

## STATEMENT - ILLIPE BUTTER - SUSTAINABILITY

## **INCI : Shorea Stenoptera Seed Butter**

Illipe species or Shorea spp. is a Southeast Asian forest tree.

In term of greenhouse gas emissions, the impact of Illipe tree cultivation is neutral when compared to undrained secondary peat swamp forest. The Illipe nuts are an important non–timber forest product with a high commercial value. The fruiting usually occurs every 3–4 years after a period of several rainless weeks. The tree also produces quality timber for plywood face–veneer. Illipe species were chosen for cultivation because they tolerate frequent inundation and do not require drainage. Their rapid growth reduced the high temperatures on previously sunlight–exposed peatland, which further reduced CO2 emissions. The biomass accumulation makes the cultivation of this large tree species an efficient carbon sequestering system in tropical rain forests. The growth of the trees will continue to add to the positive carbon balance. A strategy for restoring tropical peat forest based on illipe nut cultivation could target a number of objectives, including, carbon emissions reduction, biodiversity conservation and the provision of non–timber forest products for the food and cosmetics industry in cooperation with local community members.

Peatlands are considered degraded when they have been drained or subjected to altered water flow but have not been completely converted for other land uses. In this degraded state, the carbon stored in plant material buried in peat soil is released into the atmosphere. Dried peat is also susceptible to ground fires, releasing large amounts of stored carbon in short order.

Degraded peatlands are responsible for a large portion of carbon emissions from natural systems. Peat soils can be restored, however, to prevent the further breakdown of stored plant material and to capture new plant debris from vegetation growing aboveground. The primary method of restoration involves "re-wetting" or restoring the natural flow of water and soil saturation.

## Manufacturing process of Illipe Butter

The harvest of the nuts follows traditional procedures. The nuts, which contain the butter, are mechanically pressed (cold pressing). Purification and refining are then carried out by traditional methods without chemicals or solvents: Discoloration is processed with bleaching earth and deodorization with steam flux. After cooling and filtration, the butter is ready to be commercialized.

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