

ARACHIS ONLINE TRAINING
MODULE: BAOBAB PULP JUICE 10 LITRES.

1. BAOBAB MILK JUICE

INGREDIENTS .

1. Baobab pulp extract from 3 kg seeds flavour
2. Water to 10 L base
3. Sugar 1.8 kg taste balance
4. Milk 1 L creaminess
5. Sodium citrate 12 g prevents curdling
6. CMC 10 g suspends fibre
7. Guar gum 3 g mouthfeel
8. Sodium benzoate 2 g preservation
9. Potassium sorbate 2 g yeast control
10. Vanilla flavour small smooths acidity

Method

Extract and strain baobab pulp

Dissolve sugar in water

Add sodium citrate (buffer)

Add CMC + guar premix

Add preservatives

Add baobab extract

Add milk LAST while stirring continuously

Never add milk before buffering.

Key Insight

Without buffering, milk + baobab = yoghurt formation
With buffering, milk + baobab = beverage

That small salt (sodium citrate) is the difference between failure and a sellable drink.

2. BAOBAB JUICE 10L

Ingredients:

- a) Baobab pulp seeds 3.5 kg flavour & nutrients
- b) Water to 10 L base
- c) Sugar 1.9 – 2.2 kg taste balance
- d) Sodium benzoate 2 g bacterial control
- e) Potassium sorbate 2 g yeast/mould control
- f) CMC 8 g keeps pulp suspended
- g) Salt 2 g enhances flavour
- h) Vanilla or pineapple flavour small rounds sourness

(No citric acid needed — baobab already acidic)

Extraction Procedure (important)

- a. Add pulp seeds to 5 L warm water
- b. Soak 6–8 hours
- c. Knead thoroughly to release pulp
- d. Strain through fine cloth
- e. Rinse residue with additional water
- f. Combine filtrates

Now you have baobab extract base.

Mixing Procedure

- 1) Dissolve sugar in part of the extract
- 2) Dissolve preservatives separately in warm water → add
- 3) Premix CMC with a little sugar → add slowly while stirring
- 4) Add salt
- 5) Add flavour
- 6) Top up water to 10 L

Mix 10 minutes

Let stand 30 minutes → fully hydrates stabilizer.

Optional Upgrades

Add ginger extract → very popular flavour

Add mint → refreshing summer version