



**SSM**  
PEANUTS



SSM peanuts comes from an Industrial group having diversified interests in various businesses. We have more than 30 years of experience in the peanut business. Our ISO 22000:2005 certified peanut processing plant is a state of the art fully automatic unit where peanuts are cleaned, shelled, sorted, graded and packed without ever being exposed to any kind of human touch.

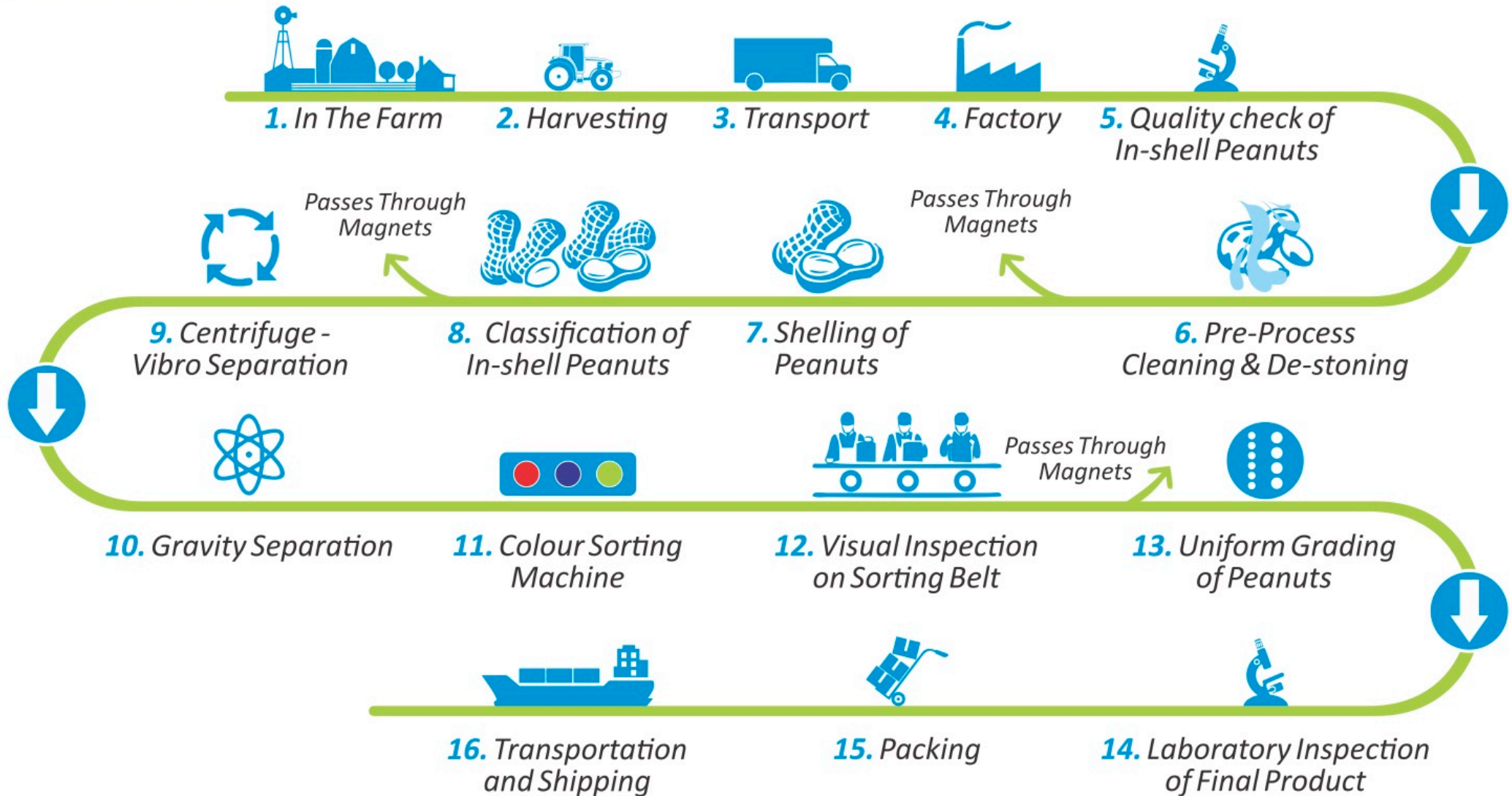




Our processing unit has a daily production capacity of 100 Metric Tons. It is equipped with the latest automatic processing machinery which ensures that quality of our product is always consistent to the requirements. The peanuts pass through sortex machine which is equipped with 12 high resolution cameras that can identify and remove all foreign impurities. Quality is our foremost priority. The process conditions are constantly monitored and regulated to ensure the quality standard. The final product is released only after a thorough laboratory analysis. All the staff working at our factory are required to wear the prescribed uniforms, maintain the required hygiene levels and have undergone all required immunizations and vaccinations.

