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Peanuts Raw Peanuts Were First Roasted And Deskinned. Oil Was Extracted Using An Oil Extracting Machine (local). The Cake Residue Was Collected And Dried In The Oven At 65°C For 25 -30 Minutes. The Dried Cake Was Then Ground Into Fine Powder. Abstract Partially Defatted Peanut Cake Flour (DPF), An Underutilized By-product After Oil 11th, 2024.

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