Groundnuts Value Addition and how to make the most – Value Addition Part 2

Every peanut butter producer must be certified by Kenya Bureau of Standards. This is to ensure that every batch of peanut butter is healthy and safe for consumers.

Before processing, staff must maintain good hygiene by washing hands and use protective wear and shoes to prevent burning in case it spills. Equipment is cleaned to avoid food contamination. The peanut butter made is salt and sugar free, no added oil or preservatives hence good for human health. Peanut butter has a shelf life of of one year without preservatives. Freshness is ensured in each pack by leaving little room at the top of each pack.

Nutritional value

Peanut butter has a lot of fibre and aids in digestion, helps control blood pressure , it‘s rich in healthy oils good for the heart and rich in proteins.

It is important to store the peanut butter properly. It is recommended to be stored in a cool dry place with no direct sunlight since once it becomes warm it promotes growth of bacteria. Keeping the lead closed always prevents bacteria and moisture from getting in.

Farmer Linkages

Linking up with farmers growing the nuts in rural areas can be key in opening up the peanut butter business. The farmers are able to supply you with the nuts and in turn gain in the process promoting both parties at the same time.

Once the business grows, you can add employees to delegate the duties and focus on important aspects of the peanut business only.