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NILOTICA SHEA BUTTER

TECHNICAL DATA

Product Name:	Nilotica Shea Butter
Botanical Name:	<i>Vitellaria nilotica</i>
INCI Name (USA)	Butyrospermum parkii (Shea) Butter (sp. V. nilotica)
CAS #	91080-23-8
EC #	293-515-7

Applications

Nilotica Shea Butter from Eastern Africa, e.g., Uganda, is a semi-solid butter that is softer and creamier than its Western Africa counterpart, a hard yellowish wax-like product. Nilotica shea is ideal for moisturizing dry skin, sun damaged skin, baby's skin, and hair. High in unsaponifiables and with a significantly higher content of olein (a glyceride of oleic acid), nilotica shea also contains antioxidants and cinneamic acid, a natural sunscreen. Nilotica shea helps balance moisture and skin elasticity, which with its vitamins A and E may help combat the signs of aging. It applies readily to hair and helps to prevent dryness and distress of hair shafts.

General Properties

Fatty Acid Composition (Range of values)					
Palmitic acid	C 16:0	2%-7%	Linoleic acid (omega 6)	C 18:2 (ω 6)	4%-9%
Stearic acid	C 18:0	21%-38%	α-linolenic acid (omega 3)	C 18:3 (ω 3)	<1%
Oleic acid (omega 9)	C 18:1 (ω 9)	50%-65%	Arachidic acid	C 20:0	<1%

General Properties (cont)

- Appearance : Soft, semi-solid at room temp; maybe be liquid at warm temp, solid when cool
- Color : creamy white to slight pale yellow
- Clarity : Opaque
- Odor : Light and pleasant scent
- Taste : Light, nutty, similar to macademia, less sweet than cocoa butter
- Specific Gravity : 0.91-0.93
- Iodine value : 65 - 85 g/100g
- Peroxide value : <5 mEq/kg
- Saponification Index : 165 - 190 mg (KOH/g)

Storage conditions

Stable vegetable oil. Shelf life 2+ years.

Containers should be kept closed in order to minimize contamination. Store in a cool (<60° F), dry, well ventilated, place away from heat and light. Keep from extreme heat and away from all sources of ignition.

Note: Nilotica Shea Butter is a soft butter and sensitive to temperature changes during shipping. If melting and rehardening occurs, a gritty texture can result. Solution: Melt and cool the butter. Use a double boiler or equivalent to heat the butter to 170°-180° F for 20 minutes. Pour it into one or more containers. Place in a refrigerator and allow to cool until solidified.

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