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BASICS OF PEANUT DRYING

1. Optimum moisture content of peanuts at receiving: 18% - 24%
2. Optimum foreign material level: 2% - 3%
3. Air is to be conditioned to no more than 35° C.
4. Relative humidity should not be lower than 25%; or higher than 50%.
5. Volume of air for one x 6 meter long container is 283 cbm at 1.4 meters depth of nuts. If the nut depth is greater than 1.4 meters, more air and horsepower will be required.
6. Moisture removal in the peanuts should not exceed 0.5% per hour. If the moisture is removed faster, a higher percentage of splitting will occur in the sheller. Also, a higher rate of moisture removal will affect the flavor and will lead to rancidity in the peanut's oil.
7. During drying, it is necessary to check the moisture level on an hourly basis. To do this, take at least four samples (using a probe) to arrive at an average moisture level and therefore get an indication of the drying progression. The sample tested should be at least 2 kgs.
8. Fan and dryer configuration are based on the container/trailer size. When that size is determined, please send us the information so that we can size the proper dryer and fan. Length and width of the trailer, as well as the depth of the nuts are used to calculate the correct equipment required. Please also advise the type of gas to be used (liquid propane (LP) or natural gas).