



## biomega

A few engaged food science engineers have the mission to ease conditions of life in the poorest regions of western Africa by producing special commodities for the food and cosmetic sectors.

Our longtime experiences in foodstuff and cosmetics allow us to produce high quality products by working closely, directly and co-operative with the rural communities and our African partner companies.

For our clients we offer customized products and solutions for their needs and requirements. We provide professional advisory service concerning questions of food regulatory, technical details and marketing.









# about baobab

### Gigantic

- > 1000 years
- 45001 water storage
- Roots extend an area of about 100 m
- Height 30 m, diameter 11 m, branches of 50 m

### Useful

- Leaves, bark, roots, fruits, seeds
- Foodstuff, cosmetics, medical applications
- For humans and animals

### Fruits

- Pollination by fruit bats
- 150-250 large green fruits per tree
- Naturally dehydrated fruits
- Containing dry, powdery pulp, red funicles, oil seeds

### Seeds

- Cold pressed oil
- Press cake

### fruit pulp

### Characteristics

Powder White peach, beige

#### Nutritional value

- 50% Dietary fibres
- Rich in vitamin C
- · Rich in minerals e.g. calcium

### Health properties

- Antioxidant (ORAC 250 µmol TE/g)
- Anti-microbial
- · Anti-dysentery, anti-diarrhea, immunostimulant
- Hepatoprotective
- Anti-inflammatory, analgesic, anti-pyretic



### cold pressed oil

#### Characteristics

Gently cold-pressed, pure, unrefined, golden-yellow

### Natural ingredients

- 30% SFA: Palmitic and stearic acid
- 65% UFA: Oleic and linoleic acid
- 5% CPFA: Malvalic and sterculic acid
- Phytosterols esp. ß-sitosterol
- Vitamin F

### **Properties**

- Helps against athlete's foot, candidiasis
- · Soothing, moisturising
- Skin-friendly
- · Conducive to elasticity
- · Anti-aging agent
- Against sun damage
- · Against skin inflammations, eczema and acne



# heart-warming Start in the winter time:

1 tsp. ground fresh ginger (2-3g)
Juice of ¼ lemon (15ml) and lemon zests
2-3 tsp. sugar (10-15g)
Add 1 cup hot water (300ml)
Brew it for 5 min. Sieve it.
Add 2 tsp. baobab fruit pulp (6g)
Add 1 pinch muscat

en joy!

### oil press cake

#### Characteristics

The residue after pressing oil

### Natural ingredients

- 15% Oil
- 25 % Proteins
- 5% Minerals
- 25 % Digestible carbohydrates
- 25 % Crude fibres

### Properties

- Nutritious ingredient for pet-food
- · Cosmetics e.g. as scrub