How to Add Value to Shea Butter?

Margaret Haven, Speaker





AGENDA

- Introduction
- Purpose of the Workshop
- Ingredients Selection and Blending
 - Raw Material
 - Packaging
- Ingredients Evaluation and Testing

 Raw Material
 - Packaging
- Mixing and Packaging Fundamentals
- Final Product
- Demo \$how and Tell

INTRODUCTION

Educational Studies

- BS Food Science and Technology minor in Chemistry
- Nutritional Studies
- Cosmetology
- Herbal Science

Work Experiences

- Over twenty five (25) years in the cosmetic, food and educational arenas as a
 - Cosmetic Scientist
 - Food Scientist
 - Plant Manager
 - Quality Assurance and Control Manager
 - Microcomputer Specialist
 - Trainer/ Educator



Margaret Haven Cosmetic Product Developer

PURPOSE

The purpose of this workshop is to give exposure to the fundamentals of

researching, developing and quality assurance and control processes in

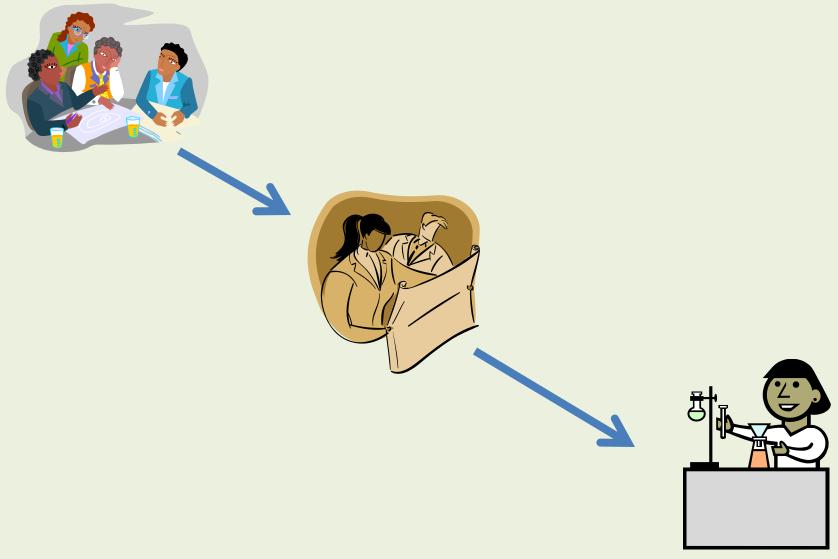
manufacturing various Shea Butter products

This course is designed to provide the attendee a platform for producing

various

Shea Butter products.

Marketing Strategy









INGREDIENT\$ \$ELECTION AND BLENDING

When Making a Product Consider... Latest Regulatory Requirements

- Food Drug and Cosmetic
 - <u>www.fda.gov</u>
- Any Local State, County requirements i.e.
 - California Safe Cosmetic Program (CSCP) -<u>http://www.cdph.ca.gov/programs/cosmetics/Pages/Co</u> <u>smeticsCompanies.aspx</u>
- Watch groups i.e.
 - Environmental Working Group (EWG) -<u>http://www.ewg.org/</u>



- Target Market
- Latest Trend
- Cost
 - High end
 - Middle end
 - Low end



When Making a Product Consider Product Expected Functions

- Moisturizer
- Firming
- Relaxing
- Exfoliating
- Sun-Screen
- Sun-Block

- Stimulating
- Peeler
- Healer
- Protector
- Trendy
- Toner

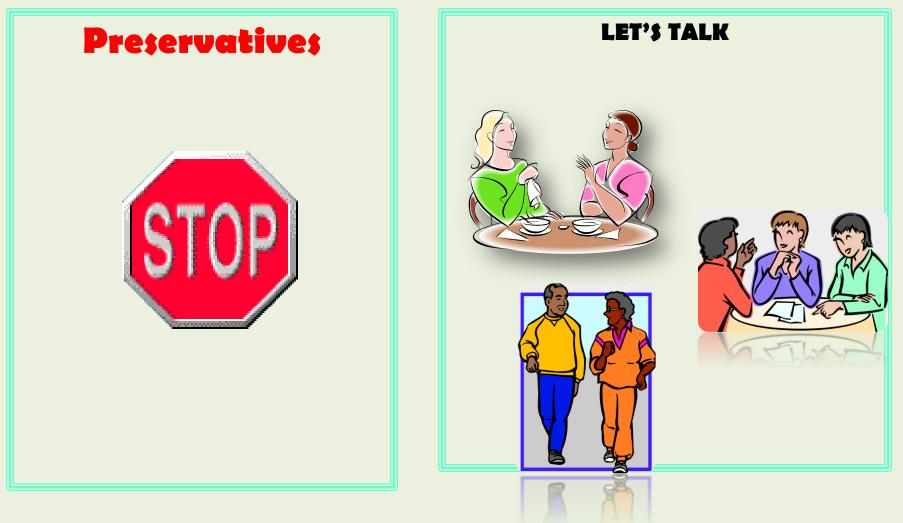


When Making a Product Consider.....Types of Raw Ingredients

- Moisturizers
 - Humectants
 - Barriers
 - Emulsifiers
 - Emollient;
 - Thickener

- Waxes
 - Oils
- Active ingredients
 - Surfactants
 - Anti-oxidant;
 - •pH adjusters
 - •Additives

