Proper handling of baobab fruits at harvest

The quality of baobab fruit can be greatly affected by poor handling during and after harvesting. Good management increases farmers income.

Baobab can be used to make snacks. Its healthy juice can be added to porridge and sauces. When harvesting do not climb on the trees, but use long hooked pole and leave the fruit on tree for long to ensure that pods are fully dry to prevent moulds from developing inside.

Handling of baobab

Avoid old fruits which have darker colour, hence only harvest baobab for the current season and collect mature fruits, damage free with no insect infestation and place them in clean bags for transportation. Keep fruits in heaps in clean well ventilated place for easy air circulation to limit mould growth. Regularly check rotate fruit pods with in the pile to avoid moisture.

Wash hands before handling fruits. Once selling, open fruit, pull out dry pulp and remove fibres attached to seed. Immediately place pulp in clean bag to avoid contamination.