

Sanmir Circular Bio-Economy | Zero Waste Groundnut Processing Nigeria

Sanmir Organics Foods turns groundnuts, skins, shells and leaves into butter, tea, biochar, briquettes and livestock feed to solve post-harvest loss in Northern Nigeria

By Sanmir Organics Foods Team | Updated June 2026

Groundnuts are one of Northern Nigeria's most important crops. However, for every tonne harvested, farmers lose value at three points: poor drying, spoilage, and "waste" parts such as skins, leaves, shells and broken kernels.

Groundnuts are more than just nuts. At Sanmir Organics Foods, we use every part of the crop to cut post-harvest loss (PHL) and create value for farmers in Northern Nigeria.

The problem: Post-Harvest Loss = Lost Income

In Kaduna State and across Northern Nigeria, up to 40% of groundnut is lost after harvest. That means less food, lower income for women farmers, and more crop waste burned or discarded.

Sanmir's solution: Circular Bio-Economy

At Sanmir Organics Foods, we don't see waste. We see 3 products from 1 crop. Our circular model is simple:

1. **Grow:** We run a pilot groundnut farm and source directly from women farmers in Kaduna State. Better harvest timing + training cuts field losses.

2. **Process:** Kernels become Rich Tamba powder and peanut butter. Broken kernels still have value — no rejection.

3. **Valorise:**

- **Skins** → removed during roasting → Sanmir Antioxidant Tea
- **Shells** → Biochar and briquettes for clean cooking fuel
- **Leaves + haulms** → Nutritious livestock feed for animals.

Result: PHL becomes Profit

Zero waste. More income per harvest. Healthier products for consumers. Sanmir Organics Foods is proving that circular bio-economy works in Nigeria: grow better, process smarter, waste nothing.

[_Learn the science behind peanut skin: Read our blog on antioxidant benefits. _](#)