»Shea Butter Processing«

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Value addition on agricultural products mainly shea nut along the agricultural value chains increase on their prices.
Gather fruits at least once a week to prevent molding or germination, boil the nuts for 30 minutes and then dry them under sun. As nuts are cracked when they rattle inside the shell, separate shells from seeds using hands.

Butter processing

As you dry seeds for the second time and sort them, pound them as well into small pieces for frying and then grind them using a mortar and pestle or by use machine. Mix ground nut with water until shea butter separates and after mixing, oil float on water which is removed and put into another pan and finally separate oil on fire and cool it.