



Welcome to JLA

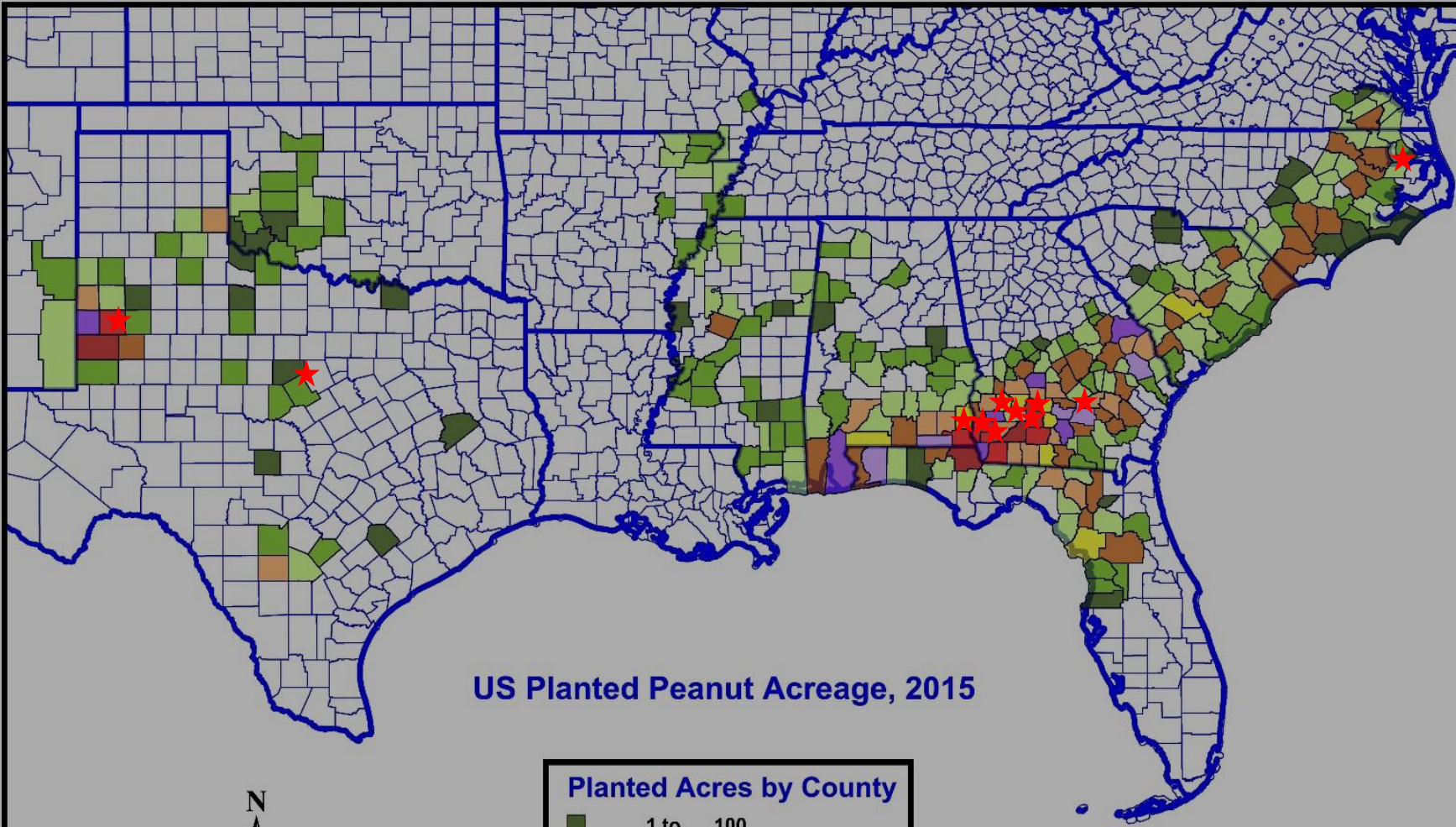
September 21, 2017



Who We Are



- Technical services organization providing strategic quality assurance systems, specializing in food safety and quality.
- Long-term expertise in peanuts and treenuts

