

TECHNICAL SHEET
UNREFINED SHEA BUTTER - *Vitellaria paradoxa*

PRODUCT CODE	IE.3202
Issue date:	18/5/2022
Modified:	21/10/2026
Version:	3

General characteristics:

Shea butter is the oil extracted from the nuts of *Vitellaria paradoxa*. The nuts are harvested, treated and processed without any chemical product.

Presentation: non-chemically processed unrefined shea butter.

Origin: Ivory Coast

Aspect: Solid

Color: Cream white/beige

Odor: Characteristic

Melting point: 32 - 45° C

Uses: versatile ingredient valued across two main sectors. In the **cosmetic industry**, it is valued for its moisturizing, cellular-regenerating, and anti-aging benefits. In the **food industry**, it serves as a structural fat, used as a cocoa butter equivalent (CBE).

Composition:		Internal characteristics:	Method:
Palmitic (C16:0)	3 - 5%	FFA (as oleic acid)	6-10%
Stearic (C18:0)	35 - 45%	Peroxide value	Max 15 meq O2/kg
Oleic (C18:1)	42 - 50%	Iodine value	50-75 g Iod/100g Max
Linoleic (C18:2)	5 - 8%	Moisture	0,2%
			DGF C-V 2 (06) 2012
			DGF C-VI 6a I (05)
			DGF C-V 11d (14)
			AOCS Ca2e:84(09)

Microbiological characteristics:

Total aerobic mesophilic count: $\leq 1 \times 10^3$ cfu/g (ISO 21149)

Yeasts and moulds: $\leq 1 \times 10^2$ cfu/g (ISO 16212)

Escherichia coli: absent in 1 g (ISO 21150)

Staphylococcus aureus: absent in 1 g (ISO 22718)

Pseudomonas aeruginosa: absent in 1 g (ISO 22717)

Candida albicans: absent in 1 g (ISO 18416)

Salmonella spp.: absent in 25 g (ISO 6579-1)

Non-GMO (Regulations (EC) No 1829/2003 and 1830/2003); BSE/TSE-free.

Free from allergens listed in Annex II of Regulation (EU) No 1169/2011; gluten-free.

Storage conditions:

Conservation: store in a cool, dry place, protected from light, temperature < 25°C;

Product shelf life: 24 months

Packaging format: 25 kgs carton boxes / drums 180 kgs / flexitainer 24.000L

