

Pictorial description of traditional 'Dagomba' shea butter processing method



1. Harvest
Fallen fruit picked from ground



2. Accumulate
Fresh fruit heaped for one or two weeks



3. Boil
Boil the sheanuts with water in large metal pots for about 90 mins. with temperatures of $> 95^{\circ}\text{C}$



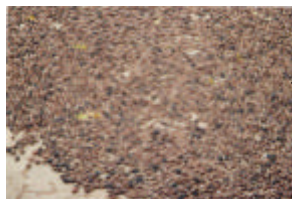
4. Dry nuts
Whole nuts spread in the sun on a hardened mud or concrete floor



5. De-husk
Nuts hand-pounded with simple tools to remove husks

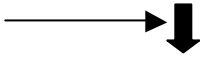


6. Dry kernels
Kernels spread in the sun for storage or sale (raw material exported or processed)

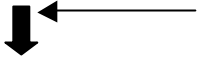




7. Crush kernels
Hand-pounded (1-3 at a time!) using simple tools



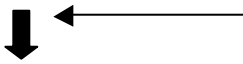
8. Dry-roast kernels
Dry-fried in large iron pots over open fires



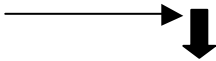
9. Milled
Milled into paste, usually by commercial operator



10. Kneaded
Vigorously hand-beaten for 30-60 minutes until fats form emulsion, washed & removed



11. Boil fat
Cleaned by boiling on an open fire with decanting stages to clarify the oil



12. Prepare for use, sale or storage
Liquid left to cool & stirred into a smooth creamy butter

