QUALITY HAND-CRAFTED SHEA BUTTER
Best Practices For Processing

1. Wash Kernel in Clean Water
2. Save And Dry Kernels On A Clean Floor For 10mins
3. Sort Out Black, Germinated And All Bad Kernels
4. Crush Good Kernels

5. Roast Crushed Kernels On Fire For 45mins
6. Mill Roasted Kernels Into A Fine Pastic When Cooled Down
7. Knead Paste To Aerate The Fat When The Pastic Cool Down Completely

8. Add Water To Separate The Fat From Cake When Fully Aerated
9. Roll Fat To Complete Separation
10. Transfer Oil Into Another Clean Pot And Allow To Dehydrate On A Gentle Fire

11. Filter Oil And Allow To Cool Down And Solidify
12. Stir Butter Into A Smooth Texture When It Begins To Solidify
13. Package Butter Into An Airtight Container
14. Store Your Butter Away From Water And Sunlight

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