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Subject:	HOMOGENIZATION OF PEANUTS BUTTER
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Peanut butter is a creamy spread, mainly composed of peanut paste and stabilizer. It may also contain sweetener, salt, emulsifier and other ingredients. The homogeniser would be used in the processing of peanut butter to bring about physical changes in the product.

The Peanuts butter homogenisation process

The homogeniser can reduce the particle size of the non-fat portion of the peanut paste. Typical grinding machines, which include colloid mills, attrition mills, disintegrators and hammer mills, will also reduce these particles; but the paste would have to be put through the mill more than once to obtain a fine grind. Several passes through a mill can heat up the peanut paste to excessively high temperatures, which can destroy flavour quality and would require elaborate cooling methods. The homogeniser is capable of producing a fine-grind paste without resorting to multiple passes through a grinder.

The homogenisation conditions

The high pressure homogenisation, after initial grinding, produces a paste that is smoother, glossier, melts more rapidly in the mouth than conventional peanut butter and has acceptable stickiness characteristics. More peanut skins can be incorporated into homogenized peanut butter, because they are reduced to such a degree that they are not readily visible in the final product.

However, increasing this quantity may require the use of more sweetener in the formulation, due to the bitter taste normally associated with large amounts of peanut skins. The added ingredients are blended into the peanut paste, either before or after homogenisation. It would seem that a preferred method would be to add then stabilizers after homogenisation, so that the paste going to the homogeniser would have the lowest