

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%±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

Microbial Data

Standard plate count	<10,000/g
Coliform	<100 MPN/g
<i>E. coli</i>	Negative
<i>Salmonella</i>	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 \pm 3 (Hunter colorimeter - L scale)

Density: 25-27 lb/cu. ft.

Typical Analysis

Moisture	<2.5%
Protein (Nx5.46)	40% \pm 2%
Fat	28% \pm 2%
Carbohydrates	20% \pm 2%
Crude Fiber	2.5%
ADF (as-fed).....	2.3%
aNDF (as-fed)	3.4%
Ash	4% \pm 2%
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
Iron	26 ppm
Copper	12 ppm
Manganese	29 ppm

Microbial Data

Standard plate count	<10,000/g
Coliform	<100 MPN/g
<i>E. coli</i>	Negative
<i>Salmonella</i>	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

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