

# Why Are Peanuts Good For Me?

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**FOOD Product Innovation and Commercialization**



# Nutrition

Long before energy bars...

There were energy capsules.



# Peanut

FDA approved  
health claim

(July 2003)

## Energy food



## Functional food

“Scientific evidence suggests but does not prove that eating 1.5 ounces of most nuts, such as peanuts, as part of a diet low in saturated fat and cholesterol may reduce the risk of heart disease.”

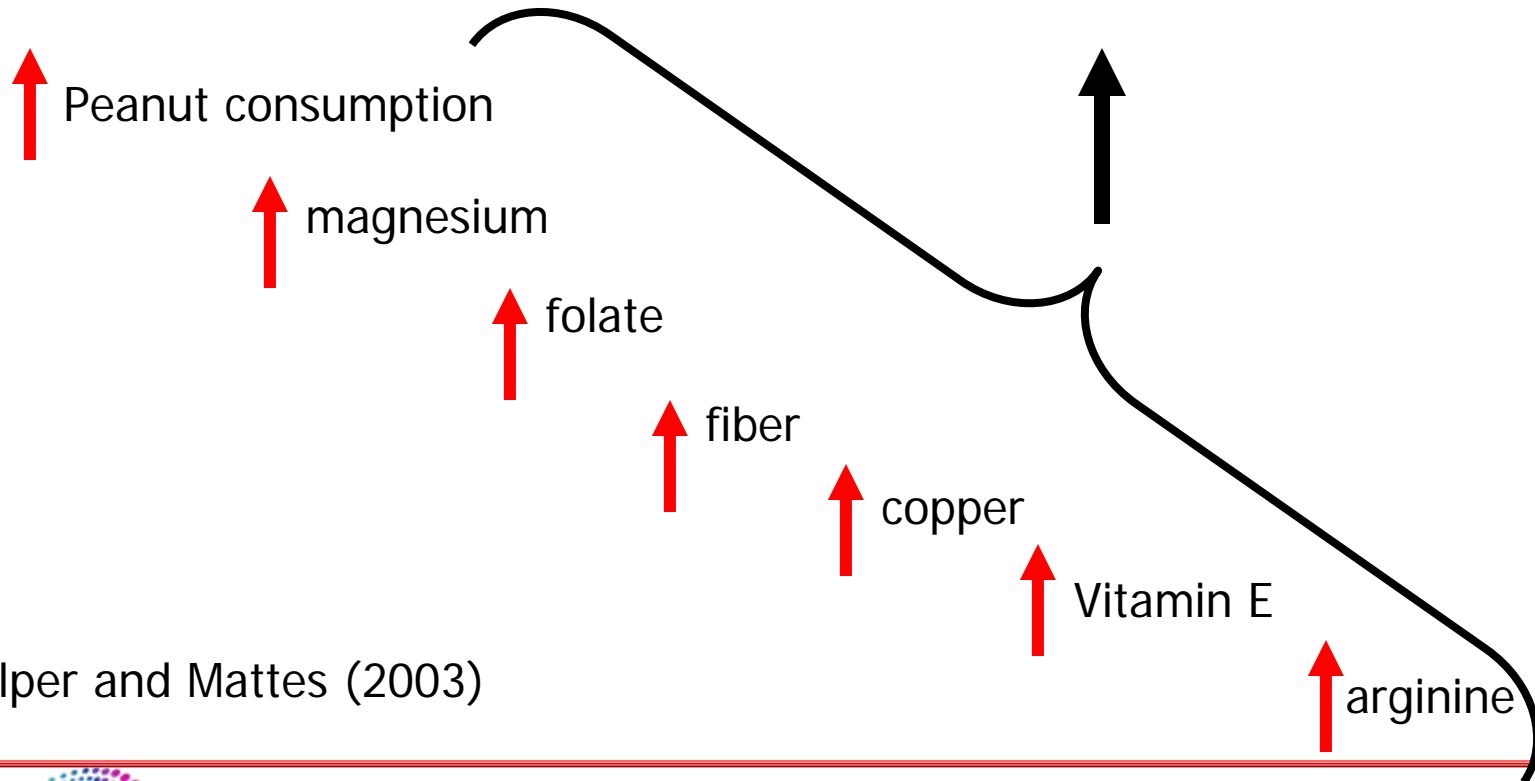
# What are functional foods ?

