Peanut Powder 12% Fat

Partially Defatted Peanut Powder (Dark Roast)

Product Description

Partially defatted peanut powder is made from **high oleic** raw peanuts, which have been cleaned, blanched, and electronically sorted to select the highest quality peanuts. The nuts are then roasted and processed through a natural process to obtain a peanut powder with a controlled fat content. Peanut powder is **gluten-free. High oleic** peanuts are much more stable than traditional peanuts, resulting in a more stable peanut powder.

Product of USA.

Product Application

Peanut Powder 12% Fat is a source of protein and peanut flavor for sauces, gravies, and pet foods and treats that are baked, extruded, semi-moist, or canned. Recommended inclusion rate is 5-10%.

Physical & Chemical Characteristics

Flavor: strong, roasted peanut flavor *Color:* 61±3 (Hunter colorimeter - L scale) *Density:* 21-23 lb/cu. ft.

Typical Analysis	
Moisture	<3.5%
Protein (Nx5.46)	50%+2%
Fat	12% <u>+</u> 2%
Carbohydrates	30%+2%
Crude Fiber	2.5%
ADF (as-fed)	4.3%
aNDF (as-fed)	6.3%
Ash	4%+2%
ME (calculated, Atwater)	1370 kcal/lb
Minerals (as-fed)	,
Sodium	0.08%
Potassium	1.00%
Calcium	0.10%
Phosphorus	0.61%
Magnesium	0.31%
Zinc	51 ppm
Iron	28 ppm
Copper	13 ppm
Manganese	38 ppm
	56 ppm

Microbial Data

Standard plate count	<10,000/g
Coliform	<100 MPN/g
E. coli	Negative
Salmonella	Negative
Yeast and mold	<200/g

Quality Control

Peanuts are roasted on a validated dryer. This product is manufactured in accordance with a GMP and HACCP based quality assurance program.

Storage & Handling

Store in cool, dry conditions; refrigeration preferred. *Shelf life*: 9-12 months under refrigeration; if not stored under refrigeration product must be sensory tested prior to each use.

Ingredient Definition

Peanut powder

Ordering Information

Product number:	
Packaging:	50 lb (22.7 kg) multi-wall paper,
	poly-lined bags; 40 bags/pallet
Customer service:	877-236-2460
	or animalnutrition@adm.com



Peanut Powder 28% Fat

Partially Defatted Peanut Powder (Dark Roast)

Product Description

Partially defatted peanut powder is made from **high oleic** raw peanuts, which have been cleaned, blanched, and electronically sorted to select the highest quality peanuts. The nuts are then roasted and processed through a natural process to obtain a peanut powder with a controlled fat content. Peanut powder is **gluten-free. High oleic** peanuts are much more stable than traditional peanuts, resulting in a more stable peanut powder.

Product of USA.

Product Application

Peanut Powder 28% Fat is a source of protein and peanut flavor for sauces, gravies, and pet foods and treats that are baked, extruded, semi-moist, or canned. Recommended inclusion rate is 5-10%.

Physical & Chemical Characteristics

Flavor: intense, dark roasted peanut flavor Color: 47+3 (Hunter colorimeter - L scale) Density: 25-27 lb/cu. ft. Typical Analysis <2.5% Moisture Protein (Nx5.46) 40%<u>+</u>2% Fat 28%<u>+</u>2% Carbohydrates 20%+2% Crude Fiber 2.5% ADF (as-fed)..... 2.3% aNDF (as-fed) 3.4% 4%<u>+</u>2% Ash ME (calculated, Atwater) 1465 kcal/lb Minerals (as-fed) Sodium 0.09% Potassium 0.84% Calcium 0.08% Phosphorus 0.50% Magnesium 0.26% Zinc 42 ppm 26 ppm Iron Copper 12 ppm 29 ppm Manganese

Microbial Data

Standard plate count	<10,000/g
Coliform	<100 MPN/g
E. coli	Negative
Salmonella	Negative
Yeast and mold	<200/g

Quality Control

Peanuts are roasted on a validated dryer. This product is manufactured in accordance with a GMP and HACCP based quality assurance program.

Storage & Handling

Store in cool, dry conditions; refrigeration preferred. Shelf life: 9-12 months under refrigeration; if not stored under refrigeration product must be sensory tested prior to each use.

Ingredient Definition

Peanut powder

Ordering Information

Product number:	22090014
Packaging:	50 lb (22.7 kg) multi-wall paper,
	poly-lined bags; 40 bags/pallet
Customer service:	877-236-2460
	or animalnutrition@adm.com

ADM Animal Nutrition™, a division of Archer Daniels Midland Company 1000 N 30th St, PO Box C1, Quincy, IL 62305-3115



The information contained herein is correct as of the date of this document to the best of our knowledge. Any recommendations or suggestions are made without guarantee or representation as to results and are subject to change without notice. We suggest you evaluate any recommendations and suggestions independently. We disclaim any and all warranties, whether express or implied, and specifically disclaim the implied warranties of merchantability, fitness for a particular purpose, and non-infringement. Our responsibility for claims arising from any claim for breach of warranty, negligence, or otherwise shall not include consequential, special, or incidental damages, and is limited to the purchase price of material purchased from us. None of the statements made here shall be construed as a grant, either express or implied, of any license under any patent held by Archer Daniels Midland Company or other parties. Customers are responsible for obtaining any licenses or other rights that may be necessary to make, use, or sell products containing Archer Daniels Midland Company ingredients.