

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