Shea butter

The precious butter from the shea nut



Due to the high content of stearic acid, shea butter has a high melting point and is therefore particularly suitable for the food and cosmetics industry.

Qualities & Usage

We carry Shea butter in the following qualities for you

Art.-Nr.	Quality	Cosmetics	Food	Pharmaceutics
140030	Shea butter pressed and refined for food	Yes	Yes	
140031	Shea butter pressed and refined	Yes		
140041	Shea butter refined melting point 43°C	Yes		
140060	Shea olein refined	Yes		
140330	Organic shea butter refined for food	Yes	Yes	
140331	Organic shea butter refined	Yes		
140332	Organic shea butter refined UEBT	Yes	Yes	
140312	Organic shea butter natural UEBT	Yes		

Gustav Heess GmbH
Mollenbachstraße 29
71229 Leonberg
Germany

Tel: +49 7152 2007 0
Fax: +49 7152 2007 100
marketing@heessoils.com
www.heessoils.com

Shea butter

The precious butter from the shea nut



Shea tree & shea nut

Shea butter is obtained from the crushed kernels (seeds) of the shea nut tree (Butyrospermum parkii) by pressing and then refined. Raw materials are not traded.

The up to 10-20 m high, gnarled shea nut tree, which grows wild in the tropics, is of local importance as a supplier of fat. It is also known as the shea tree, shea butter tree or African butter tree. The ovary of the shea tree contains yellow to greenish berries of the size of an apricot with a chestnut-sized, 4 cm wide seed (kernel).

While birds, elephants and humans like to eat the berries, shea butter is obtained by pressing of the kernels (oil content 34-57%). The shea tree has not yet been cultivated on plantations, as it is only fertile after about 25 years. A shea tree can live for over 200 years and is part of the natural environment in the West African bush.

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Cultivation & yield

The shea tree grows exclusively in West and East Africa, deposits on other continents are not yet known. In the West African Sahel zone with its typical dark red soil and lush green trees, the shea season begins with the rainy season in May-April. Between Sahara and wet savannah on an area of almost 3 million square kilometers, the so-called shea belt, the shea fruits ripen on more than 800 million wild shea trees. In the Sahel zone, about 10 million female collectors live on the shea harvest. The shea fruits are mainly collected wild by women in the bush. Traditionally, the harvest season is started with a festival.

The Food and Agriculture Organization of the United Nations (FAO) has estimated a harvest of about 550,000 tons of shea nuts per year.

Background / history

The shea fruit has always been used by the locals. The pulp with the sweetish taste was used as food, the oil was used for external application due to its moisturizing effect.



Shea butter pressed and
refined for food

Article number:
140030

INCI name:
Butyrospermum Parkii Butter

CAS number:
194043-92-0 / 91080-23-8

Botanical name:
Vitellaria paradoxa

Usage:
Cosmetics, Food

Certificates:
NATRUE



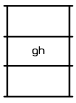
Our packaging



25 kg Box



25 kg Bucket



180 kg Drum

General durability:
bucket & box 12 months, drum 18 months

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71229 Leonberg
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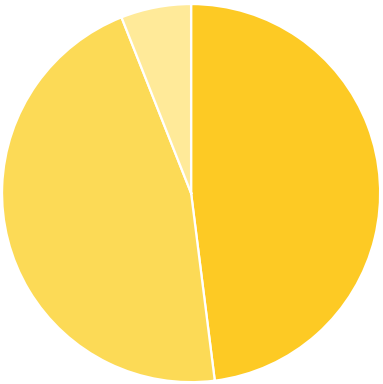
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	48 g
Monounsaturated fatty acids	46 g
Polyunsaturated fatty acids	6 g

Composition

C16:0 Palmitic acid	3 – 9 %
C18:0 Stearic acid	32 – 50 %
C18:1 Oleic acid	40 – 57 %

