PRODUCT INFORMATION SHEET

For more product information, please refer to the Safety Data Sheet (SDS), the IFRA Statement, or the lot specific Certificate of Analysis (COA).

Shea Butter, Refined, High Melt Point

Product Code: 301-758X

INCI:	Butyrospermum Parkii (Shea Butter)
Part Used:	Nuts.
Method of Extraction:	Expeller pressed.
Melt Point:	104 - 113 °F
Country of Origin:	Please refer to the label on the container
Impurities or Additives:	None expected. Please refer to the COA for lot specific data.
Allergens:	Please refer to the Allergen Report.
Appearance:	Solid soft white fat.

Recommended Usage Rate:

High Melt Point Shea has a melting point of 104 to 113 F, vs. the regular Shea Butter which has a melting point of 89 to 100 F.

Shelf Life:

Use within 1 year for freshest quality. Typical shelf life is 2 years when stored in cool, dry conditions.