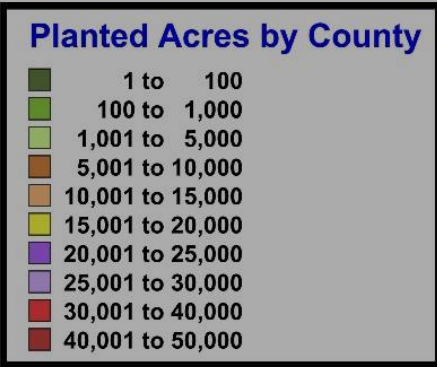


US Planted Peanut Acreage, 2015



Map Generated by JLA International

Source: 2015 FSA/USDA



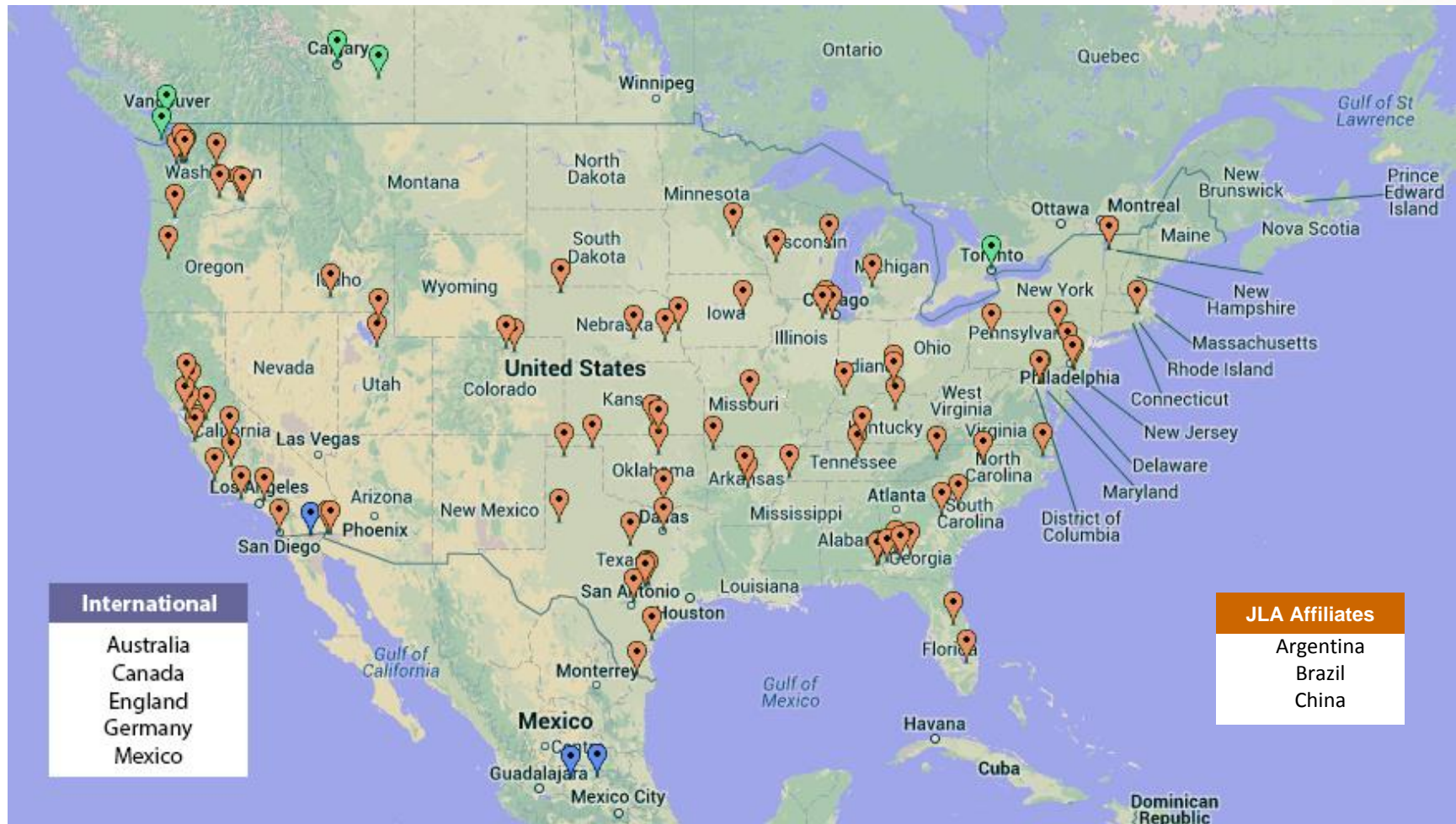
JLA History



- ✓ 1990 JLA USA
- ✓ 1996 JLA Argentina
- ✓ 2003 JLA China
- ✓ 2005 JLA Brazil
- ✓ 2006 JLA Arbuckle (Almond)
- ✓ 2011 Joined IEH Group



IEH Locations



Services we offer



- Aflatoxin management and testing
- Quality measurements
 - Oil chemistry
 - Total fat, moisture, protein, etc.
 - Flavor, grade
- Advanced chemistry
- Ag Services & Consulting
- Finished Product - Microbiology



What is Aflatoxin?



