Groundnuts Value addiction – Farm Kenya

Sorting is the first procedure before the groundnuts are put into a roasting machine. In the roasting machine, the groundnuts are subjected to heating at 200 degrees Celsius for between 30 and 45 minutes. The nuts are then put into a peeling machine for the removal of the outer cover and the pills are not just waste; they are sold to local animal manufacturers who use them as raw materials in making feeds.
After peeling, the groundnuts are selected again for a further quality check Those which pass the test are taken to a milling machine, where they are milled to produce a smooth flow of your favorite bread spread, peanut butter. In a bid to take their production a much higher the company adds some honey to enrich; one brand of the peanut butter while another brand has crunchy beets to make it crunchy.

More on groundnuts

The main challenge that the company faces is the lack of peanut supply. The company is looking for partners to support so as to produce best quality products while getting to be connected with more farmers. When groundnuts are received at the factory, they are tested for foreign materials, pest infestation if they are rotten, among other issues.
The approval of nuts involves taking samples to the laboratory for testing, specifically for aflatoxin and moisture levels. The company pays key attention to absorbing hygiene at the whole ground nuts. We encourage more farmers to dive into groundnuts farming because for instance a 90kg bag of maize costs around shilling 2400 – 3000 while groundnuts costs around shilling 13,000 – 18,000.