



www.minalagriexport.com



About Us

We are a processor & exporter of Peanuts, Blanched peanuts & Groundnut in-shell from the Saurashtra region of Gujarat-India. Our company was established in 1998 with the vision to provide quality agricultural products right from the farmers.

We had a great team & network for procuring quality groundnut pods which are required by our international processors & traders. We fulfill the quality of our products with the same vision of quality our buyers want & also maintaining hygienic standards. We strive to act in ways that provide our customers satisfaction. We are capable of supplying world-class quality & quantity of peanuts to our buyers & committed to do it according to their time limit.

We have our own modern automated processing plant, its capacity is of 100 M.T./Day. We take pride in our state-of-the-art ISO 22000-2018 (Food Safety Management System) certified processing plant where all of our products are cleaned, shelled, sorted & graded without ever being exposed to any kind of human touch.



Process

01 Farm to Factory



03 Pre-Cleaning



05 Decortication



07 Vibro Screening



09 Gravity Separation



11 Metal Detection



13 Lab Analysis



Quality Inspection 02



De-Stoning 04



Storage Silo 06



De-Stoning 08



Colour Sorting 10



Uniform Grading 12



Packing & Stuffing 14

Our Products



Raw Peanuts – Bold

Groundnut's botanical name is *Arachis Hypogaea*, It contains 45-53% Oil.

Two major varieties of peanuts produced in India are Bold (Virginia, Runner) & Java (Spanish).

Bold variety peanuts are reddish-brown skinned with an elongated shape.

Bold sizes – 35/40, 38/42, 40/50, 50/60, 60/70, 70/80, 80/90, 90/100, Non-count

Raw Peanuts – Java

Peanuts are a good source of healthy fat like polyunsaturated fat & It's also a rich source of Protein (24-36%).

Java variety peanuts are pink-skinned with a round spheroid shape.

Java sizes – 50/60, 60/70, 70/80, 80/90, 90/100, Non-count





Blanched Peanuts – Whole

Peanut blanching removes the thin Reddish-Brown skin of peanut, After blanching process Peanut's colour is transformed into solid White colour.

Whole sizes – 38/42, 40/45, 40/50, 50/60, 60/70, 80/90

Blanched Peanuts – Split

Blanched Peanuts are used in making Peanut Butter, Flavoured peanuts, Coated peanuts, Peanut Chocolates & Bakery products.

Split sizes – All count



Infrastructure





Our peanut processing plant is spread over an area of 32,000 Sq.ft. & It's certified with ISO 22000-2018 (Food Safety Management System).

Our processing plants capacity is of 100 M.T./Day & It's equipped with latest cleaning, sorting & grading machines from renowned companies.

A peanut passes through 14 different processes & it remains free from any human touch.



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