Aflatoxin is a prominent class of mycotoxins (toxic chemical compounds that are produced by fungi.)

Contaminates a range of important crops, including peanuts, corn and almonds.

Specific sampling & testing protocols are in place for various markets.

Aflatoxin Facts

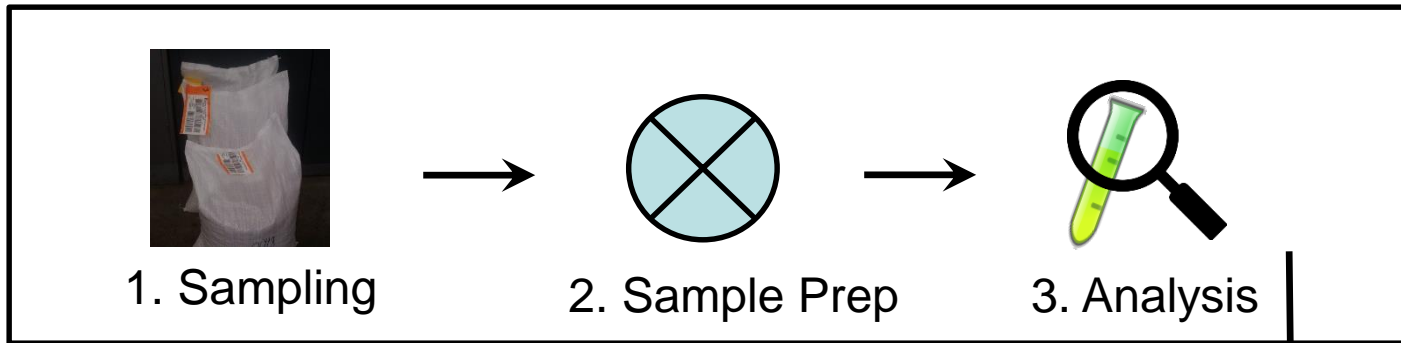


- Product of fungal growth
 - *Aspergillus flavus*, *Aspergillus parasiticus*
 - Occurs naturally in soils
- Class 1 carcinogen
- 4 subtypes
 - B₁, B₂, G₁, G₂
 - B₁ is most toxic
- **When present, aflatoxin is heterogeneously dispersed in a sample**

Sampling & Testing



Commercial Lot



Test Result → Accept/Reject

Automatic Samplers

Peanut Sheller







Raw Material – Chemical Testing

- ✓ Oil Chemistry
 - ✓ Free Fatty Acids
 - ✓ Peroxide Values
- ✓ Fat, moisture, sugar
protein
- ✓ Pesticides
- ✓ Heavy metals



Raw Material – Other Quality Factors



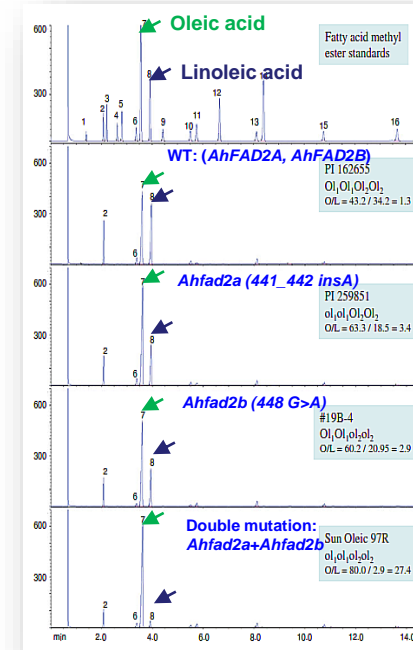
- ✓ Flavor (Trained Panelist)
- ✓ Blanchability
- ✓ Sizing
- ✓ Roast Variability
- ✓ Grading
 - ✓ Spots
 - ✓ Damage



JLA & Research



- ✓ High Oleic Peanuts
- ✓ Field Trials
- ✓ Advanced Genetic Testing
- ✓ Shelf Life Testing





Thank You

