



The shea tree (*Vitellaria paradoxa*, Sapotaceae) grows wild across a belt of savanna extending from Western to Eastern Africa. The fruits are collected by African women. The seeds are used to extract shea butter, a versatile fat used in African cuisine as nutritional edible oil and in African traditional medicine. This composite picture shows the shea trees (top left), fruits, a fresh seed (bottom left) and African women (Buipe, Ghana) starting to process the fruits (right) to obtain the seeds (nut) that are then used to extract the shea butter. The fat is rich in unsaturated fatty acids that are prone to oxidation. In this issue, Nahm, Juliani and Simon study the effects of natural and synthetic antioxidants on the protection of shea butter against oxidation as new approaches to maintain the quality and extend shelf-life of this important natural product used by the cosmetic industry. This research found that natural antioxidants were as effective as synthetic antioxidant.