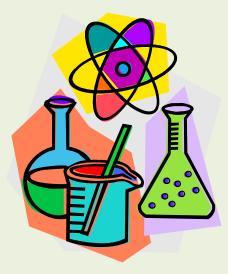
When Making a Product Consider.....Types of Raw Ingredients



- Product's odor
- Product's final appearance
- Packaging final appearance



- Quality Assurance and Control
 - Shelf Life
 - Repeatability
 - Compatibility
 - Raw Ingredients
 - Packaging



- Logistic Management
 - Alternate Supplies
 - Availability of the ingredients/ packaging
 - Production Schedule
 - FIFO (First In First Out) LILO (Last In Last Out)

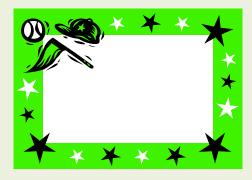






When Making a Product Consider...Label

- Correct product net weight
- Product information
 - Claims
 - Organic versus
 - Natural,
 - Chemical,
 - Raw, (Unrefined)
 - Refined
- Universal Product Council (UPC code)
 - Container
 - Shipper





When Making a Product Consider...Label

ORDER OF INGREDIENT DECLARATION

DESCENDING ORDER OF PREDOMINANCE EXCEPTIONS...

ACTIVE DRUG INGREDIENTS INGREDIENTS WITH LESS THAN 1% CONCENTRATION COLOR ADDITIVES "AND OTHER INGREDIENTS"

21 CFR 701.3(a), (d), (f) (2), (f) (3)



INGREDIENTS EVALUATION AND TESTING

Ingredients Evaluation and Testing

- Read the Material Safety Data Sheets (MSDS)
 - Contact with Skin
- Read the Technical Specs and Test methods
 - pH
 - Specific Gravity
 - Viscosity
 - Appearance
 - Active Ingredient (s)
 - Other tests

Ingredients Evaluation and Testing

- Read literature from <u>reliable</u> sources
- Select Test Methods
- Correlate Test Results
- Aging Studies Shelve and Accelerated
- Perform Compatibility Studies
 - Ingredient
 - Packaging









MIXING AND PACKAGING FUNDAMENTAL\$

Mixing and Packaging Fundamentals

Home-craft



Small Manufacturing base



- Written procedures
- current Good
 Manufacturing
 Practices (cGMP)
 - Lot Tracking
 - Cleanliness
 - Recordkeeping
 - Retainer Samples
 - Adequate storage room and temperature

Mixing Fundamentals to Consider

- Kettles\Mixers or Tanks
 - New or Used
 - Electrical requirements
 - Stainless Steel (SS) versus other material
 - Jacket or unjacketed
 - Tank slope
- Water Type
 - Reverse Osmosis (R/O)
 - Tap
 - Deionize
- Personnel
 - Desire
 - Training





Mixing Fundamentals to Consider



- Production House\Facility
 - Plant\House layout
 - Ease to clean/sanitize
 - Equipment
 - Processing Area
- Pumps or
- Type of Mixing /Agitation
 - Whip
 - Homogenizer/ Hand or Stick Blender
 - Paddle

Packaging Fundamentals to Consider

- Packaging Lines
 - New or Used
 - Electrical requirements
 - Containers/minute
 - Ease of operation
 - Ease to clean/ sanitize
 - Safety features
 - Ease of repair
- Repair parts
 - Cost
 - Availability





Mixing and Packaging Fundamentals to Consider....



- Regulatory Affairs
 - OSHA
 - FDA
 - State/ Local inspections

Final Product

- Quality Assurance and Control
 - Lot tracking
 - Manually
 - Software
 - Retainer Sample
 - Standard Operating Procedures (SOP)
- Label integrity <u>www.fda.gov</u>
 - Claims
 - Gram Weight
 - Ingredient list







DEMO -SHOW AND TELL

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Tips

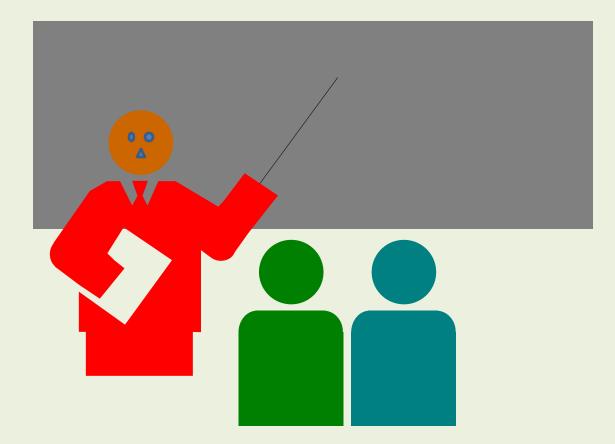
• **STORAGE OF SHEA**

- Prepare a Cool, Dry , Clean area
- Store in Stainless
 Steel or Plastic
- Note date of arrival
- Physical Quality Inspection

• HAND- CRAFTING SHEA

- Prepare Work area
- Grease Trap is a good thing
- Utensils are Plastic, Stainless Steel
- Pre-weigh raw materials prior blending
- Recordkeeping
 - Audit Trail
 - Coding
- Clean up using Dry method then proceed with water

Questions and Answers



Thanks Margaret Haven 678-531-6948