



GROUNDNUTS

ROOTED IN MEMORY. REINVENTED IN THE KITCHEN

A timeless element of flavour, quality, and excellence
across the value chain

A versatile ingredient reimagined for today's culinary landscape

Groundnuts are more than a pantry staple - they are a versatile, nutrient rich ingredient that continues to inspire creativity in South African kitchens. Their rich, nutty flavour and adaptable texture make them equally suited to refined savoury dishes, plant based innovation, and contemporary desserts.

A single ingredient, endless applications - from savoury depth to refined desserts.

From silky sauces and emulsions to textured garnishes and artisanal products, groundnuts offer chefs an ingredient that delivers both depth and versatility.



Groundnuts offer a unique balance of richness and adaptability, a place where nostalgia meets innovation. For many, groundnuts carry a sense of reminiscence - simple, comforting and familiar.

"In professional kitchens, ingredient selection is about more than flavour - it's about consistency, versatility, and trust."

This ingredient has travelled far beyond its humble beginnings, becoming a staple across global cuisines. From West African stews and Asian satays to modern plant-based cuisine and fine dining dishes, groundnuts continue to evolve - bridging tradition and refinement to the plate.

Choose quality. Choose locally produced South African groundnuts.

Behind every high-quality groundnut product is a network of suppliers and industry bodies working to ensure consistency, safety, and sustainability.

The South African groundnut industry is supported by the South African Groundnut Forum; the Oilseeds Advisory Committee and the SA Groundnut Association.

Together, these organisations contribute to:

- Food safety monitoring and quality assurance
- Research and cultivar development
- Commercial and Smallholder Farmer Support
- Engagement with regulatory authorities
- Market insights and consumer trends

This collaborative approach ensures confidence in every use.

Groundnuts and Peanut Butter are regulated products - ask your supplier for Food Safety and product quality compliance certification.