- Foods and food components that provide a **health benefit** beyond basic nutrition.
  - Reduced risk of chronic disease
  - Enhanced management of chronic disease
- These are food components not considered as nutrients in the traditional definition.

IFT Expert Report (2005)

# Beneficial effects of peanut consumption

## ■ Reduced risk of cardiovascular diseases

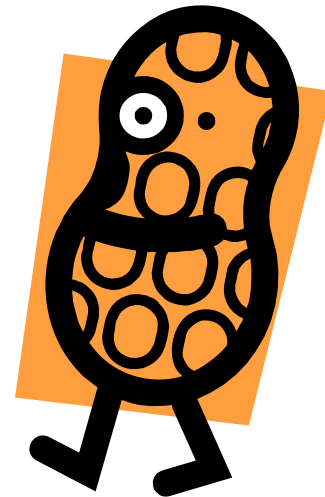


Alper and Mattes (2003)

# Beneficial effects of peanut consumption

- Low blood cholesterol

**“Peanut eaters have lower LDL and total cholesterol by 14 and 11%, respectively”.**

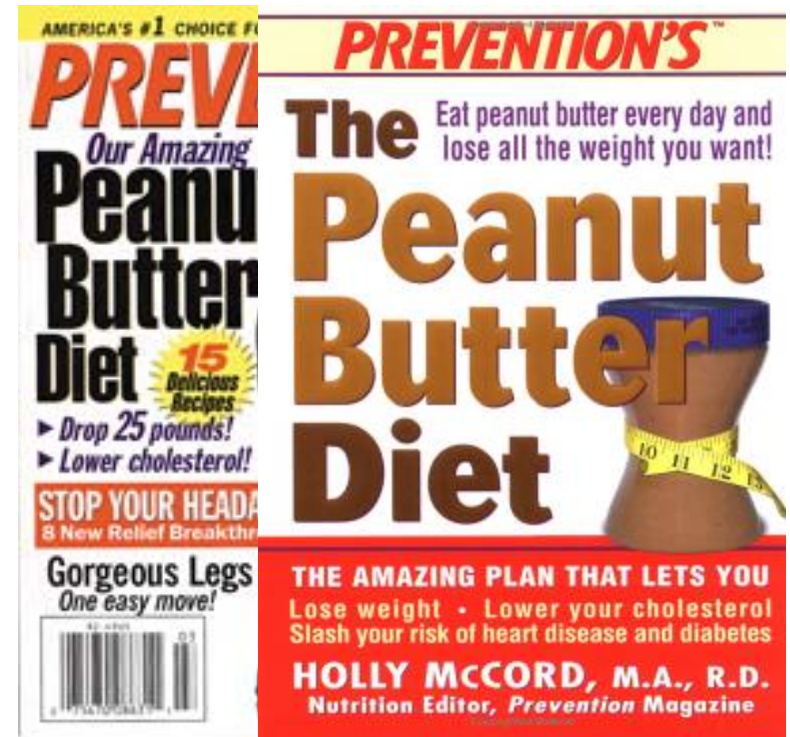


Kris-Etherton et. al. (1999)

# Beneficial effects of peanut consumption

- Compatible with a weight reduction diet

Peanut butter and peanuts are satisfying snacks that can help people stick to weight loss diets.



# Beneficial effects of peanut consumption

- Reduced risk of Type II Diabetes



5 times/week = **27% reduced risk of developing type II diabetes**

Jiang et. al. (2002)



# Beneficial effects of peanut consumption

- Reduced risk of Alzheimer Disease

Foods with high vitamin E =  Alzheimer's



17% of  
RDA



21% of  
RDA

Engelhart et. al. (2002)

