

10 Reasons why you need Atacora Baobab in your diet

- Prebiotic: SOLUBLE FIBER ENCOURAGES BENEFICIAL MI-CROFLORA IN THE GUT FOR BETTER DIGESTION, REGULARITY, NUTRIENT UPTAKE AND BROADER SYSTEMIC WELLNESS.
- Vitamin C: ONE 11 GRAM SERVING PROVIDES 80% DAILY VALUE! IT'S ALWAYS BETTER TO GET YOUR VITAMINS FROM WHOLE FOOD THAN FROM CONCENTRATED SUPPLEMENTS.
- Antioxidant: AT 650 PER GRAM, BAOBAB'S PER SERVING ORAC VALUE IS MORE THAN GOJI OR EVEN AÇAI! ABSORBS FREE RADICALS WHICH CAN PROMOTE PREMATURE AGING.
- Minerals: CALCIUM, MAGNESIUM, IRON, POTASSIUM, MAGNESIUM, COPPER AND MORE! BETTER UPTAKE DUE TO PREBIOTIC FIBER.
- Raw food: ATACORA BAOBAB FRUIT PULP DRIES NATURALLY ON THE TREES AND IS MINIMALLY PROCESSED WITH HAND TOOLS. NON-IRRADIATED. A RAW FOOD DIET HELPS WITH WEIGHT LOSS, DETOXIFYING AND CAN HELP WITH DIABETES.
- Gluten Free: PURE FRUIT PULP DOES NOT IRRITATE THE DIGESTIVE TRACT AND HINDER ABSORPTION OF ITS OUTSTANDING NUTRITION.
- Vegan: A WONDERFUL ADDITION TO A VEGAN DIET, AND RESPECTFUL OF VEGAN ETHICS, BAOBAB IS A HIGHLY NUTRITIOUS WHOLE FOOD.
- Wild Harvested: As NATURAL AS NATURAL CAN BE!
 THIS ANCIENT TRADITIONAL FOOD IS PRIZED IN AFRICA FOR ITS HEALTH BENEFITS. DIRECT FROM THE SAVANNAH TO YOU!
- VALUE THIS INDIGENOUS RESOURCE, PROMOTING ECONOMIC AND ECOLOGICAL SUSTAINABILITY AND GENDER EQUALITY.
- Delicious/versatile: SWEET/TART CITRUSY FLAVOR AND TEXTURE ENHANCEMENT MAKE BAOBAB PERFECT FOR SMOOTHIES, FRUIT FILLINGS, IN BAKING, SAUCES AND MORE!