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Short Commentary

Production of Peanut Milk and Products Containing Peanut Milk

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INTRODUCTION

Protein deficiency among poor people is a common problem in developing countries. This issue necessitates the implementation of policies that encourage the consumption of low-cost, high-quality vegetable protein. The production of two peanut-based beverages has been sought as a solution to the problem due to their adequate source of protein, wide availability, and low cost. Total titratable acidity, pH, moisture content, proteins, and ashes from "peanut milk" enriched with umbu and guava pulps were also measured and stored at a temperature of 18 °C (0.4 F) for 150 days, with follow-ups every 30 days. The acidity of the beverage enriched with umbu pulp was superior to the acidity of the beverage enriched with guava pulp; however, the protein amount decreased in the studied formulations during storage [1,2].

The emphasis has shifted from preparing inexpensive milk-like beverages that are very nutritious but lack consumer appeal to using peanut milk or peanut protein isolates as an animal milk extender without changing flavour, developing more appealing fermented products, and precipitating proteins from milk to produce "tofu" and cheese analogues. Using physical and chemical treatments, great care has been taken to improve the milk's stability, sensory properties, and shelf-life. Several efforts have been made to supplement the products. Aflatoxin can now be removed from peanut milk using *Flavobacterium aurantiacum* as a biodegradater, thanks to recent advancesIt has also been used as a liquid coffee whitener [3]. Despite all of these advancements and publications, there is still a need for much more diverse research to definitively overcome the stability, nutty flavour, and sensory issues that are always encountered when producing peanut milk and some peanut milk-based products [4].

The effects of separately and in combination fermentation of aqueous extracts of peanuts (peanut milk) with *Lactobacillus delbrueckii ssp. bulgaricus* and *Streptococcus salivarius ssp. thermophilus* on selected chemical and sensory qualities were investigated. During fermentation, changes in pH, titratable acidity, and viable cell populations indicated a synergistic interaction between *Lactobacillus delbrueckii ssp. bulgaricus* and *Streptococcus salivarius ssp. Thermophiles* [5]. Analysis of headspace volatiles revealed that hexanal, one of the compounds responsible for the undesirable green/beany flavour in peanut milk, completely vanished during fermentation. In terms of reducing hexanal content, *Streptococcus salivarius ssp. thermophilus* outperformed *Lactobacillus delbrueckii ssp, bulgaricus*. During fermentation, the acetaldehyde content of peanut milk increased.

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