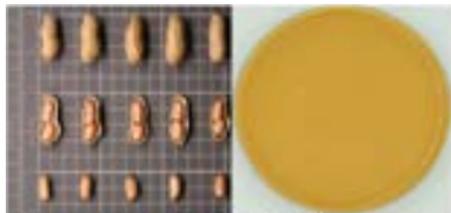# Fifty shades of peanut butter

**PhD candidate Hongwei Yu of the Food Quality and Design group at Wageningen developed a method for selecting the best peanuts for peanut butter. There are around 40,000 species of peanut. In addition to the species, the soil and climate also influence the flavour and quality. Yu was able to use light reflection to identify the best peanuts for various types of peanut butter. Yu linked the data for Chinese peanut varieties to chemical data using models. The models could then predict the peanuts' nutrient composition based on spectroscopy data. He discovered that peanuts with a high sucrose content produced peanut butter that is less oily, has a good texture that spreads well and smells like it should. Did he make the best peanut butter? 'Yes, in theory, but sensory research is needed to find out what people think of it.'**



Jihuatian1 (JHT1)

Jinhua9 (JinH9)

Jinhua8 (JinH8)

Luhua11 (LH11)