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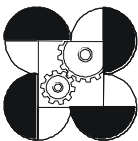
Telefax: 837-2071 loc. 2265 / 837-6156

e-mail: tsd@itdi.dost.gov.ph

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PEANUT PROCESSING



Department of Science and Technology

INDUSTRIAL TECHNOLOGY DEVELOPMENT INSTITUTE

DOST Compound, General Santos Avenue

Bicutan, Taguig City, Metro Manila, PHILIPPINES

<http://www.itdi.dost.gov.ph>

‘Our Business is Industry...’

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Prepared by: **ELNILA C. ZALAMEDA**
TSD-ITDI

Ma. ELSA M. FALCO
FPD-ITDI

Edited by: **VIOLETA B. CONOZA**
TSD-ITDI

Cover layout by: **LUZMIN R. ESTEBAN**
TSD-ITDI

Adviser: **NELIA ELISA C. FLORENDO**
TSD-ITDI

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PEANUT PROCESSING

INTRODUCTION

Peanut is a versatile food and food ingredient. As food, its advantages are: pleasing aroma and flavor, crunchy texture, high-energy value, high protein, minerals and vitamins, such as thiamin and niacin. Peanut can also be processed as an ingredient into many food products.

PEANUT BUTTER

Raw Materials

| | | |
|-----|-----|--|
| 2 | kg | shelled peanuts |
| ¼-½ | kg | sugar |
| ½ | tsp | refined salt |
| ½ | cup | vegetable oil/corn oil or margarine/butter |

Utensils

| | |
|---------------------------|------------|
| measuring cups and spoons | ladle |
| weighing scale | basin/tray |
| <i>carajay</i> | grinder |
| stove | |

Packaging Material

glass or plastic jars with new caps

Procedure

1. Roast peanuts in frying pan. Stir constantly to avoid scorching.
2. Cool.
3. Remove skins. Separate the skin from the peanut bean by using a winower.
4. Grind peanuts in a cocoa or coffee grinder with sugar, salt and vegetable oil or margarine/butter.
5. Pack in previously sterilized preserving jars.
6. Seal tightly, label and store.

PEANUT BRITTLE

Raw Materials

- 1 cup shelled peanuts, raw
- 1 cup white sugar
- ½ cup light corn syrup or glucose
- 1 tsp margarine
- 1 tsp baking soda
- 1 tsp vanilla
- 1/8 tsp salt

Utensils

- | | |
|------------------|----------------|
| measuring spoons | kneading board |
| measuring cups | spatula |
| <i>carajay</i> | wooden ladle |
| stove | rolling pin |

Packaging Material

- sterilized jar or plastic bag (.003 PP/PE)

Procedure

1. Roast the peanut in frying pan or in an oven at 99°C (210°F) for 20 minutes.
2. Heat the sugar until melted and golden brown in color.
3. Add margarine and vanilla. Mix and continue heating at low flame with constant stirring for 20 minutes.
4. Add baking soda until light and foamy.
5. Immediately pour on lightly greased cookie sheet and flatten with rolling pin or long neck bottle.
6. Cut the peanut brittle into desired size while still hot.
7. Cool and pack in sterilized jar or plastic bag (.003 PP/PE).

PASTILLAS DE MANI

Raw Materials

- 1½ kg shelled peanuts
- 4 cans condensed milk
- 1 can evaporated milk

Utensils

| | |
|----------------|----------------|
| weighing scale | kneading board |
| <i>carajay</i> | rolling pin |
| stove | spatula |
| ladle | corn mill |

Packaging Material

wax paper

Procedure

1. Roast the peanuts in frying pan stirring constantly to avoid scorching.
2. Remove skin, then grind in corn mill.
3. Add the other ingredients and mix thoroughly.
4. Cook very slowly until the mixture thickens.
5. Sprinkle sugar on a board and spread the mixture with a rolling pin.
6. Cut into pieces of 3.8cm (1½ in.) by 1.3cm (½ in.) size or desired size and shape.
7. Wrap in wax paper.

LESS-GREASE PEANUT

Raw Materials

| | | |
|---|-----|-----------------|
| 1 | kg | shelled peanuts |
| ½ | L | cooking oil |
| ½ | tsp | refined salt |
| ¼ | tsp | garlic powder |

Utensils

| | |
|------------------|----------------|
| measuring cups | colander |
| measuring spoons | basin |
| <i>carajay</i> | stove |
| ladle | weighing scale |

Packaging Material

clean jars or .003 PP/PE bags

Procedure

1. Soak the peanuts in boiled water for 5-10 minutes.

2. Take out from boiled water and place peanuts in basin with tap water. Remove peanut skin.
3. Sun dry the peanuts for 2 days (at least 12 hours).
4. Deep fry in hot cooking oil (150°C) for 2-3 minutes.
5. Place in cheesecloth to remove oil. Cool and sprinkle with refined salt and garlic powder.
6. Pack in clean jars or .003 PP/PE bags.
7. Seal and store.

SUGAR COATED PEANUTS

Raw Materials

- 3 cups peanuts
- 2 cups white sugar
- 1 cup water
- 1 tsp margarine
- 1 tsp vanilla

Utensils

- | | |
|------------------|------------------------|
| saucepan | stainless steel pan or |
| stove/burner | aluminum tray |
| measuring spoons | spatula |
| measuring cups | wooden ladle/spoon |

Packaging Material

- plastic bag (PE bag) (.003 PP/PE)

Procedure

1. Grease stainless tray or aluminum tray with margarine. Set aside.
2. In a saucepan, mix peanuts, sugar and water using wooden spoon/ladle.
3. Place in stove then allow to heat with continuous stirring until sugar starts to melt and stick to peanuts.
4. Add margarine and vanilla. Continue stirring.
5. Transfer the mixture into greased tray, spread the mixture to avoid peanuts to stick with one another.
6. Cool and pack in sterilized jar or plastic bag (.003 PP/PE).