

# COMPANY PROFILE



The Peanut Company of Australia (PCA) processes and markets high quality, Hi Oleic peanuts and peanut products. We are Australia's leading supplier of peanuts to domestic and overseas customers processing thousands of tonnes of peanuts each year.

PCA was established in Queensland, Australia in 1924 as the Peanut Marketing Board (PMB). We pioneered the industry and we're still leading the way, setting international benchmarks in quality, production and market development. As one of the world's leading exclusive processors of Hi Oleic peanuts our trading partners include some of the world's leading food manufacturers.

With all production and processing capabilities within Australia, PCA offers superior product traceability and quality. PCA exceeds our customers food safety quality expectations, holding a BRC 'A' rating, HACCP, Nata accreditation and more.

PCA is involved with all aspects of the peanut processing value-chain from developing new peanut crop varieties to drying and shelling, grading, blanching, sorting, roasting and granulating the final product.



PCA has invested in world class know-how and intellectual property in research and development of new peanut varieties. PCA continues to develop an exciting new range of cultivars that are Hi-Oleic, high yielding, and multiple disease resistant with a range of maturities.

Hi Oleic peanuts have a different oil chemistry to regular peanuts. They still taste great - just like old-fashioned peanuts - but the oleic acid ratio more closely resembles that of olive oil. This naturally bred characteristic makes Hi Oleic peanuts a healthier option and they stay fresher for longer, a definite advantage for our customers!

PCA is a dynamic, professional organisation that is continually evolving to provide innovative peanut solutions to our customers in line with global trends.



# PRODUCTS

PCA has a wide and expanding range of Hi Oleic peanut products, as outlined below. PCA can also assist you in choosing the right product for your application or work with you to develop a product for your needs. Please **contact PCA** for latest product specifications or to discuss your requirements.

## Peanuts In Shell

### Virginia



### Runner



Premium Australian Hi Oleic peanuts in their shell, available as raw, roasted or roasted and salted.

## Peanut Kernels

### Skins On (Raw)



Shelled, graded and sorted peanut kernels. Defatted peanut options available. Good for panning, coating, trail mixes, snackfood and premium beer nuts etc.

### Skins Off (Blanched)



Shelled, graded, blanched and sorted peanut kernels. Defatted peanut options available. Perfect for snackfood, peanut butter, confectionery and manufacturing markets etc.

### Splits



Peanut splits taken from kernels after sorting. Available with skins on (raw), skins off (blanched) and roasted. Also good for snackfood, peanut butter, manufacturing and confectionery markets.

### Gourmet



High quality, Australian peanut kernels coated with complementary flavours like chilli & lime or butterscotch & caramel. Contact PCA for latest flavours and product specifications.

## Other Peanut Products

### Granulated



Also referred to as "chopped peanuts", PCA's granulate product is made by roasting peanuts and then cutting and sieving to specific size categories: Kibble, Granulated Medium and Granulated Coarse.

### Roast Fines



The finest peanut particles that are sieved from the "cut" or "milled" roasted kernels. Roasted peanut fines provide a strong peanut flavour and can be used in sauces, baking, confectionery and more.

### Paste



Roasted peanuts are ground to produce a natural peanut paste without any additives.

### Oil



Extracted from crushed, shelled peanuts to create cold pressed oil or further processed to become refined and deodorised peanut oil.