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TRICHILIA/MAFURA* OIL/BUTTER

TECHNICAL DATA

Product Name:	Trichilia Oil / Mafura Butter*
Botanical Name:	<i>Trichilia emetica</i>
INCI Name (USA)	Trichilia emetica seed butter
CAS #	68956-68-3
EC #	273-313-5

*Trichilia oil and mafura butter originate from the same seed; however, processing may differ. The oil and the butter may be obtained in separate pressings of different parts of the seed, or in a single pressing, whereby both are combined. DLG offers the latter.

Applications

The tree's leaves, bark and seeds have a wide variety of traditional medicinal uses such as treatment of stomach and intestinal ailments, as an emetic, purgative and the oil is used for rheumatism treatment. Pressing the seeds releases a solid, yellow/brown fatty butter (Mafura butter) with a high melting point. The oil is a central part of the Southern African's domestic life, a testimony to its highly effective cosmetic and healing properties: the seed oil forms the basis for a leprosy remedy, is used as a cure for rheumatism and to heal wounds. The conditioning and coloring properties of Mafura butter have made it a popular hair care product, as well as being used on the skin to nourish and revitalize. The seed of *Trichilia emetica* yields two kinds of oil: 'mafura oil' from the fleshy seed envelope (sarcotesta) and 'mafura butter', also called 'mafura tallow', from the kernel. In traditional extraction they may be extracted separately, in commercial extraction they are combined to a single product. Mafura oil is edible, but mafura butter is unsuitable for consumption because of its bitter taste. It is used in soap and candle making, as a body ointment, wood-oil and for medicinal purposes.

General Properties

Fatty Acid Composition (Range of values)						
				Oleic acid (omega 9)	C 18:1 (ω 9)	45-55%
				Linoleic acid (omega 6)	C 18:2 (ω 6)	8-13%
Palmitic acid	C 16:0	30-40%		α-linolenic acid (omega 3)	C 18:3 (ω 3)	1-2%
Palmitoleic acid (omega 7)	C 16:1	<1%		Arachidic acid	C 20:0	<1%
Heptadecanoic acid	C 17:0	<1%		Heicosenoic acid	C 20:1	<1%
Heptadecenoic acid	C 17:1	<1%		Behenic acid	C 22:0	<1%
Stearic acid	C 18:0	2-4%		Lignoceric acid	C 24:0	<1%

General Properties (cont.)

Average Saturated Fatty Acids:	38%
Average Monounsaturated Fatty Acids:	50%
Average Polyunsaturated Fatty Acids:	12%

- Appearance : butter at room temperature
- Color : Brownish oil or butter
- Odor : Low, Characteristic
- Taste : Characteristic
- Density : 0.90 – 0.91
- Acid value : max. 4 mg/g
- Iodine value : 60 - 80 g/100g
- Peroxide value : <10 meq/kg
- Saponification Index: 190 - 210 mg (KOH/g)

Storage conditions

Stable vegetable oil. Shelf life 2-3 years.

Containers should be kept closed in order to minimize contamination. Store in a cool (<75° F), dry, well ventilated, place away from heat and light. Keep from extreme heat and away from all sources of ignition. For ease of access, wide mouth containers are recommended for the "butter" form.

Note: Cool temperatures will result in solidification, i.e., the "butter" form. Slow and gentle reheating allows the "oil" form to appear.

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