

Article number: 5029

Traditional food and cosmetic ingredient in Central Africa.

**Physical properties:** Whitish to yellowish solid fat.

**Melting point:** Approx. +36 °C.

**Basic ingredients:** Fatty acids – main part stearic acid (C18:0) approx. 44%, oleic acid (C18:1) approx. 42%, and linoleic acid (C18:2) approx. 8%, vitamin E and A, allantoin, triterpene alcohols, cinammic acid esters, lecithin.

It is suitable for baking cookies, cakes or other desserts instead of classical butter (in the same amount). It is used for making quality chocolate - as substitute for cocoa butter. It can replace cream or olive oil in sauces. It will give a nice fragrance to pasta, rice, potatoes or vegetables. It can have anti-inflammatory and healing effects (minor injuries, burns or insect bites and stings). It is also recommended for boosting the immune system.

**Non-dietary use:** Very mild vegetable fat, extremely well tolerated. A softening part of regeneration products. It is ideal especially for treating mature, sagging, and dry skin, as well as sensitive skin of children. It adds a touch of mildness to preparations, which clearly shows in the restored elasticity of the skin. It has worked extremely well in cases of psoriasis, atopic dermatitis, neurodermatitis, etc. This non-irritant fat can be used on its own in skin care, especially in winter, when thanks to the absence of water it additionally protects the skin from low temperatures. It makes the skin nice and soft (it contains up to 12% of unsaponifiables); it restores its elasticity, and promotes healthy tissue development. When properly emulsified, it helps to control its moisture. Pure shea butter has a natural SPF 4.

**TIP:** Shea butter can be used in concentrated form. Melt the solid shea butter over a water bath at around 40 °C and use as unique, stand-alone massage "oil", or as a carrier of essential oils. Massaging the skin with shea butter makes the skin very soft.

**INCI:** Butyrospermum parkii Butter

**Storage:** The stated expiry date can be substantially extended by keeping the product in a dark and cold place (ideally in a fridge at 6–10 °C).

Best before the date indicated on the packaging. Batch number and volume are indicated on the packaging.