

# Peanut oil

The underestimated super oil



Peanut oil has a high content of unsaturated fatty acids. The smoke point of peanut oil is about 160 °C, that of refined peanut oil about 207 °C.

## Qualities & Usage

We carry Peanut oil in the following qualities for you

Art.-Nr.	Quality	Cosmetics	Food	Pharmaceutics
200031	Peanut oil refined Ph. Eur.	Yes	Yes	Yes
200020	Peanut oil cold pressed	Yes	Yes	
200025	Peanut oil pressed toasted		Yes	
200331	Organic peanut oil refined Ph. Eur.	Yes		Yes
200120	Organic peanut oil cold pressed	Yes	Yes	



# Peanut oil

The underestimated super oil



## Peanut plant & peanut

Peanut oil is obtained from the shelled seeds of *Arachis hypogaea* L. Like beans and peas, peanuts belong to the legume family (Fabaceae or Leguminosae). The name "peanut", which means "pea-nut", also indicates this relationship. The peanut is a subfamily of the papilionaceous plants (Faboideae). Since its fruits ripen in the earth, in contrast to those of the other papilionaceous plants, do not open but remain closed, the fruits are simply called nuts in common parlance. In contrast to most other legumes, peanuts are edible raw.

The peanut plant is an annual herbaceous plant and grows between 40 and 80 cm high. It usually forms a distinctive taproot about 50 cm long and numerous side shoots which, depending on the subspecies, are either upright or creeping. The foliage is pinnate and consists of four individual leaves. Development and fruit formation take about 180 days. During the one to two-month flowering period, new yellow flowers or clusters of flowers constantly open in the leaf axils. When their flowers have wilted, the flower stems become longer, bend downwards and grow back into the earth. There, in the darkness of the earth, the seeds develop into fruits, the peanuts. The peanut growing underground reaches a length of 2 to 6 cm. The diameter is one to one and a half centimeters.

The peanut plant does not tolerate frost. Today, peanut is grown in warm areas all over the world.



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## Cultivation & yield

The main countries of cultivation and also the main exporters of peanuts are the USA, Argentina, Sudan, Senegal and Brazil. The exports of these five countries together account for more than 70% of total world peanut exports. Two major producers of peanuts are China and India. However, these two countries use their peanut production mainly to meet domestic demand and play a minor role in exports. The main peanut importing countries are the European Union, Canada and Japan.

For harvesting, the entire plant is removed from the ground. The fruits are removed from the root ball and cleaned. The fruit is dried for 2-4 weeks to reduce the water content from 40% to 5% to 7%. In warm countries this is done by air drying outdoors. After drying, the nuts are threshed or crushed and, if necessary, peeled before they are pressed into peanut oil. The seeds contain about 45 % oil.

## Background / history

The wild form of peanuts, which was already domesticated in the Andes of Colombia around 3000-2000 BC, probably originates from Brazil and was first described in 1547 by the Spanish Oviedo. In the 16th century it reached Africa with the slave trade. It was then exported to India, the Philippines and China. Only in the 19th century the peanut gained importance in Europe. Its original home is South America. The Incas living there gave their dead people peanuts to their graves, probably so that they had something to eat in the afterlife. The natives gave the peanut the name "tlacacáhuatl" (Nahuatl means "cocoa bean of the earth"). This is still the origin of the French and Spanish names for peanuts, cacahuète and cacahuete.



# Peanut oil

refined Ph. Eur.

**Article number:**

200031

**INCI name:**

Arachis Hypogaea Oil

**CAS number:**

8002-03-7

**Botanical name:**

Arachis hypogaea L.

**Usage:**

Cosmetics, Food, Pharmaceuticals

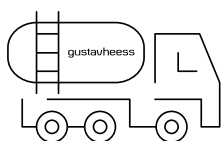
**Certificates:**

Kosher, NATRUE

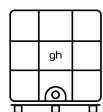
**Origin:**

The peanuts for our peanut oil are sourced worldwide. The main growing areas are Gambia, Senegal and Middle- and South America. The oil production takes place in the EU.

## Our packaging



25,000 kg Tank truck



900 kg IBC



190 kg Drum



27 kg Canister

**General durability:**

canister 12 months, drum 18 months, IBC 6 months





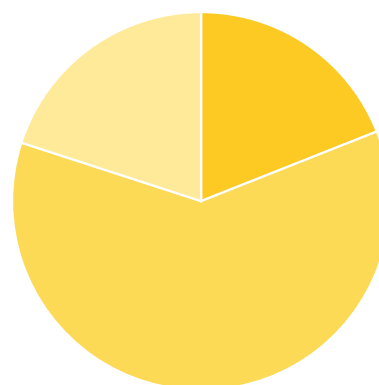
## Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	19 g
Monounsaturated fatty acids	61 g
Polyunsaturated fatty acids	20 g

### Composition

C16:0 Palmitic acid	5 – 14 %
C18:1 Oleic acid	35 – 76 %
C18:2 Linoleic acid	8 – 43 %

Fatty acids ratio



# Peanut oil

refined Ph. Eur.



