



## Communicate with us.

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# Redone Impex

“Quality you can trust”

*“Global trade is the  
heartbeat of a thriving  
economy, where borders  
become bridges, and  
opportunities flow freely.”*



# Our Products

“Quality you can trust”



**BOLD PEANUTS**  
Export Quality



**JAVA PEANUTS**  
Export Quality



**TJ PEANUTS / Kacang Tanah**  
Export Quality

## Products Details :-

### 1. Bold Peanuts

- Sometimes also identified as Virginia or Runner variety.
- They are characterize by their reddish color skin with elongated shape.
  - **Count per ounce:** 40-50, 50-60, 65-70, 70-80, 80-90
  - **Harvest Season:** October / November
  - **Moisture:** 8% Max
  - **Afla toxin:** 5ppb Max (TLC method)
  - **Oil content:** 42-48% Max

### 2. Java Peanuts

- Sometimes also identified as Spanish variety.
- They are characterize by their pinkish color skin with spheroidal shape.
  - **Count per ounce:** 50-60, 60-70, 70-80, 80-90
  - **Harvest Season:** April / May & October / November
  - **Moisture:** 8% Max
  - **Afla toxin:** 5ppb Max (TLC method)
  - **Oil content:** 42-48% Max

### 3. TJ Peanuts / Kacang Tanah

- Sometimes also identified as kacang tanah.
- These variety is typically dark red-skinned and mainly comes from Gujarat.

## The Process

1. Quality is checked and inspected by quality control department strictly.
2. The Peanuts are passing from sorting machine and dark peanuts with export quality are removed from the final products.



# Our Products

“Quality you can trust”



Blanched and Roasted Peanuts

Premium Quality



In-Shell Peanuts

Premium Quality

## Products Details :-

- **Count per ounce:** 50-60, 60-70, 70-80, 80-90
- **Moisture:** 8% Max
- **Shape:** Long/ Lengthy, Round
- **Oil content:** 42%-48% Max
- **Afla toxin:** 5ppb Max (TLC method)

### 4. Blanched & Roasted Peanuts

- Peanuts are roasted and their outer skin is removed to make blanched peanuts.
- These can be further used in making snacks & confection.
- **Type:** Whole or Split
- **Roasting:** Low, Medium or High degree of roasting is done as per requirement.
- **Counts per Ounce:** 40-50, 50-60, 60-70, 70-80, 80-90, 90-100
- **Moisture:** 5% Max
- **Afla toxin:** 4ppb Max

### 5. In-Shell Peanuts

- Peanuts in its natural form with thick yellowish outer shell & kernels inside.
- They are cleaned to remove any soils or impurities and sorted in uniform size.
- **Count per ounce:** 20-24, 24-28, 28-32
- **Moisture:** Max 7%
- **Protein:** 24-36%

## The Process

3. Grading our products out broken kernels and grading the nuts in uniform size.
4. Peanuts are packed according to the buyer specification in Vacuum bags, food grade HDPE bags, Jute bags, Woven PP Bags & Jumbo tote bags.



# Our Products

“Quality you can trust”



Refined Double-Filter Peanut Oil

Premium-Export Quality



Dark Roasted or Hot Pressed Peanut Oil

Premium-Export Quality

## Peanut Oils :-

### 1. Refined Double-Filter Peanut Oil

- Our groundnut oil is made from the finest produce from the rich agricultural lands of Gujarat & free from any chemical processes, it preserves natural taste & aroma. And important source of MUFA (monounsaturated fatty acids) - groundnut oil keeps your heart healthy.
- **Benefits:** Long shelf-life, Neutral Flavor, Best Nutrition Profile, Cost-effectiveness, No additives & Preservation

### 2. Dark Roasted or Hot-Pressed Peanut Oil

- our dark roasted peanut extract is a 100 percent dark roasted peanut oil that captures the intense flavor of roasted peanuts while imparting a rich, amber color.
- **Benefits:** Offers extended shelf life, No added preservatives, Predominantly monounsaturated, fatty acids, Heart-healthy oil, Source of vitamin E



## The Process

1. Hot Pressed: Peanut oil is steamed, fried & pressed, usually at a temperature above 120 C with a high rate of oil output.
2. Cold Pressed: This method refers to the oil production technology which is conducted under 60 C, Before pressing, generally uses the method of removing the red skin.

# Our Vision

“At REDONE IMPEX, our team boasts a wealth of experience and in-depth understanding of diverse markets and industries. From sourcing the finest products to navigating complex customs regulations, we handle every aspect of the import-export process with finesse.”



## Our Certificates

1. IEC Certificate
2. Company Registration Certificate
3. FIEO Certificate
4. APEDA Certificate
5. FSSAI

## Contact us

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**Anything  
Worth having  
takes Time.**



**RE\_DONE  
IMPEX**