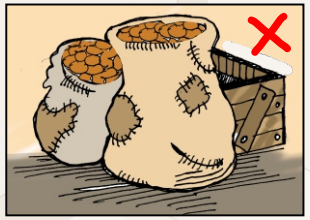
PACKAGING

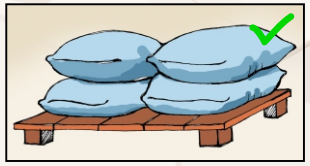
Do not

Use non-aerated, unclean bags



Do

- Pack in clean, strong, well aerated 25 kg bags



STORAGE

Do not

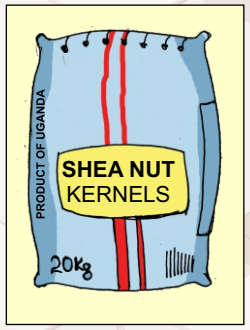
- Store directly on ground or against walls

Do

- Store off the ground or away from walls in a clean well aerated place
- Periodically fumigate to control insects using environmentally recommended fumigants

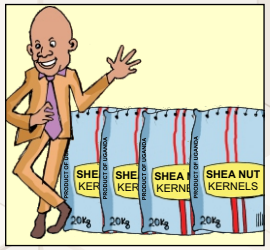
LABELLING

- Name and address of farmer / importer / exporter / packer / distributor
- Name of the produce as "Shea nut/kernels"
- Name of variety or commercial type
- Country/Region of origin
- Net weight (kg)
- Year and month of harvest
- Packaging date
- Farmer code
- Batch number

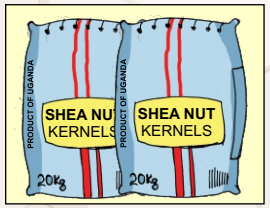


BENEFITS OF FOLLOWING STANDARDS

1. **DECREASED SPOILAGE**



2. **IMPROVED QUALITY**



3. **WIDER MARKETS**

4. **INCREASED INCOME**

The UNBS acknowledges and appreciates the input of all of its stakeholders who contributed to the development of these simplified guidelines.

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Developed with support from the UK Department for International Development (DFID) and the British Standards Institution (BSI).

Commonwealth Standards Network

UKaid from the British people

SHEA NUTS

SIMPLIFIED GUIDELINES

ENGLISH VERSION

The Commonwealth Standards Network (CSN) and the Uganda National Bureau of Standards (UNBS) have simplified the standards for shea nuts to assist primary producers to gain better access to the market.

By following these guidelines, farmers should achieve better quality and therefore obtain higher prices.

QUALITY SHEA NUTS/KERNELS

Quality shea nuts / kernels to be supplied to the customer shall be:

Shea nuts

dark brownish, clean, uniform in size and free from insect infestation

Shea kernel

Light brownish, uniform in size, free from insect infestation, and free from rancid odours and mustiness

HARVESTING

Do not:

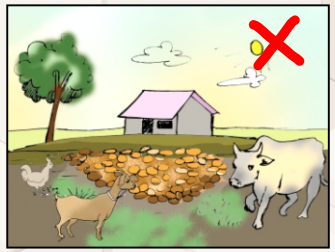
- Leave the fallen shea nuts on the ground for more than three days
- Shake or use sticks to pluck the nuts from the tree
- Pick rotten, fermented or germinated nuts

Do

- Keep the area around the shea trees clean
- Allow the nuts to drop on the ground before picking
- Pick only ripe nuts from the ground promptly

PRE-PROCESSING

Do not:



- Store the nuts for more than seven days before drying
- Dry the nuts directly on the unclean, bare ground
- Dry in areas accessible to poultry and other domestic animals

Do

- De-pulp the nuts by hand soon after picking
- Dry the shea nuts on a clean surface
- Restrict access of animals and poultry to the drying area

SHELLING

Do not:

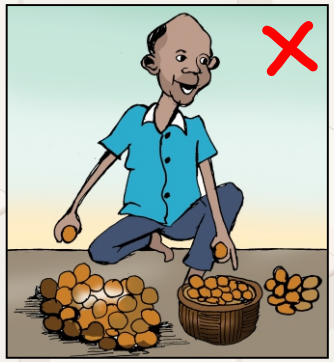
- Do not shell in a dirty place
- Do not roughly beat the shea nuts
- Do not expose the kernels to rain

Do

- Shell the shea nuts gently to avoid breaks
- Dry the kernels immediately on a clean surface for 5-7 days

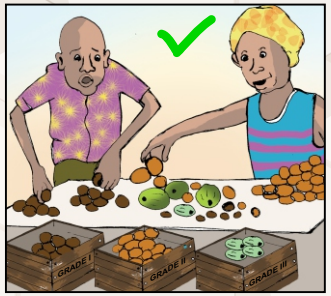
SORTING AND GRADING

Do not:



- Mix undamaged nuts/kernels with defective or damaged ones
- Sort shea nuts / kernels directly on soil

Do



- Use clean surfaces for sorting
- Sort and grade according to size, colour, integrity

Grade I	Grade II	Grade III
Light brownish	Dull brown	Discolored
Not crushed	Not crushed	Crushed