

Harvesting and storing shea nuts

Quality Shea butter is a good source of income. However poor harvesting and handling of shea nuts results into poor kernels that are processed into shea butter.

Shea fruits are fermented in order to easily remove the nuts.

Drying and storing

Collect fully mature shea nuts that have fallen on ground in clean containers to obtain better grain kernels. Remove nuts from Shea fruit immediately so that they do not ferment.

Additionally dry shea nuts for 3-5 days on clean tarpaulins or mat: Check for the dryness by shaking. If properly dried, it produces a rattle sound. Immediately shell nuts by hitting but do not crush, then sort kernels according to grades. Half pack the kernels separately to avoid over heating which may cause development of moulds. Lastly store the sacks off the ground so that kernels do not get damp and spoil.