



India Groundnut Oils (Seeds)

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These are the most commonly consumed oils in India, particularly in the rural areas. They contain heart-friendly Taj that lower the levels of bad cholesterol in our body without lowering the levels of good cholesterol. We supply the oil in filtered form, the filtered oils are nutritionally superior, they often contain toxic compounds or adulterants.

The groundnut also known as Peanut belongs to the pea and bean family and is a legume and is the only nut that grows below the earth. Still it is considered as nut due to its excellent nutritional value. It is one of the most nourishing foods available in the world

Groundnut oil is a non drying oil belonging to the oleo-linoleic acid group of oils. It is Pale yellow in color with nutty odour and bland taste.

Groundnut Oils :

We are leading suppliers of Groundnut Oil which is expressed from the seed of *Arachis hypogaea* L., commonly known as groundnut or peanut. Groundnut Oil is composed of mixed glycerides and contains a high proportion of unsaturated fatty acids, in particular, oleic (18:1) and linoleic (18:2).

One of the most important of commercial oils, obtained by pressure from Groundnuts, which are extensively exported from India, Africa (East and West), Sudan, Java, etc., both in the decorticated and undecorticated state, the former coming chiefly from Coromandel, China and Java, and commands the highest price. Nuts now quoted at about £15 per ton and the oil at £25 to £30.



Groundnut Oils Indian Name : Moongphali Oil

Groundnut Oil, extracted from groundnut seeds, scores over other edible oils in having no distinct flavor. Remarkably, despite this character, groundnut oil manages to retain quite a luscious taste that makes it the preferred oil for chefs all over the world. This pale colored oil with a light consistency is used extensively for deep-frying since it can be heated to a high temperature (229.4C) without burning.....

Uses of Groundnut Oils :

Ideal for preparing mayonnaise and salads because of its indistinct taste
.Used extensively in the preparation of Chinese and other South East Asian dishes.

The best suitable edible oil for stir and deep-frying

Also used in the preparation of shortenings, margarines, and mayonnaise.

Major Trading centers :

Rajkot, Ahmedabad, Mumbai, Indore and Delhi are the major trading centers

Maximum Daily Variation in 2003-04 is 6.7%

Groundnut oil is an all purpose oil made from peanuts. It is generally used for its 'nutty' flavor and taste. It The oil is suitable for all types of cooking- frying , grilling and seasoning. Studies have shown that groundnut oil is just as effective in protecting against heart disease, as is olive oil. This is because it has similar properties and a similar fatty acid composition, as does olive oils. India is rated as the third largest producer of groundnut in the world with annual production of over 5-6 million tons. Gujarat, Andhra Pradesh, Tamil Nadu and Karnataka are the leading producers in the country and accounts for nearly 75% of the total output. Groundnut contributes to nearly 25% of total oil seed production in the country. Nearly 75% output occurs in June-September and the rest during November-March known as khariff and rabi seasons respectively.

Groundnut Oils Prices.....

Rates in Rs. 5250 (Per 100 Ltr) (Ex/Factory) US \$ 116.66



Contact Us

Contact information for Taj Group companies in India.

TAJ AGRO INTERNATIONAL

(A Division of Taj Pharmaceuticals Limited)

<http://www.tajagroproducts.com>

E-mail :

tajagroproducts@gmail.com

Refreshing World



www.tajpharmaceuticals.com
www.tajfordoctors.com
www.tajpharma.com
www.tajapi.com

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