# Location /part

- Kernels
- Skins
- Hulls
- Roots
- Leaves



# Components of Peanuts

## NUTRIENT

### ■ Macronutrients

- Proteins
- Fats
- Dietary Fiber

### ■ Micronutrients

- Folate
- Magnesium, Copper, Potassium, Calcium
- Vitamin E

## FUNCTIONAL

### ■ Stilbenes

- Resveratrol

### ■ Phytosterols

- Beta-sitosterol

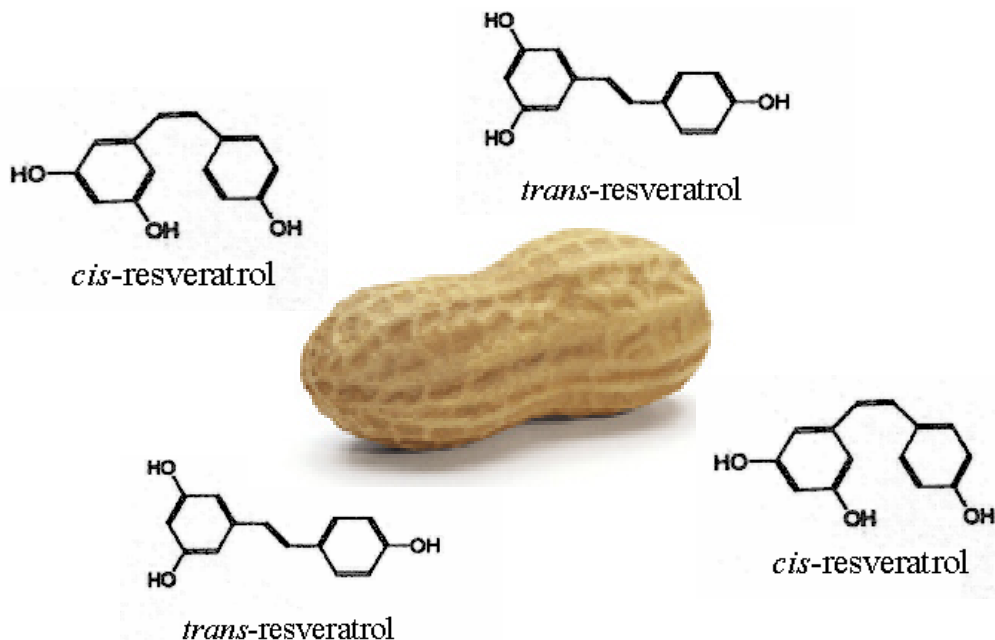
### ■ Flavonoids

- Flavanols, Flavones
- Flavanones, Isoflavonoids

### ■ Phenolics

- Cinnamic & Benzoic acids

# Stilbenes - Resveratrol



# Stilbenes - Resveratrol

**Wounding or  
Slicing**



**UV light**



**Fungal  
attack**



# Stilbenes

## ■ Food Sources

- Wine 0.6 mcg/g (5.01)
- Peanuts 0.01 mcg/g (5.14)

## ■ Resveratrol enhanced peanut (REP)

- Ultrasound treatment for production of REP – Patent filed by UGA (Resurreccion, et al., 2004)
- REPs approx. 8.0 mcg/g

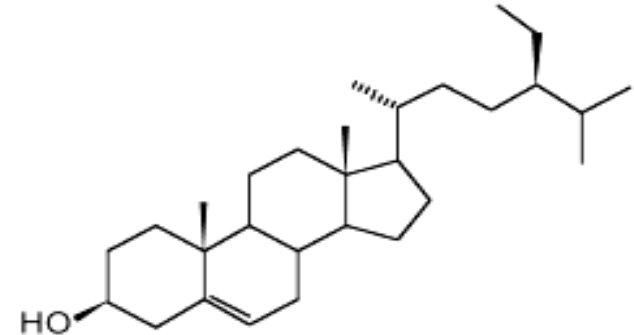


- Raw peanuts
- Surface sterilized
- Fully-imbibed in water
- Size-reduction stress
- Ultrasound Treatment
- Incubation



# Phytosterols

- Natural components of vegetable oils.
- Chemical structure similar to cholesterol.
- Beta-sitosterol
  - a sterol with anticancer properties (Awad et al., 2000)