Fatty acids ratio



Saturated fatty acids

Monounsaturated fatty acids

Polyunsaturated fatty acids

Shea butter

pressed and refined

Article number:
140031

INCI name:
Butyrospermum Parkii Butter

CAS number:
194043-92-0 / 91080-23-8

Botanical name:
Vitellaria paradoxa

Usage:
Cosmetics

Certificates:
NATRUE



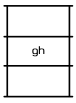
Our packaging



25 kg Box



25 kg Bucket



180 kg Drum

General durability:

bucket & box 12 months, drum 18 months

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Germany

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Fax: +49 7152 2007 100
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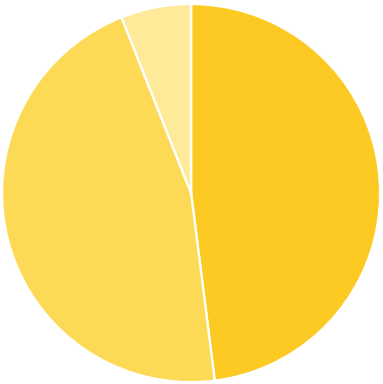
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	48 g
Monounsaturated fatty acids	46 g
Polyunsaturated fatty acids	6 g

Composition

C16:0 Palmitic acid	3 – 9 %
C18:0 Stearic acid	32 – 50 %
C18:1 Oleic acid	40 – 57 %

Fatty acids ratio



Shea butter

refined melting point 43°C

Article number:
140041

INCI name:
Butyrospermum Parkii Butter

CAS number:
194043-92-0 / 91080-23-8

Botanical name:
Vitellaria paradoxa

Usage:
Cosmetics



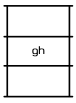
Our packaging



25 kg Box



25 kg Bucket



180 kg Drum

General durability:

bucket & box 12 months, drum 18 months

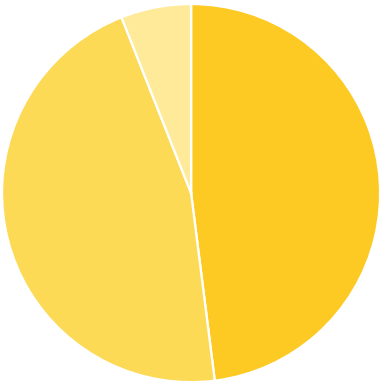
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	48 g
Monounsaturated fatty acids	46 g
Polyunsaturated fatty acids	6 g

Composition

C16:0 Palmitic acid	3 – 9 %
C18:0 Stearic acid	32 – 50 %
C18:1 Oleic acid	40 – 57 %

Fatty acids ratio



Shea olein

refined



Article number:
140060

INCI name:
Butyrospermum Parkii Butter

CAS number:
194043-92-0 / 91080-23-8

Botanical name:
Vitellaria paradoxa

Usage:
Cosmetics

Certificates:
Kosher

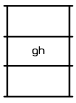
Our packaging



25 kg Box



25 kg Bucket



180 kg Drum

General durability:

bucket & box 12 months, drum 18 months

Shea olein

refined

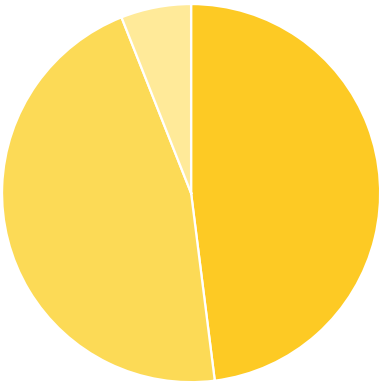
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	48 g
Monounsaturated fatty acids	46 g
Polyunsaturated fatty acids	6 g

Composition

C16:0 Palmitic acid	3 – 9 %
C18:0 Stearic acid	32 – 50 %
C18:1 Oleic acid	40 – 57 %

