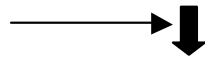


Pictorial description of traditional 'Dagomba' shea butter processing method

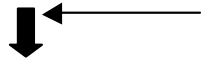




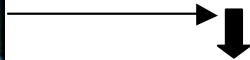
7. Crush kernels
Hand-pounded (1-3 at a time!) using simple tools



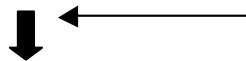
8. Dry-roast kernels
Dry-fried in large iron pots over open fires



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

