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Enhanced Peanut Plant Lines

The University of Florida is offering interested companies contract opportunities on peanuts with enhanced shelf-life and cholesterol reducing properties. Extended shelf-life has long been associated with low linoleic acid concentrations. Recently, the demand for unsaturated fatty acids, such as oleic acid, has increased tremendously. The increased O/L ratio of our enhanced peanuts will provide extended shelf-life to manufacturers and decreased LDL blood cholesterol to consumers. The health conscious public will enthusiastically accept our enhanced peanuts.

Application

The production of peanuts to yield oils and foodstuff products with extended shelf-life and cholesterol-reducing properties.

Advantages

- ◆ Ten-fold increase in the shelf-life of peanuts and peanut products, reducing the likelihood of peanut and peanut product recall
- ◆ Cholesterol-reducing properties, providing major marketing advantages

The Technology

Using traditional breeding techniques of hybridization and pedigree selection, University of Florida peanut breeders have made a significant breakthrough by successfully breeding plants with highly valued oil chemistry. UF breeders have developed lines of peanut plants with higher oleic acid concentrations and lower linoleic acid concentrations. Lower linoleic acid concentrations benefit peanut processors by substantially increasing product shelf-life and higher oleic acid concentrations benefit consumers by reducing blood LDL cholesterol levels and increasing product flavor. Enhanced peanut oil chemistry is comparable to that of olive oil, which is highly valued by health conscious consumers.

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To Serve Faculty and Community*

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