**Process**: Throwing after drying

**Part of the plant**: Leaves

**Botanical name**: *Moringa oleifera*

**Vernacular name**: Nébédaye (wolof), Sap sap

**Quality**: Pure, natural, without any additive

**Country of origin**: Sénégal

**Farming**: Wild and plantation

**Organoleptic properties**:

- **Appearance**: Powdery
- **Color**: Green
- **Odor**: Sweet, characteristic
- **Taste**: Characteristic

**Nutritional characteristics**:

**Nutrition values for a portion of 100 g**

- **Dry matter**: 90-95%
- **Humidity**: < 7%
- **Proteins**: 20-26 g
- **Total minerals**: 8-11 g
- **Minerals**
  - Calcium (Ca): 1600-2200 mg
  - Potassium (K): 800-1800 mg
  - Magnesium (Mg): 350-500 mg
  - Phosphore (P): 200-600 mg
  - Iron (Fe): 18-28 mg
  - Manganese (Mn): 5-9 mg
  - Zinc (Zn): 1,5-3 mg
  - Copper (Cu): 0,7-1,1 mg
Vitamines

- Vitamine C 15-100 mg
- Vitamine A (β-carotène) 4000-8000 µg eq. rétinol
- Vitamine E (α-tocopherol) 80-150 mg

**Storage conditions**: To store in a dry place, away from heat and light.

**Uses**:

- **In food products**: Very rich in nutrients, Moringa powder can be used as a dietary supplement. It is a common food open to a multitude of uses: dishes, juices, breads, donuts, pasta, condiments, instant broth ...

- **In cosmetics**: Use in the formulation of cosmetic products is possible.

Values presented in this technical sheet are given as information, real values will be provided in the analysis reports.