



the benefits of

# Hi Oleic Peanuts

- Increased shelf life
- Superior performance
- Improved mouthfeel
- Improved flavour stability





## RAW VIRGINIAS

**PRODUCT DESCRIPTION:** Large seeded, skins on, elongated kernel - shelled, graded and sorted.

**APPLICATION:** Larger grades premium beer nut snackfood market or panning / coating.

**BENEFITS:** Clean flavour, large size, visual premium grade.

**GRADES:** Range from 78 kernels per 100g (20 / oz) to 194 kernels per 100g (42 / oz).



## RAW RUNNERS

**PRODUCT DESCRIPTION:** Oval seeded, skins on, kernel - shelled, graded and sorted.

**APPLICATION:** Beer nut snackfood market, trail mixes, bakery, panning / coating.

**BENEFITS:** Hi Oleic – extended shelf life at least 10 times greater than normal roasted peanuts in uncontrolled conditions. Sweet peanut flavour, crunchy mouthfeel, consistent sizing.

**GRADES:** Range from 106 kernels per 100g (30 / oz) to 247 kernels per 100g (70 / oz).



## RAW BLANCHED VIRGINIAS

**PRODUCT DESCRIPTION:** Large seeded, elongated kernel - shelled, graded, blanched and sorted.

**APPLICATION:** Large grades premium snackfood market, snackfood, peanut butter, manufacturing.

**BENEFITS:** Clean flavour, large seeded, visual premium grade.

**GRADES:** Range from 85 kernels per 100g (22 / oz) to 205 kernels per 100g (58 / oz).

Quality commences on the farm and is a major focus throughout production and delivery to customers.



## RAW BLANCHED RUNNERS

**PRODUCT DESCRIPTION:** Oval seeded kernel - shelled, graded, blanched and sorted.

**APPLICATION:** Snackfood, peanut butter, confectionery and manufacturing markets.

**BENEFITS:** Hi Oleic – extended shelf life at least 10 times greater than normal roasted peanuts in uncontrolled conditions. Sweet peanut flavour, crunchy mouthfeel.

**GRADES:** Range from 112 kernels per 100g (32 / oz) to 262 kernels per 100g (74 / oz).  
NB: Defatted options available.



## SPLITS

**PRODUCT DESCRIPTION:** Splits taken off food grade kernels after sorting in both Virginia (large seeded) and Runner (hi oleic & normal) varieties. Available in Raw (skins on), Raw Blanched (skins off) and Roasted forms.

**APPLICATION:** Snackfood, peanut butter, manufacturing and confectionery markets.

**BENEFITS:** Clean product with clean flavour and aroma. Available in Hi Oleic (extended shelf life) and normal peanut kernels.

**GRADES:** Range for Virginia's down to <310 splits per 100g (<88 / oz). Range for Runners down to <588 splits per 100g (<166 / oz).



## NUT IN SHELL

**PRODUCT DESCRIPTION:** Virginian nut in shell that has been sized and sorted. Runner Hi Oleic nut in shell that has been sized and sorted.

**APPLICATION:** Packaged raw, roasted or flavour infused.

**BENEFITS:** Clean flavour, long shelf life. (Raw) Runner provides extended shelf life after roasting without controlled packaging.

**GRADES:** Virginia's <45 nut in shell per 100g (<14 / oz). Runner <55 nut in shell per 100g (<18 / oz).

PCA has a wide and expanding range of peanut products. We'll assist you in choosing the right product for your application, or work with you to develop a product for your needs.



## GRANULATED

**PRODUCT DESCRIPTION:** Roasted Hi Oleic kernel, cut and sieved into specific size parameters.

**APPLICATION:** Confectionery, manufacturing, baking, food service markets.

**BENEFITS:** Hi Oleic kernels provide an extended shelf life at least 10 times greater than normal granulated peanuts in uncontrolled conditions providing stable flavour and freshness.

**GRADES:** Contact PCA Sales with requirements.  
NB: Defatted options available.



## ROASTED FINES

**PRODUCT DESCRIPTION:** Roasted Hi Oleic kernel, cut and sieved.

**APPLICATION:** Manufacturing, food service, baking and confectionery markets.

**BENEFITS:** Provides increased release of peanut flavour to a finished product. Hi Oleic nature produces a fresh, stable product at least 10 times greater than a normal peanut roast fines.

**GRADES:** Contact PCA Sales with your requirements.  
NB: Defatted options available.



## OIL

**PRODUCT DESCRIPTION:** Extracted from shelled peanuts that are crushed by either hydraulic pressing or expeller pressing.

**APPLICATION:** Baking, food service, manufacturing, snackfood markets.

**BENEFITS:** Cold Pressed Oil – high flash point, presents light mouthfeel while providing background peanut flavour. Refined & Deodorised Oil – neutral flavour and odour – does not absorb odours from other foods, may be re-clarified to extend use and has a high flash point.

**GRADES:** Cold Pressed Oil, Refined & Deodorised Oil, and Crude oil.

PCA peanuts are Food Safety, Kosher & Halal certified, great tasting high quality peanuts.



## ROASTED & SALTED IN SHELL

**PRODUCT DESCRIPTION:** Hi Oleic Runner or Virginia peanuts, roasted and salted in the shell.

**APPLICATION:** Snackfood, food service and route trade markets.

**BENEFITS:** Provides a rounded eating experience at any social event, hi oleic peanuts provide extended shelf life.

**GRADES:** Virginia < 60 nut in shell per 100g (17 / oz). Hi Oleic < 70 nut in shell per 100 grams (20 / oz).  
NB: Unsalted in shell option available.



## DRY ROASTED & SALTED KERNELS

**PRODUCT DESCRIPTION:** Peanut splits, dry roasted, oil glazed and salted. Either Virginia or Runner types.

**APPLICATION:** Snackfood, food service and route trade markets.

**BENEFITS:** Hi Oleic Runners provide extended shelf life and crunchier mouthfeel. Dry roasting provides a non-greasy product ready for packaging or use.

**GRADES:** Range Includes:  
Runner: <500 splits per 100 grams (170 / oz).  
Virginia: <300 splits per 100 grams (70 / oz).  
NB: Unsalted option available.  
Contact PCA sales with your requirements.



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