with your formulations. It can be used neat.

Our baobab oil is unrefined (not mixed with anything and not blended or thinned), beautiful golden yellow in colour with a slightly nutty scent. This is the scientific characteristics of baobab oil!

Baobab oil is highly penetrating, deeply nourishing and softens dry skin. It is known to restore and re-moisturize the epidermis. Baobab oil can relieve the effects of skin conditions such as eczema and psoriasis. It has a soothing effect to sore skin conditions. Baobab oil is not a medicine; it is a natural earth product. If you have persistent skin conditions, please check with your GP for medical advice.

Baobab oil is also proven to improve skin elasticity making it a valuable addition to creams and lotions. Many products now use Baobab oil including shampoos, conditioners, hair treatments, soaps, hand creams and lotions for skin conditions and lip balms.

As a bulk option we currently supply 20 litre drums with a shelf life of 4 to 5 years (ambient stable environment).

**Please remember to leave us your kind feedback.**



**Thank you.**