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(54) **METHOD AND APPARATUS FOR QUALITY EVALUATION OF PEANUTS SUITABLE FOR SNACK PEANUT PROCESSING**

(57) A method and apparatus for quality evaluation of the peanut suitable for snack peanut processing, comprises obtaining the weight per hundred kernels of the peanuts to be measured, the water content of the peanuts, and the ratio of the oleic acid and linoleic acid contained in the peanuts; calculating the quality evaluation factor associated with the peanuts according to the weight per hundred kernels, the water content and the ratio; evaluating the suitability of using the peanuts for

snack peanut processing according to the quality evaluation factor. The method could evaluate the quality of the peanuts and judge whether the peanuts are suitable for snack peanut processing. The method is efficient and convenient, brings no damage to peanut kernels, and could also give a fast evaluation on the suitability of using the peanut for snack peanut processing with clustering analysis.

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