

www.qlandagriworld.com



Q LAND AGRI WORLD

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ABOUT COMPANY

QLAND its roots planted firmly in its home city, morbi. we have 6 years of experience in the offering a wide variety of peanuts and it has moved across borders to mountain into one of the best quality and healthy products of india today. so our processes are carried out without defect at all stages of production – right from pre-processing till the final packaging. we have ISO 22000:2005 certified peanut processing plants with latest trending technology. we strive to grow our business with honesty and truthfulness.

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BOLD OR RUNNER



Characteristics:

- » Attractive, bold and of uniform medium size kernels
- » Kernels are covered with light red-colored skins which darken quickly
- » Counts per ounce : 40-50, 50-60, 60-70, 70-80, 80-90
- » Moisture : 7% Max or 8% Max (as per customer requirements)
- » Oil content : 42-48 % Max
- » Aflatoxin : Under 5 ppb (as per customer requirements)

Main Uses:

- » Peanut butter
- » Coated confectionary products

JAVA OR SPANISH



Characteristics:

- » Small round kernels with a reddish-brown skin
- » High oil content
- » Counts per ounce : 40-50, 50-60, 60-70, 70-80, 80-90
- » Moisture : 7% Max or 8% Max (as per customer requirements)
- » Oil content : 42-48 % Max
- » Aflatoxin : Under 5 ppb (as per customer requirements)

Main Uses:

- » Candies
- » Coated confectionary products
- » Salted shelled products
- » Peanut butter

KERNELS OR VIRGINIA



Characteristics:

- » The largest kernels
- » Counts per ounce : 40-50, 50-60, 60-70, 70-80, 80-90
- » Moisture : 7% Max or 8% Max (as per customer requirements)
- » Oil content : 42-48 % Max
- » Aflatoxin : Under 5 ppb (as per customer requirements)

Main Uses:

- » Roasted in shell peanuts
- » Salted/flavored shelled products
- » Confectionary products

RED-SKIN JAVA OR VALENCIA RED NATAL



Characteristics:

- » Three or more small kernels to a pod
- » Kernels with a dark red skin
- » Sweet flavor
- » Moisture : 7% Max or 8% Max (as per customer requirements)
- » Oil content : 42-48 % Max
- » Aflatoxin : Under 5 ppb (as per customer requirements)

Main Uses:

- » Roasted in shell peanuts
- » Roasted or fried salted products
- » Fresh use
- » Boiled peanuts



ROASTED BLANCHED SPLIT PEANUTS

Characteristics:

- » Counts per ounce : 38-42, 40-50, 50-60, 60-70, 70-80, 80-90 (as per customer requirements)
- » Moisture : 5% Max (as per customer requirements)
- » Aflatoxin : Under 5 ppb (B1+B2+G1+G2), as per european standard for human consumption
- » Salmonella : Absent / 25g

Main Uses:

- » Roasted in shell peanuts
- » Salted/flavored shelled products
- » Confectionary products
- » Peanut butter

ROASTED BLANCHED WHOLE PEANUTS

Characteristics:

- » Counts per ounce : 38-42, 40-50, 50-60, 60-70, 70-80, 80-90 (as per customer requirements)
- » Moisture : 5% Max (as per customer requirements)
- » Aflatoxin : Under 5 ppb (B1+B2+G1+G2), as per european standard for human consumption
- » Foreign material : 0.2% Max
- » Period Value : 5.0 Meg/Lg Max

Main Uses:

- » Candies
- » Coated confectionary products
- » Salted shelled products
- » Peanut butter
- » Wasabi



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.