$\beta$ -Sitosterol

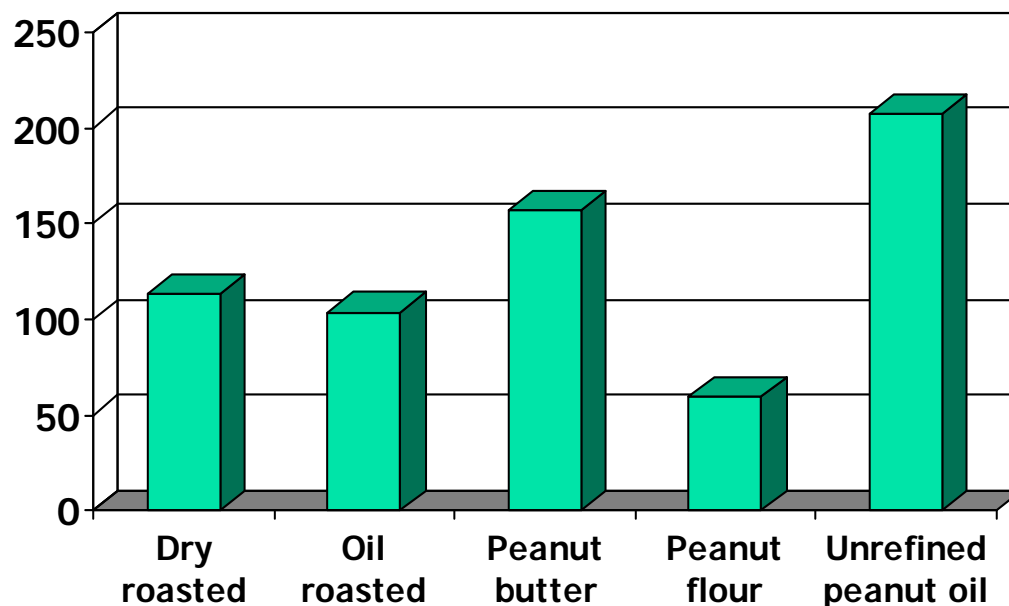


# Phytosterols

## ■ Food Sources

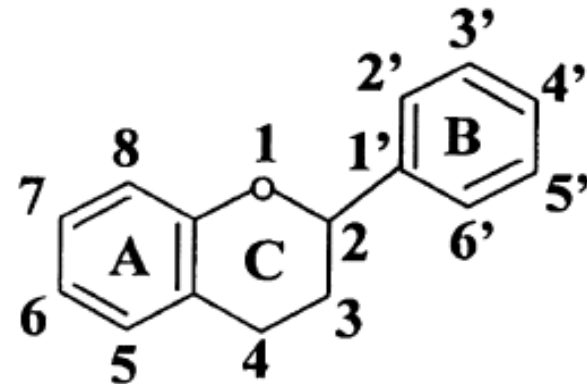
- Vegetable oils  
Refined peanut oil contains 38% more beta-sitosterol than refined pure olive oil (Peanut Institute, 2000)
- Margarines (0.3 to 0.5%)
- Peanut and peanut products (Valencia > Runner, Spanish, Virginia)(Awad et al 2000)

Beta-sitosterol  
(mg/100g)



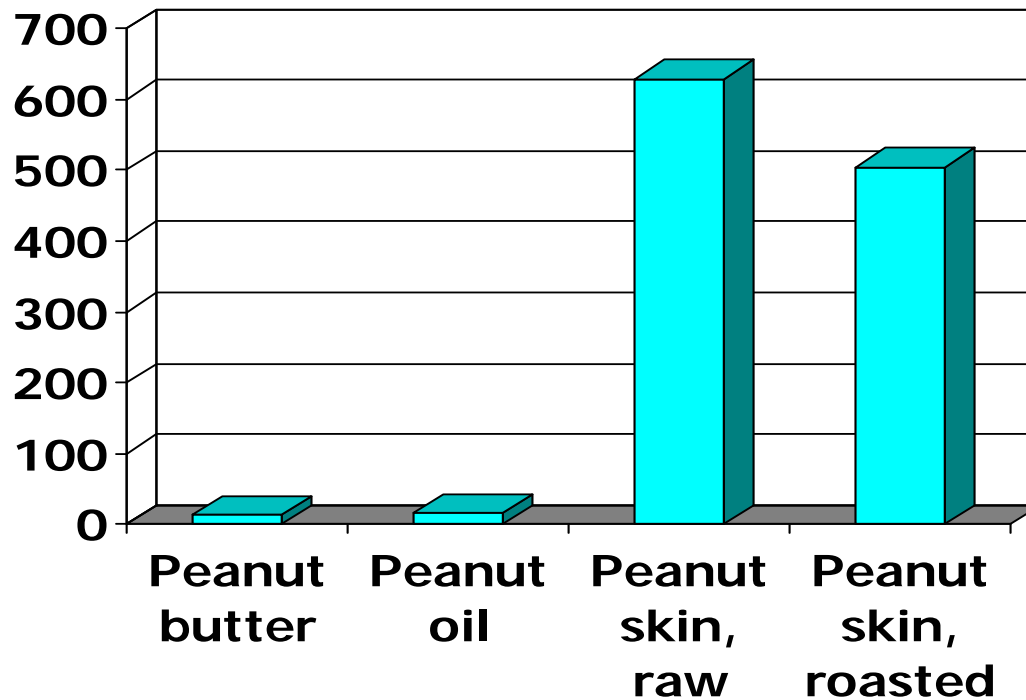
# Flavonoids

- Secondary plant phenolics widely distributed in the leaves, seeds, bark and flowers
- Over 4,000 flavonoids occur in nature