## Production & description

Peanut oil refined Ph. Eur. is obtained from the shelled seeds of *Arachis hypogaea* L. by pressing and extraction of the previously crushed, heat-treated and flaked peanuts. The oil is then gently refined.

A clear, yellowish, viscous liquid. Very slightly soluble in ethanol (96%); miscible with light petroleum. It solidifies at about 2°C.



# Peanut oil

refined Ph. Eur.

Gustav Heess

## Peanut oil refined Ph. Eur.

Our peanut oil refined is always specified according to the latest version of the European Pharmacopoeia (Ph. Eur.). Therefore, we monitor our peanut oil refined Ph. Eur. according to a special test plan and have designed our complete supply chain including quality control and storage in such a way that mixing with other oils is excluded. To achieve this high quality level, we only work with selected producers. The good cooperation is also shown by the long-standing business relations and regular audits. In order to be able to guarantee our customers a high level of supply security, we have established various supply chains. In doing so, we pay attention to the different origins of the seeds from as many different continents as possible. This means that local events (e.g. extreme weather conditions) have hardly any influence on our ability to supply. Not only for the seeds, but also for the oil mill and refinery we pay attention to different locations and can therefore supply our customers reliably at all times.

Peanut oil is not suitable for everyone despite its wide range of uses. This is because peanuts contain allergens and are responsible for the majority of nutritional allergic reactions. Due to refining, the allergenic peanut allergen is no longer contained in the oil and can therefore also be tolerated by peanut allergy sufferers.



# Peanut oil

refined Ph. Eur.

## Usage

- Peanut oil is used in infant and child care
  - As bath oil or as an additive in bath salts
  - Particularly popular as a massage oil, as it is absorbed into the skin only slowly and has very good gliding properties
  - Component of skin and sun oils with positive properties for skin protection
  - Use in scalp products
  - Helps against dry or scaly skin and eczema
- 
- Basis for a wide use in the food industry, e.g. in margarine or for refining soups and spices
  - The smoke point of refined peanut oil is approx. 207 °C, making it ideal for cooking, frying, grilling, deep-frying and baking
  - Peanut oil refined is particularly popular in Chinese and Asian cuisine when cooked in the wok
  - A great advantage of refined peanut oil is its neutral taste. Refined peanut oil does not absorb the taste of the food cooked in it
- 
- Peanut oil serves as a carrier for fat-soluble active substances for external, enteral or parental use
  - For the preparation of semi-solid pharmaceutical forms

### Cosmetics

### Food

### Pharmaceutics





# Peanut oil

refined Ph. Eur.



## Sustainability & responsibility

We audit our producers regularly and pay attention not only to compliance with the agreed high quality requirements, but also to the way we treat our employees and the impact on the environment. Our producers regularly prepare sustainability reports and document the careful use of resources in detail. In doing so, not only the European oil production (oil mill and refinery) is considered, but also the entire supply chain including the countries where our high-quality peanuts are grown.



# Peanut oil

cold pressed

**Article number:**

200020

**INCI name:**

Arachis Hypogaea Oil

**CAS number:**

8002-03-7

**Botanical name:**

Arachis hypogaea L.

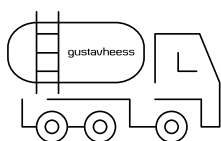
**Usage:**

Cosmetics, Food

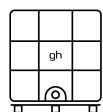
**Certificates:**

Kosher, NATRUE

## Our packaging



25,000 kg Tank truck



900 kg IBC



190 kg Drum



27 kg Canister

**General durability:**

canister 12 months, drum 18 months, IBC 6 months



# Peanut oil

cold pressed

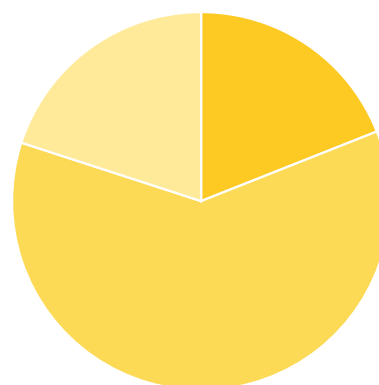
## Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	19 g
Monounsaturated fatty acids	61 g
Polyunsaturated fatty acids	20 g

### Composition

C16:0 Palmitic acid	5 – 14 %
C18:1 Oleic acid	35 – 76 %
C18:2 Linoleic acid	8 – 43 %

Fatty acids ratio



# Peanut oil

pressed toasted

**Article number:**

200025

**INCI name:**

Arachis Hypogaea Oil

**CAS number:**

8002-03-7

**Botanical name:**

Arachis hypogaea L.

