Improved African Unrefined Shea Butter Processing Method

All processing steps are commenced and completed within 24hrs. Utensils used do not rust or produce any toxic or undesirable materials that are dangerous to human health.

“If it’s not good for the stomach, It’s definitely not good for the skin”

1. WASHING OF SHEA NUTS

After Laboratory test to approve the quality of the Nuts (FFA target: 2% max), all nuts are then washed and rinsed several times with clean hot water to get rid of possible surface mold and possible oxidized oil emitted from bad nuts.
## 2. DRYING OF WASHED NUTS

The washed and cleaned nuts are sun dried for two hours. This dehydrates the wet nuts and exposes the bad ones from the lot.

![Nut Drying Process](image)

## 3. NUT SELECTION

Bad and black nuts are separated from the good ones. At SEKAF, we always say, *"If it’s not good for the stomach, it’s definitely not good for the skin"* so only clean and good nuts are used for our unrefined butter. This is our greatest secret.

“One bad nut…”

(SeKaf’s own Innovation)
### 4. NUT CRACKING/ CRUSHING.

The selected nuts are then broken into smaller portions by the electrically powered nutcracker and making them ideal for the roaster.

![Image of nutcracker and crushed nuts]

### 5. ROASTING OF CRUSHED NUTS

The crushed nuts are sent to the roaster immediately after crushing and roasted for 30mins.

![Image of roasting process]
6. MILLING OF ROASTED NUTS

The roasted Shea nuts are allowed to cool down for at least 10 minutes and at most 30 minutes, before being milled in a milling machine into a fine paste.

7. COLD WATER MIXING

The warm paste from the mill is churned with fingers in cold water to give smooth and uniform dough.
### 8. COLD WATER MIXING

Mixing continues and small amount of cold water added from time to time to get a smoother texture.

This vigorous mixing breaks the emulsion, causing the fat to break away from the cake.

![Cold Water Mixing](image1.jpg)

### 9. HOT WATER MIXING / KNEADING

When the fat begins to break away from the cake (this is indicated by the colour of the mixture-from chocolate to milk chocolate), hot water is added to the paste to melt the fat and set it free from the cake. This important step facilitates the separation.

![Hot Water Mixing](image2.jpg)
10. HOT WATER MIXING / KNEADING

The final kneading or mixing is more vigorous and breaks the emulsion completely. The warm temperature is necessary to keep the fat half melted in the mixture and prepare it for the cold-water separation stage.

The kneading is slowed down completely, as the mixture becomes soft and light.

11. COLD WATER SEPARATION

Large amount of cold water is then poured on the mixture and stirred continuously causing a grey, oily scum to rise.
12. COLD WATER SEPARATION

As she continues to stir, more fat is washed and forced to float on the cold water that separates it from the cake, which now begins to settle at the bottom of the rubber bowl.

13. COLD WATER SEPARATION

Woman gathers fat from the surface of water.
## 14. COLD WATER SEPARATION

The solid fat is scooped and sent for melting and boiling.
15. BOILING/ DEHYDRATION/ PURIFICATION

Solid fat being scooped into a giant pot on fire.

16. BOILING/ DEHYDRATION/ PURIFICATION

Boiling dehydrates the fat completely. It also clarifies the oil/butter as last cake residues are fried and settle under the pot.
### 17. FILTRATION & SOLIDIFICATION

At SEKAF, we filter the warm liquid fat through a microfilm into a plastic bowl. (SeKaf’s own Innovation)

![Image of filtration process](image1.png)

### 18. FILTRATION & SOLIDIFICATION

The filtered liquid fat is allowed to cool down and solidify. As the butter begins to show signs of solidification, a wooden ladle is used to stir it into a smooth and uniform texture.

![Image of butter solidification](image2.png)
<table>
<thead>
<tr>
<th>19. PACKAGING &amp; STANDARDIZATION</th>
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<tbody>
<tr>
<td>The butter is then inspected, weighed and sealed with an industrial vacuum sealer (One of SeKaf’s own Innovations). Shea butter that does not meet Sekaf’s Quality control is sold in the local market.</td>
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The premium quality Shea butter is packed for export.
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<td><img src="image1.jpg" alt="Image of Shea butter packed in airtight rubber bags." /></td>
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<table>
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<th>Shea butter put into airtight rubber bags. (SeKaf's own Innovation)</th>
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<tbody>
<tr>
<td><img src="image2.jpg" alt="Image of Shea butter being put into airtight rubber bags." /></td>
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A standard 25kg Net weight Packaging.

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<th>4. SHIPPING</th>
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<td>Our Butter is a hot cake. We produce all your orders from the day of your confirmation.</td>
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