Abstract

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Production and Quality Assessment of Instant Baobab (*Adansonia digitata* L.)

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Abstract:

In this study three baobab fruit pulp sam ples were obtained from three different locations (Kordofan, Blue Nile and Darfur) and subjected to physicochemical analysis. In addition, Kordofan baobab which is available and highly acceptable by consumers was used to produce different types of spray dried powders. The three baobab samples showed the same protein, fat, Ca, P and color levels, but significantly ($p \leq 0.05$) different fiber, total sugars, ascorbic acid, K and Fe contents. Spray drying significantly ($p \leq 0.05$) elevated fat, total sugars, K and P contents as well as bulk density and pH, while significantly ($p \leq 0.05$) reduced moisture, protein, fiber, ash, ascorbic acid, Na, Ca and Fe contents. On the other hand color, reducing and non reducing sugars were not affected. Solubility of the sprayed powder was significantly ($p \leq 0.05$) reduced as a result of treatment with gum Arabic, sugar and Carboxy Methyl Cellulose (CMC). The spray dried powder obtained from the pure extract of the pulp showed significantly ($p \leq 0.05$) better reconstitution properties (wetability, dispersibility and solubility) in comparison to those prepared by addition of CMC or gum Arabic. The overall quality of the reconstituted drink prepared from the sprayed powder that produced from the pure 12% TSS extract (Ext pure) proved to be significantly ($p \leq 0.05$) better than that of the other products.

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