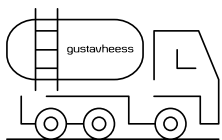
**Usage:**

Food

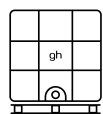
**Certificates:**

Kosher, NATRUE

## Our packaging



25,000 kg Tank truck



900 kg IBC



190 kg Drum



27 kg Canister

**General durability:**

canister 12 months, drum 18 months, IBC 6 months



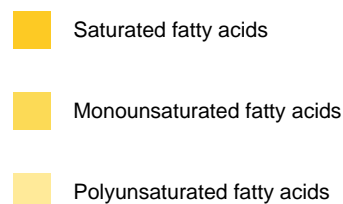
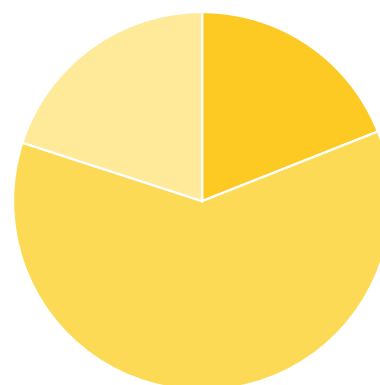
## Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	19 g
Monounsaturated fatty acids	61 g
Polyunsaturated fatty acids	20 g

### Composition

C16:0 Palmitic acid	5 – 14 %
C18:1 Oleic acid	35 – 76 %
C18:2 Linoleic acid	8 – 43 %

Fatty acids ratio





# Organic peanut oil

refined Ph. Eur.

**Article number:**

200331

**INCI name:**

Arachis Hypogaea Oil

**CAS number:**

8002-03-7

**Botanical name:**

Arachis hypogaea L.

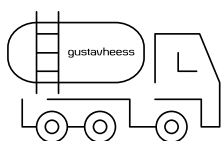
**Usage:**

Cosmetics, Pharmaceuticals

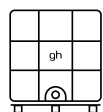
**Certificates:**

Kosher, EU organic

## Our packaging



25,000 kg Tank truck



900 kg IBC



190 kg Drum



27 kg Canister

**General durability:**

canister 12 months, drum 18 months, IBC 6 months



# Organic peanut oil

refined Ph. Eur.

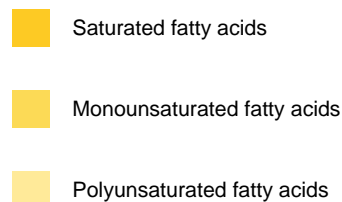
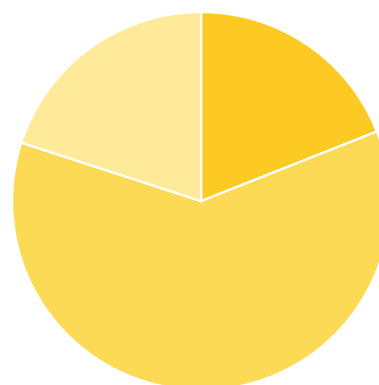
## Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	19 g
Monounsaturated fatty acids	61 g
Polyunsaturated fatty acids	20 g

### Composition

C16:0 Palmitic acid	5 – 14 %
C18:1 Oleic acid	35 – 76 %
C18:2 Linoleic acid	8 – 43 %

Fatty acids ratio



# Organic peanut oil

cold pressed

**Article number:**

200120

**INCI name:**

Arachis Hypogaea Oil

**CAS number:**

8002-03-7

**Botanical name:**

Arachis hypogaea L.

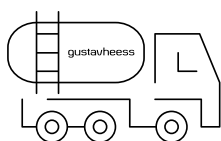
**Usage:**

Cosmetics, Food

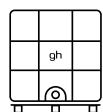
**Certificates:**

Kosher, EU organic

## Our packaging



25,000 kg Tank truck



900 kg IBC



190 kg Drum



27 kg Canister

**General durability:**

canister 12 months, drum 18 months, IBC 6 months



# Organic peanut oil

cold pressed

## Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
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### Composition

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C18:2 Linoleic acid	8 – 43 %

Fatty acids ratio

