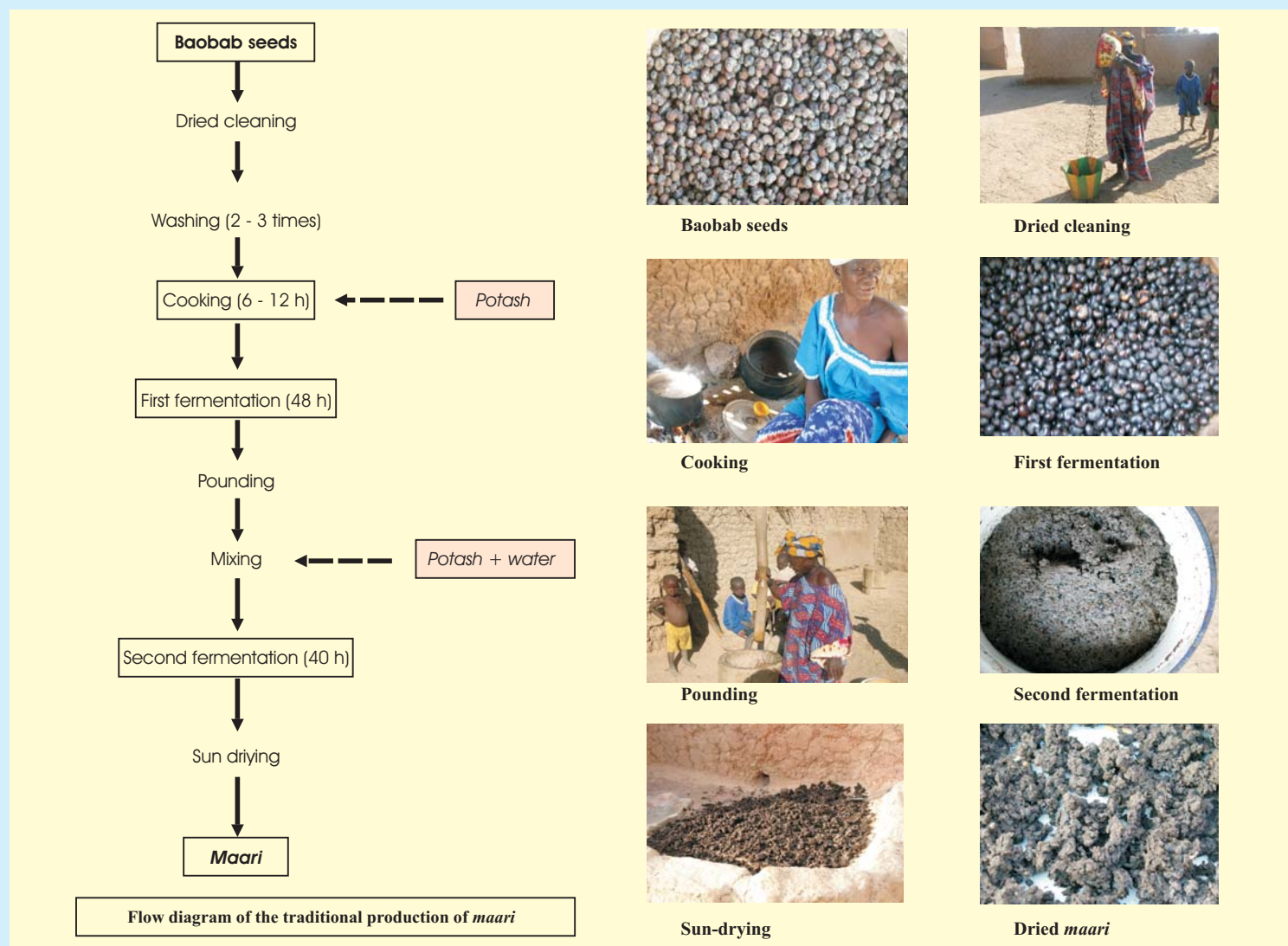


BIOCHEMICAL AND MICROBIOLOGICAL CHARACTERIZATION OF MAARI, A LOCAL CONDIMENT BASED ON BAOBAB FERMENTED SEEDS

(Clarisse COMPAORE, Bréhima DIAWARA, Mogens JAKOBSEN)

Introduction

Maari is a food condiment obtained by a traditional natural fermentation of baobab (*Adansonia digitata* L.) seeds in Burkina Faso. It is mainly produced in areas where *Parkia biglobosa* seeds for production of *soumbala* (alkaline food condiment) are not commonly found. *Maari* is also found in Senegal, Mali, Benin (*dikouanyouri*) and Nigeria (*dadawa higgsi* or *issai*) among other West African countries (Chadare et al., 2008 ; Nkafamiya et al. 2007; Diop et al., 2005). It is used as thickening agent or to enhance flavor of many dishes.



Biochemical composition of dried fermented *maari* (%/100 g dry weight)

Constituent	Moisture	Total protein	Crud lipids	Total ash	Carbohydrate	Metabolizable energy (kcal/100 g)
<i>Maari</i>	7,39 ± 1,65	16,55 ± 0,84	13,89 ± 0,67	14,09 ± 1,85	55,47	413,47

Conclusion

The technology of *maari* like most of the Africa fermented food is laborous, energy and time consuming process. The process is traditional, uncontrolled with no standards, leading to the variability of the nutritional and hygienic qualities as well as the stability of the final product (Sanni, 1993). *Bacillus* species are the dominant bacteria isolated during the first phase of the fermentation and lactic acid bacteria (cooci form) are the main bacteria isolated during the second phase of the fermentation.