

# Mango butter

Optimal Consistency aid



The beige, solid fat is usually only available in refined form and melts at body temperature. Cold pressed or native mango butter is hardly used.

## Qualities & Usage

We carry Mango butter in the following qualities for you

Art.-Nr.	Quality	Cosmetics	Food	Pharmaceutics
151030	Mango butter refined	Yes		
151130	Organic mango butter refined	Yes		

Mango butter is often used as an alternative to shea butter.



# Mango butter

Optimal Consistency aid



## Mango tree & mango fruit

Mango butter is a vegetable fat which is extracted from the kernel of the mango. The mango tree belongs to the genus *Mangos* (*Mangifera*) within the family Sumach (*Anacardiaceae*).

The mango tree is a fast-growing and evergreen tree. In 6 years, it can grow up to 6 meters high, but overall it can reach growth heights of over 30 meters. The bark is initially light green, but in older trees a thick, grey-brown bark develops, which has longitudinal cracks and later falls off in rectangular scales. The root system of a 20-year-old mango tree can be up to 8 meters in diameter. The mango tree has a large, protruding and roundish crown of up to 30 meters in diameter. The dark green leaves are lancet-shaped, at least about 10 cm long in adult plants and covered with a thin layer of wax.

The main flowering period is between December and March. The flowers are relatively small and pale yellow to reddish. A large mango tree can bear up to 10,000 blossoms, yet only about 40 fruits are formed per tree. On average, only about 1% of the blossoms are fertilized. Between three and six months after flowering, the fruits are ripe. They weigh up to 2 kilograms, are oblong to oval and hang on long stems. The yellow-orange flesh is fibrous to soft, the skin red, green or yellow. They contain a large, fat-rich seed, with about 9 to 13% fatty oil, from which the mango butter is pressed. Mango butter has many names and is also known as mango kernel oil or mango kernel fat.

There are 2 types of mango trees; the Indian and the Philippine. The Indian type produces yellow-reddish fruits, while those of the

Philippine type remain green even when ripe. Both species are not limited to the areas of origin. There are over 2,500 different mango varieties that differ in shape, size and taste. In India there are more than 1,000 different varieties. Mangos are often cultivated; they provide fruit as well as oil and are used as a medicinal plant.

Except for sandy soils, the mango tree is relatively undemanding. It is quite durable and can bear fruit for more than 300 years.



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## Cultivation & yield

Today, the mango is a cultivated plant that is at home in many parts of the world. Among other places, it is cultivated in Central South America, the Caribbean, the tropical belt of Africa and in large parts of Asia. By far the largest producer of mango is India, followed by China, Thailand Indonesia, Mexico and Brazil.

In 2017, 50.6 million tons of mangos were harvested worldwide.



## Background / history

Originally the mango tree comes from India and the tropical rainforest.

Already in the Hindu Vedas, which were written around 1,200 BC, the mango is mentioned as "food of the gods". Even today it is still offered to the gods as a sign of wealth and divine sweetness. The fruit arrived in Europe with the Portuguese Indians of the 16th century.



# Mango butter

refined

**Article number:**

151030

**INCI name:**

Mangifera Indica Seed Butter

**CAS number:**

90063-86-8

**Botanical name:**

Mangifera indica

**Usage:**

Cosmetics

**Certificates:**

NATRUE

## Our packaging



20 kg Bucket

**General durability:**

12 months



# Mango butter

refined

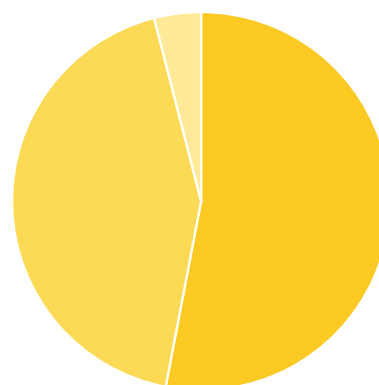
## Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	53 g
Monounsaturated fatty acids	43 g
Polyunsaturated fatty acids	4 g

### Composition

C16:0 Palmitic acid	2 – 18 %
C18:0 Stearic acid	35 – 47 %
C18:1 Oleic acid	34 – 48 %

Fatty acids ratio





# Mango butter

refined

Gustav Heess

## Mango butter refined

Originating from the forests of India, the mango is a seasonal fruit that is abundant throughout the country during the Indian summer months from May to July. We source the mango kernels directly through a special supplier network based on collections in thousands of villages in the central states of India. Training programs in eco-friendly harvesting techniques are provided to the villages and cooperatives to ensure both the conservation of Indian mangoes and to create a sustainable income opportunity for the communities.

The collection is done in collaboration with local tribal communities and women's cooperatives, who collect the mangoes by hand from the forest to improve their livelihoods. They then peel the flesh and dry the seeds in the sun to reduce moisture and extend shelf life. The kernels are then cracked and the high-quality seeds are extracted from the wild mangoes. Finally, these are taken to the production facility, where they are crushed and pressed. The resulting oil is then freed from natural residues through a refining process and multiple filtration processes and processed into precious mango butter. In Germany, our mango butter undergoes a final laboratory analysis in order to meet our high standards of quality and purity.



# Mango butter

refined

## Usage

- Ingredient in anti-ageing products due to the vitamins and polyphenols it contains, which protect the skin from UV damage and photoageing and promote collagen synthesis
- Regenerating and anti-inflammatory properties
- Has a moisturizing effect and thus promotes the health of dry skin
- Use in body creams, lotions and lip balms
- Use in moisturizing soaps
- Compatible alternative to kerosenes

### Cosmetics



# Organic mango butter

refined

**Article number:**

151130

**INCI name:**

Mangifera Indica Seed Butter

**CAS number:**

90063-86-8

**Botanical name:**

Mangifera indica

**Usage:**

Cosmetics

## Our packaging



20 kg Bucket

**General durability:**

12 months





# Organic mango butter

refined

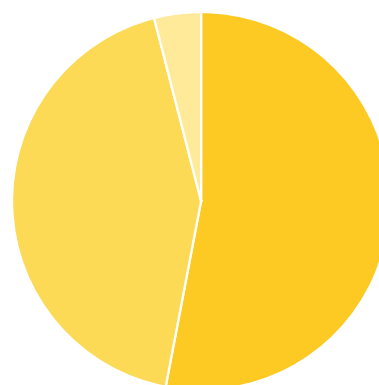
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Fatty acids ratio



# Organic mango butter

refined

Gustav Heess

## Organic mango butter refined

The fruit used for our organic mango butter is indigenous to the forests of India, and is found in abundance across the country during the summer months from May to July. Our sourcing of mango kernels is done directly through a specially developed network of suppliers who collect from thousands of villages in the central regions of India. The villages and cooperatives are offered training on environmentally friendly harvesting methods to protect India's mangoes and at the same time make the collectors' source of income sustainable.

This collection process is carried out together with local tribal communities and women's cooperatives, who harvest mangoes by hand in the forest to improve their standard of living. They then remove the pulp and leave the kernels to dry in the sun, which reduces moisture and increases their shelf life. Later, they crack open the kernels and remove the valuable seeds from the wild mangoes. These are then transported to the production plant, where they are processed into small pieces and pressed. The oil resulting from this process is refined and repeatedly filtered to remove natural particles and refine it into high-quality mango butter. In Germany, we subject our refined organic mango butter to final laboratory analysis to ensure that it meets our strict quality and purity standards.

The entire process of producing our refined organic mango butter is based on compliance with ecological and social standards to ensure the high quality of the product and the health of the ecosystem.



# Organic mango butter

refined

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### Cosmetics