Fatty acids ratio



Organic shea butter

refined for food

Article number:
140330

INCI name:
Butyrospermum Parkii Butter

CAS number:
194043-92-0 / 91080-23-8

Botanical name:
Vitellaria paradoxa

Usage:
Cosmetics, Food

Certificates:
EU organic, NOP



Our packaging



25 kg Box

25 kg Bucket

180 kg Drum

General durability:

bucket & box 12 months, drum 18 months

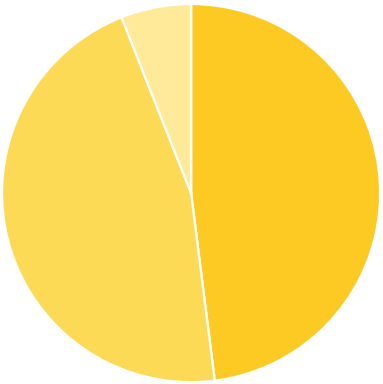
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	48 g
Monounsaturated fatty acids	46 g
Polyunsaturated fatty acids	6 g

Composition

C16:0 Palmitic acid	3 – 9 %
C18:0 Stearic acid	32 – 50 %
C18:1 Oleic acid	40 – 57 %

Fatty acids ratio



Organic shea butter

refined

Article number:
140331

INCI name:
Butyrospermum Parkii Butter

CAS number:
194043-92-0 / 91080-23-8

Botanical name:
Vitellaria paradoxa

Usage:
Cosmetics

Certificates:
EU organic, NOP



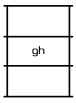
Our packaging



25 kg Box



25 kg Bucket



180 kg Drum

General durability:

bucket & box 12 months, drum 18 months

Organic shea butter

refined

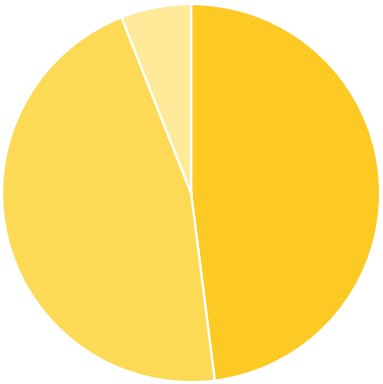
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	48 g
Monounsaturated fatty acids	46 g
Polyunsaturated fatty acids	6 g

Composition

C16:0 Palmitic acid	3 – 9 %
C18:0 Stearic acid	32 – 50 %
C18:1 Oleic acid	40 – 57 %

Fatty acids ratio



Saturated fatty acids

Monounsaturated fatty acids

Polyunsaturated fatty acids

Organic shea butter

refined UEBT

Article number:
140332

INCI name:
Butyrospermum Parkii Butter

CAS number:
194043-92-0 / 91080-23-8

Botanical name:
Vitellaria paradoxa

Usage:
Cosmetics, Food

Certificates:
UEBT, EU organic, NOP



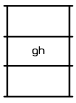
Our packaging



25 kg Box



25 kg Bucket



180 kg Drum

General durability:

bucket & box 12 months, drum 18 months

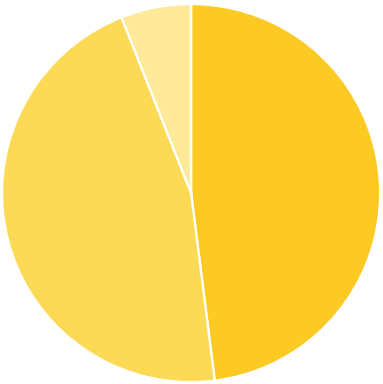
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	48 g
Monounsaturated fatty acids	46 g
Polyunsaturated fatty acids	6 g

Composition

C16:0 Palmitic acid	3 – 9 %
C18:0 Stearic acid	32 – 50 %
C18:1 Oleic acid	40 – 57 %

Fatty acids ratio



Organic shea butter

natural UEBT

Article number:
140312

INCI name:
Butyrospermum Parkii Butter

CAS number:
194043-92-0 / 91080-23-8

Botanical name:
Vitellaria paradoxa

Usage:
Cosmetics

Certificates:
UEBT, EU organic, NOP



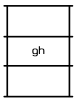
Our packaging



25 kg Box



25 kg Bucket



180 kg Drum

General durability:

bucket & box 12 months, drum 18 months

Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	48 g
Monounsaturated fatty acids	46 g
Polyunsaturated fatty acids	6 g

Composition

C16:0 Palmitic acid	3 – 9 %
C18:0 Stearic acid	32 – 50 %
C18:1 Oleic acid	40 – 57 %

Fatty acids ratio

