Brazil is the 17º largest producer of peanuts. The high amount of monounsaturated fat, vitamins and minerals are attractive qualities of peanuts, which is used for the snacks production. The sodium intake in Brazil (12 g per day) exceeds the recommended limit by the World Health Organization that is 5 g. The aims of this study were to select a peanut product to reduce the sodium content and survey indicators of environmental sustainability in production chain. The Brazil Peanut Japanese Type product was chosen and a standard product was developed. Adjustments in the manufacturing process were a promising strategy to significantly reduce the sodium content (25%) without loss of saltiness intensity and without the use of sodium substitutes, taste or aroma additives. The sensory acceptance did not differ from the standard sample (p< 0.05). The mapping of environmental sustainability indicators, done through visits in the production of peanuts, processing and marketing showed that the solid waste are reutilized, there is little demand for water taken from the environment and are used if necessary insecticides / fungicides / herbicides / acaricide, besides the fuel / energy. The study highlights the culture capacity of recovering degraded areas due to the potential for nitrogen fixation in the soil (culture used, for example, between crops of sugar cane or livestock). Only 19% of the commercial peanut products analyzed had correct indication on the packaging material for recycling and 29% performed incorrectly, highlighting the need for readjustment to meet the National Policy on Solid Waste.