ManDa Food

Tianjin Manda Food Science and Technology Co., Ltd

Shell color element beauty, thin and fragile, only gently pinch, is full of peanut kernel. Just gently twist, blow off the red skin, white hidden a layer of pale yellow peanut grains then jade-like jade stand in the palm. Eat up, lips and teeth with sweet, a long time can not fade.

Specification

- Name：Unhulled peanut
- Grade：Best
- Max.Moisture (%)：≤4%
- Cultivation Type: Fresh

Consumption of scene

Made roasted seeds and nuts

Squeeze oil

Ingredients for a snack

Keeping in good health porridge

Function value





- Function 1： Peanuts contain a lot of linoleic acid, this substance can make the human body cholesterol decomposed into bile acid excretion, avoid cholesterol deposition in the body, reduce the incidence of a variety of cardiovascular and cerebrovascular diseases caused by cholesterol in the human body more than the normal value.
- Function 2： Peanut is rich in calcium, which can promote the bone development of children and prevent the occurrence of bone degenerative diseases in the elderly. Peanuts are rich in fat, oil and protein.
- Function 3: The zinc content in peanuts is generally higher than that of other oil crops. Zinc can promote the development of children's brain, enhance the memory function of the brain, can activate the brain cells of the elderly, effectively delay the premature aging of the human body, with anti-aging effect.

Typical Physical Properties

Colour :	Bright yellow
Size :	25-33mm
Packaging :	25kg per bag or as buyer required

Typical Nutritional Analysis

The amount of trace elements per 100 grams of red skin peanut

	Per 100g
Zn	3.27mg/g
Ve	8.33mg/g
P	376mg/g
Ka	705mg/g
Mg	168mg/g
Fe	4.6mg/g
Ca	92mg/g
Na	18mg/g

Wonderful anthocyanins

Eat more carefree



Healthy and delicious food is guaranteed:

Real handmade selection, a big full.

It can also be called "four grains of red", one grain, two grains, three grains and four grains are all, and the majority of three grains, this is the characteristics of the plant itself, not adulterated.

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Natural maturity cracking



Good quality · Visible

Clean and free of impurities
Contain a variety of nutrients

Less moldy ratio;
Low moth rate;
Less flat seed ratio;
Less bitter seed ratioufficient .

Falling in love with grain is all organic !

Farm direct supply, natural organic nutrition

The sunshine long

The four seasons are distinct and the sunshine is sufficient. It is the high value area of the total sunshine hours.

Rainfall

Average annual rainfall: 1690 ml, providing a warm and moist environment for the growth of peanuts.

Good soil

Sand soil planting, loose soil, deep soil layer, easy to fruit buried in the soil.

Temperature

Annual average temperature: about 20 degrees Celsius, suitable for the accumulation of nutrients in peanuts.

Wild quality

Fearless details

What you see is what you get

There is no bleaching

There is no preservatives

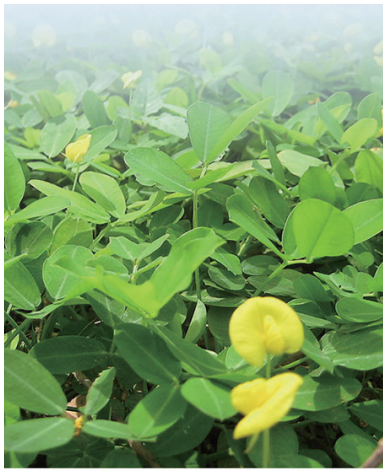
Refused to add

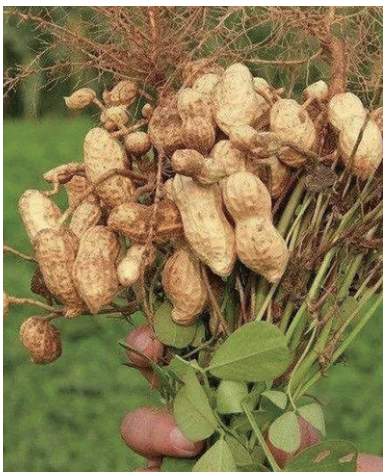
Reject faulty goods

Natural health

The organic red peanut is a high level of food safety in China, which refuses to use chemically synthesized pesticides, fertilizers, hormones and transgenic technology.

This product is planted in fertile soil, high latitude, full of light, warm and rainy summer areas. The suitable rain water in this area can meet the needs of water absorption, expansion and germination of seeds. Abundant light, conducive to leaf photosynthesis, so that its strong growth. Red peanut is a sun-loving crop and grows well in a warm environment.





Warm prompt

Shell peanut storage method: in a cool and ventilated place.
Stir fry fresh peanuts in their shells and keep them for a long time.

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