Flavor and composition relative to quality and shelf life have been compared four times in the last 25 years on peanuts produced in the United States, Argentina, and China. Descriptive sensory analysis indicated consistently higher intensities of roasted peanut flavor and fewer and/or lower intensity of off flavors in lots of peanuts from the United States. Peanut lots from China were characterized by higher levels of bitter taste while peanut lots from Argentina were characterized by fruity fermented off flavor. In sequential studies, the frequency of fruity fermented off flavor in Argentina peanuts remained about the same but overall intensity decreased. An extensive European consumer study demonstrated more consistent flavor liking for peanuts produced in the United States than the other two origins. Oleic and linoleic fatty acid composition analyses revealed a consistently higher O/L ratio in peanuts produced in the United States. Until the 2010 crop year, tocopherol content was highest in peanut produced in the United States. Oxidative stability index was consistently higher in peanuts produced in the United States. Sample lots were selected from similar count per ounce lots by manufacturers but seed size distributions in the count per ounce lots were more consistent in peanut produced in the United States.