## The Process

Good Manufacturing Practice (GMP) is strictly implemented in our processing unit. The info-graphic below represents the different steps involved in processing peanuts at our unit.





<b>Quality Check</b>	: The peanuts bought from the farms undergo a strict quality check and are unloaded only after approval from quality control department.
<b>Pre Process Cleaning and De-stoning</b>	: The in-shell peanuts are separated from dust, mud, heavy stones, stalks, leaves, undeveloped pods and small in-shells by a classifier separator and in a de-stoning machine.
<b>Shelling</b>	: The peanut kernels(red seeds) are removed and separated from the outer thick yellow shells.
<b>Classification of in-shells and kernels</b>	: At this stage impurities such as in-shell peanuts, damaged and very small kernels are removed.
<b>Centrifuge-Vibro Separation</b>	: This process involves separating lighter materials such as husk, shells, small kernels, etc. from heavier peanut kernels by subjecting the mixture through centrifugal and vibrating motion.
<b>Gravity Separation</b>	: This machine uses the principle of gravity by lifting the mixture in air and then separating heavy as well as light impurities e.g. removing impure matter such as shriveled kernels, ergot, light kernels, pods, stones etc.
<b>Colour Sorting</b>	: The peanuts then pass through the process of optical inspection by which contaminants such as discolored peanuts, dark peanuts and foreign materials are removed from final product. We use Sortex machine for this process : It is a combination of the most advanced high resolution cameras that identifies the widest range of foreign material, extraneous matter, smaller spot defects, finer product damage by subtle colour difference.
<b>Uniform Grading</b>	: Grading is the process of separating out broken kernels and grading the nuts in uniform size by diameter and thickness.
<b>Packing</b>	: Peanuts are packed according to the buyers specification. Vacuum bags, Jute bags, food grade HDPP bags, woven PP bags and jumbo tote bags can be used to pack the finished products.

## Certifications & Membership



ISO 22000:2005  
Certified Processing Unit



Agricultural & Processed Food  
Products Export  
Development Authority  
[www.apeda.gov.in](http://www.apeda.gov.in)







## Bold Peanuts

Sometimes also identified as Virginia or Runner variety.

They are characterised by their reddish colour skin with elongated shape.

**Counts per Ounce :** 38-42, 40-50, 50-60, 60-70, 70-80

**Harvest Season :** October / November



## Java Peanuts

Sometimes also identified as Spanish variety.

They are characterised by their pinkish colour skin with spheroidal shape.

**Counts per Ounce :** 50-60, 60-70, 70-80, 80-90, 90-100

**Harvest Season :** April/May and October/November







## Blanched and Roasted Peanuts

Peanuts are roasted and their outer skin is removed to make blanched peanuts.

These can be further used in making snacks and confections.

**Type** : Whole or Split

**Roasting** : Low, Medium or High degree of roasting is done as per requirement.

**Counts per Ounce** : 40-50, 50-60, 60-70, 70-80, 80-90, 90-100



## In-Shell Peanuts

Peanuts in its natural form with thick yellowish outer shell and kernels inside.

They are cleaned to remove any soils or impurities and sorted in uniform size.

**Counts per Ounce** : 20-24, 24-28, 28-32



India is one of the biggest producers of peanuts in the world with the production of more than 6 million tonnes per annum. Indian peanuts are known for its rich flavour, sweet taste and longer shelf life. Two major varieties of peanuts produced in India are Bold(Virginia or Runner) and Java(Spanish). Peanuts are available throughout the year in India as they are harvested twice annually, in May and October.



● Processing Unit   ● Ports   ● International Airport

### Shree Shant Mohanam Peanuts

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