

## **Report for the Conference on Hot Topics on Peanuts**

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This conference took place on August 30, 2005 from 2 to 4 p.m. at the Marriott Hotel, Columbus, Georgia. About 80 people attended the conference. Six speakers were invited and each gave a 15 min talk.

The first speaker was Mr. Emory Murphy, Assistant Executive Director of the Georgia Peanut Commission; he gave a talk on “Research and extension needs for the peanut industry – A prospective from the Georgia Peanut Commission.” Dr. Nathan Smith from the Agricultural and Applied Economics Department, University of Georgia, then gave a talk on “Market outlook and the emergence of value-added opportunities.” The third speaker was Dr. Chris Butts from the USDA National Peanut Research Laboratory. Dr. Butts’ presentation was on “Uniform peanut performance tests – A database for peanut quality parameters.” Dr. Anna Resurreccion was the fourth speaker; she gave an update on her project on “Functional ingredients from peanuts.” Dr. Yen-Con Hung was the fifth speaker; he gave a talk on “Peanut burger and peanut pasta” and presented results from a project funded by the Southeastern Peanut Research Initiative. The products he discussed during his presentation were also available for tasting during the social hour immediately after the conference. The last speaker was Dr. John Beasley; he gave a forecast on the 2005 Georgia crop.

Immediately after the conference, peanut pasta and peanut flour crackers developed by Dr. Yen-Con Hung, Mrs. Kay McWatters, and Mr. Mark Jarrard, Jr. were available for tasting during the social hour. For peanut pasta, a peanut pasta formulation consisting of whole wheat flour, all-purpose flour, peanut flour, Xanthan gum, soy lecithin, and water was used. A second sample with the addition of corn flour for masking of peanut flavor was also used. Forty attendees (panelists) evaluated the two peanut noodle formulations using paper ballots and a nine-point hedonic scale for appearance, color, aroma, flavor, texture, and overall liking. Panelists gave higher ratings to the first formulation (without corn). Panelists also gave acceptance ratings (6= like slightly) to the first formulation on color, flavor, texture and overall liking.

Fifty two attendees (panelists) evaluated three flavors of peanut flour crackers (Cajun, cheddar cheese/sour cream and garlic). Panelists were asked to taste the three flavors and rank them with a 1, 2 or 3 (1=most liked; 3=least liked). Results showed that garlic-flavored crackers were ranked first (most liked) by 50% of the panelists; cheddar cheese/sour cream-flavored crackers were ranked third (least liked) by 52% of the panelists. Texture improvement (more crispness/crunchiness) was suggested for all of the flavors with twice as many panelists making this comment for the cheddar cheese/sour cream flavor (60%) than for garlic (31%) and for Cajun (29%). Blandness was also noted by 11.5% of the panelists for the garlic and cheddar cheese/sour cream crackers and by 17.3% for the Cajun cracker. These results are being used to guide future development efforts for innovative peanut-based products.

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