

# Central Food Technological Research Institute, Mysore – 570 020

## Groundnut Butter

### 1. Introduction:

Groundnut butter is one of the major oilseeds of the world and widely cultivated in tropical and sub tropical countries. India occupies an important place among the major oilseed producers in the world. Groundnut is a good source of oil and protein. The pleasant aroma and nutty flavour and smooth texture of roasted groundnuts have found great acceptance. Freshly dug, unshelled, immature groundnuts boiled in brine solution are eaten as a delicacy in some areas. Groundnut protein can be incorporated into a variety of food products without serious problems in terms of colour and flavour. The potential uses of groundnut protein ingredients include bread & bakery products, snacks, beverages, frozen desserts, soups and spreads. Groundnut butter is used as bread spread and also as an adjunct with certain traditional foods such as Dosa and Idli. The shelf life of Groundnut butter is 3 months at ambient temperature.

### 2. Raw material:

Groundnut kernels, Lecithin, Edible common salt, refined sugar, specialty fat, BHA/ TBHQ

### 3. Plant and Machinery:

**Principal equipments:** Electronic weighing scales, Pre-cleaner, de-stoner, roaster, disintegrator, grinding machine, mixer, chiller etc.

**Auxiliary equipments:** Plat form balance, Sorting tables, Handling vessels & Trolleys etc.

### 4. Process in brief:

Ground seeds → pre-cleaning → roasting → De-husking → Sorting Grinding →  
Mixing → Groundnut butter → Bottling → Chilling → stored at → Room  
Temperature

a)	Land & Land development	339 m <sup>2</sup>
b)	Building and civil works	113 m <sup>2</sup>
c)	Plant and machinery	Rs.9,03,000

### 5. Production Capacity-(estimate):

Suggested economic capacity: 480 kg per shift  
Working: 300 working day/ annum

### 6. Technology / Manufacturing Process -Availability:

The technology for processing of the **groundnut butter** has been developed at CFTRI, Mysore using appropriate equipment optimal product recovery of right quality. The institute has the necessary expertise to provide technical assistance and guidance for setting up the project and implementation, under technical consultancy arrangements.