UBUNTU Mafura
Virgin

APPLICATIONS

UBUNTU Mafura is often used in the manufacture of high quality soaps. Africans apply it to both the body and the hair. It is used in soothing skin creams, hair dyes and hair care products.

BOTANY

The Mafura tree, from the Meliaceae family, grows in South Africa, especially in Zimbabwe. In Swahili it is known as “Miti-mai” and its common name is “Natal Mahogany”. It is often found along river banks in low altitude areas. Mafura tree can reach a height of 50 metres. The prolific leaves are a magnificent deep green. They fall gradually throughout the year, they are around 40 cms long and are composed of 3 to 6 pairs of lateral leaves and one small terminal leaf. The Mafura tree is a dioecious tree, having male and female flowers on different trees. The flowers are small, bell-shaped and 6 to 16 mm long. The white-yellow and silvery green flowers bloom in October to November. The fruit, which is greeny-brown and pear shaped, with a long stalk, only has about 2-3 seeds. These are mature from December to March. The seeds are soft and contain 55 to 65% butter.

Mafura butter is similar in appearance to cocoa butter. At an ambient temperature it is solid and then melts to give a caramel coloured oil with a characteristic perfume and an acidic taste.

PROPERTIES

UBUNTU Mafura is used in Africa for its medicinal properties, especially as a remedy to leprosy. UBUNTU Mafura rich in essential fatty acids, is extremely nourishing for hair and skin and restructures the epidermis. It is an effective anti-ageing.

UBUNTU Mafura has a revitalising effect from head to foot. In Africa, UBUNTU Mafura is applied to fractures in order to accelerate healing. UBUNTU Mafura soothes itching and wounds. Taken internally it eases rheumatism. These antimicrobial and anti-inflammatory properties, which have been noticed and used for centuries, are due to the presence of different limonoids, such as trichilin A (C35H46O13)

INCI CTFA : Trichilia Emetica Seed Butter
European INCI : Trichilia Emetica Seed Butter
CAS : 68956-68-3
EINECS : 273-313-5

THE TECHNICAL CHARACTERISTICS

OLEIC ACIDITY : max 4%
DENSITY AT 20°C: 0.900 - 0.910
SAPONIFICATION VALUE : 190 - 210 mgKOH/g
IODINE VALUE : 60 - 80 gl2/100g
COLOR : yellow
ODOR : characteristic
TOTAL BACTERIA: < 100 CFU/g
YEAST, MOULD: < 100 CFU/g

AVERAGE FATTY ACID COMPOSITION

Saturated fatty acids

Saturated fatty acids

Palmitic ac. C16 : 0 30.0 - 40.0 %
Stearic ac. C18 : 0 1.5 - 4.0 %

Unsaturated Fatty Acids

Oleic ac. C18 : 1 n-9 45.0 - 55.0%
Linoleic ac. C18 : 2 n-6 8.0 - 13.0%
Linolenic ac. C18 : 3 n-3 < 1.5 %

COLOR

ODOR

TOTAL BACTERIA

YEAST, MOULD

Saturated Fatty Acids (Cx:0)
Monounsaturated Fatty Acids (Cy:1)
Polysaturated Fatty Acids (Cz:2 et 3)

OTHER INGREDIENTS

PRODUCTION AND STORAGE CONDITIONS

MANUFACTURING PROCESS : First cold pressing (T<60°C) followed by successive filtrations.

STORAGE : Before opening: - keep away from light, heat (T<20°C) and in a dry place.

After opening: - keep the product in the original packaging away from light, heat (T<20°C) and in a dry place

- inert with 0.5 to 1L of gas (ex: nitrogen)/L of packaging,
- close quickly after using (t opening<15min).

PACKAGING : 4.6kg, 23kg cans and 200 kg metal drums.