



Hi Oleic Peanuts



PCA is the sole producer of Hi Oleic Peanuts in Australia and the only international producer with 100% purity assurances.

Hi Oleic peanuts are naturally bred cultivars with a free fatty acid combination similar to olive oil, ie with more monounsaturated fatty acid. This composition provides greater stability for a longer shelf life and improved performance as well as providing health benefits for consumers. As a result, Hi Oleic peanuts are attracting strong interest in both international and domestic markets.

PCA has developed its genetic program by securing the breeding rights of Hi Oleic Virginia varieties bred in Australia by the Queensland Department of Primary Industries and Fisheries.

All harvests in 2007 will be 100% Hi Oleic, incorporating Virginia, Runner and Spanish lines.

So how does a Hi Oleic peanut differ from a normal peanut?

Type	Free Fatty Acid Profile ** %			
	Oleic (Mono-unsaturated fat)	Linoleic (Poly-unsaturated fat)	Palmitic (Saturated fat)	Shelf Life *in days @ 25 degrees
Normal	55	24.9	9	32
Hi Oleic	75 min	2.9	6	360

* Peroxide Value exceeding 20meq/kg – Rancidity level measure

** Average

Hi Oleic peanuts are not only good for you and taste great, but there are also significant benefits for manufacturers who choose to incorporate them in their products.

- Increased shelf life
- Better product performance
- Export opportunities
- Cost savings on packaging
- Improved mouth-feel (crunchier)
- Improved flavour and flavour stability

For further information on PCA's Hi Oleic peanut cultivar program or technical information on Hi Oleic peanuts contact PCA via the following:

* An average serve is 25 grams

Email: peanuts@pca.com.au
Phone: (+61) 07 41626311



More than 80 years of leadership in the Australian Peanut Industry