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About Us

We LAXURIA EXPORT are a processor & exporter of Peanuts, Blanched peanuts & Groundnut in-shell from the Saurashtra region of Gujarat-India. Our company was established in 2022 with the vision to provide quality agricultural products right from the farmers.

We had a great team & network for procuring quality groundnut pods which are required by our international processors & traders. We fulfil the quality of our products with the same vision of quality our buyers want & also maintaining hygienic standards. We strive to act in ways that provide our customers satisfaction. We are capable of supplying world-class quality & quantity of peanuts to our buyers & committed to do it according to their time limit.

We have our own modern automated processing plant, its capacity is of 100 metric ton per day. We take pride in our state-of-the-art ISO (Food Safety Management System) certified processing plant where all of our products are cleaned, shelled, sorted & graded without ever being exposed to any kind of human touch.



Process



01 Farm to Factory

02 Quality Inspection

03 Pre-Cleaning

04 De-Stoning

05 Decortication

06 Storage Silo

07 Vibro Screening

08 De-Stoning

09 Gravity Separation

10 Colour Sorting

11 Metal Detection

12 Uniform Grading

13 Lab Analysis

14 Packing & Stuffing

Our Products



Raw Peanuts – Bold

Groundnut's botanical name is *Arachis Hypogaea*, It contains 45–53% Oil.

Two major varieties of peanuts produced in India are Bold (Virginia, Runner) & Java (Spanish).

Bold variety peanuts are reddish–brown skinned with an elongated shape.

Bold sizes

35/40, 38/42, 40/50, 50/60, 60/70, 70/80, 80/90, 90/100, NON-COUNT

Raw Peanuts – Java

Peanuts are a good source of healthy fat like polyunsaturated fat & It's also a rich source of Protein (24–36%).

Java variety peanuts are pink–skinned with a round spheroid shape.

Java sizes

50/60, 60/70, 70/80, 80/90, 90/100, NON-COUNT



Our Products

Blanched Peanuts –Whole

Peanut blanching removes the thin Reddish–Brown skin of peanut, After blanching process Peanut's colour is transformed into solid White colour.

Whole sizes

38/42, 40/45, 40/50, 50/60, 60/70, 80/90



Blanched Peanuts –Split

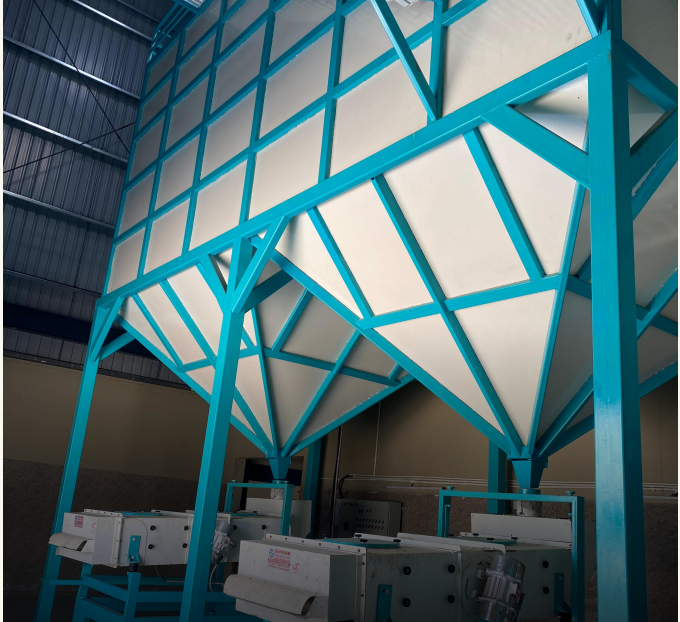
Blanched Peanuts are used in making Peanut Butter, Flavoured peanuts, Coated peanuts, Peanut Chocolates & Bakery products.

Split sizes

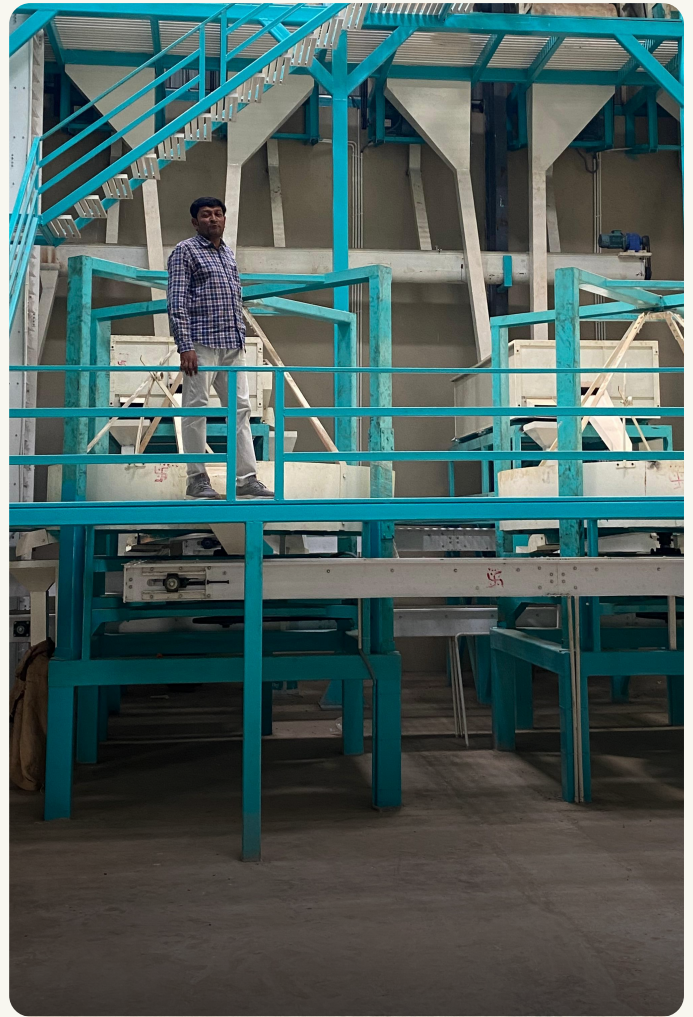
ALL COUNT



Infrastructure



Infrastructure



Our peanut processing plant is spread over an area of 32,000 Sq.ft. & It's certified with ISO 22000-2018 (Food Safety Management System).

Our processing plants capacity is of 100 metric ton per day & It's equipped with latest cleaning, sorting & grading machines from renowned companies.

peanut passes through 14 different processes & it remains free from any human touch.

Contact Us



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