# Flavonoids in peanuts

- Total proanthocyanidin (mg/100g)

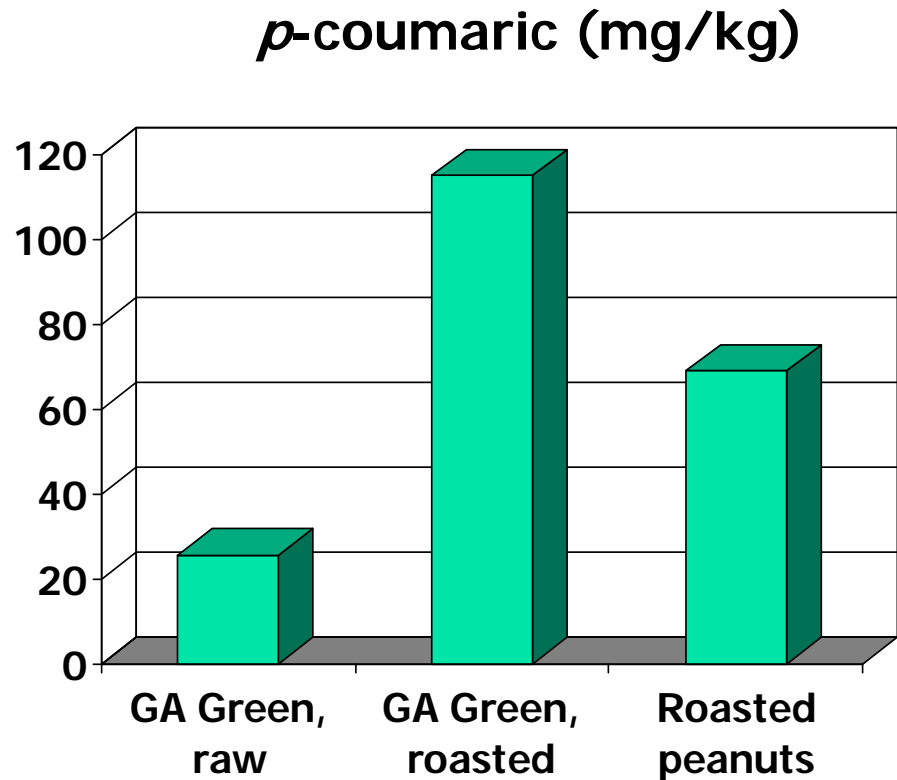


- Total isoflavone (mg/100g)

➤ Peanuts, raw 0.26

# Phenolic acids

- Derivatives of benzoic and cinnamic acids
- *p*-coumaric acid and ethyl protocatechuic acid are potent antioxidants



# Health benefits

Reduced risk of  
cardiovascular disease



Anti-cancer activity

Lowers blood cholesterol

Inhibits platelet aggregation

Reduced risk of Type II diabetes

Free-radical scavengers

# Free radicals in the body may lead to...

**Atherosclerosis**

**Cataract**

**Cancer**

**Asthma**

**Diabetes**

**Rheumatoid arthritis**

Knekt et. al. (2002)

# Functionality

Components in peanuts may be used as food ingredients for their...

- Antioxidant properties



# Functionality

- **Stabilizing effect**
  - Heat stability of milk
  - Foam/gel stability
  - Co-pigments for stability of anthocyanins





# Functionality

- Antimicrobial agent

- Antibacterial

- Sporeformers**

- Bacillus, Clostridium*

- Pathogens**

- Listeria, Salmonella, E. coli*

- Antifungal



**Natural**      **Nutritious**      **Renewable**      **Available**



# Mother Nature's Vitamin Pill

# FOOD Product Innovation and Commercialization



**FOOD Product Innovation and Commercialization**

