

Thank you for your order of Shea Butter.

Essential Depot's Shea Butter is unrefined but has been filtered to remove shea nut particles. It is not otherwise treated with bleaching or deodorizing. If you are a customer that does not care for the natural earthy and smoky aroma of the Shea Butter, then Essential Depot's Shea Butter is not for you and please do not purchase Essential Depot's Shea Butter.

Below are some of our Shea Butter FAQ's which very briefly explain Essential Depot's process for preparing Shea Butter for sale.

Q: What can I do about grainy Shea Butter?

A: If you experience the grainy texture: merely gently/slowly re-melt the butter completely (methods to use: double boiler, bain-marie/water bath, microwave, etc...) but make sure the Shea Butter never exceeds 120° F, mix thoroughly, then allow to cool completely (it is best to stir occasionally during cooling, if possible).

Q: Why does Essential Depot only sell unrefined Shea Butter?

A: Essential Depot sells Greener Life Essentials to support our customers that desire a product that is as close to nature as possible. Essential Depot's Shea Butter is produced without the use of synthetic chemical solvents, bleachers, deodorizers, etc... While this Shea Butter retains a higher level of antioxidants as well as natural anti-microbial and anti-inflammatory properties, refined Shea Butter has those important qualities removed.

Q: What are the specks/particles in my Shea Butter?

A: Essential Depot imports the finest unrefined Shea Butter. The entire process of extracting the raw Shea Butter from the fruit of the Vitellaria Paradoxa tree involves many steps: boiling, cracking, roasting, kneading, boiling again, and skimming the hot Shea Butter from the vats. Small particles of the roasted shea shells, husks, and skins usually remain. Essential Depot then utilizes a melting, filtering, and cooling process to remove much of the specks/particles. Occasionally, Essential Depot will offer, at a large discount, on shea butter that has a greater quantity of specks/particles than Essential Depot prefers. Those specks/particles collect at the bottom of the tub or jar. The specks/particles have no negative effect in use of the product but are not preferred in a lotion or cosmetic. The specks/particles are easily removed by shaving off a thin layer at the bottom or melting and straining.

Q: What is the melting point of Shea Butter?

A: Shea Butter melts between 89° - 100° F.

Q: How do I know if Shea Butter is refined or unrefined?

A: As unrefined Shea Butter is considered more desirable than refined, that is usually indicated on the label. Unrefined Shea Butter ranges in color from beige/gray/greenish to yellow with a nutty, earthy, smoky aroma. Whereas refined Shea Butter is typically bright white and odorless.

Q: Why is the melting point not consistent? It's all Shea Butter, right?

A: Yes, it is all Shea Butter. However, Shea Butter is made up of 5 principal fatty acids (palmitic, stearic, oleic, lineolic and arachidic) each of which have different melting points and, therefore, different solidifying points. The proportions of each fatty acid in the Shea Butter varies and, therefore, affects the overall melting point. The linoleic and arachidic acids melt quickly, followed by oleic, palmitic, and finally stearic.

Q: Sometimes I feel a grainy texture in my Shea Butter. Why?

A: Since the melting point varies for each fatty acid, so does the rate at which each fatty acid solidifies. This means that some fatty acids solidify before other fatty acids. As each solidifies it tends to clump to others that have also solidified. In particular; stearic and palmitic acids, will be the first to cause the grainy texture because these are the harder fatty acids in the Shea Butter. Essential Depot utilizes a cooling system to prevent this clumping of fatty acids. However, Shea Butter may be subjected to high temperatures during the shipping process and you may find that the Shea Butter has melted during transit, therefore, causing graininess.