

 kiwifruit [™] <i>adds the essence</i>	Kiwifruit Processing Company (2021) Limited	Revision No: 01
	Product Specification ^{1.}	Issue Date: 01-02-2022
		Document Code: SP-01-016

PRODUCT DETAILS	
Name	Frozen Green Kiwifruit Puree Single Strength (Seed Out)
Description	Unpasteurised, frozen, single strength green kiwifruit puree with seed out. As it is a natural product some variation in colour and viscosity is normal.
Supplier	Kiwifruit Processing Company (2021) Limited
Process	Grade kiwifruit, pulp and refine to remove skin and seeds, package and freeze.
Ingredients	100% New Zealand Green Kiwifruit (Hayward Variety) (Botanical Name: Actinidia deliciosa)
ANALYTICAL CRITERIA	
Colour	Olive green (“kiwifruit green”) ^{2.}
Taste	Typical ripe green kiwifruit ^{3.}
Texture	Smooth
Foreign Bodies	<0.001% ^{4.}
Brix (°Bx)	13 – 18 ^{5.}
pH	3.0 – 3.8 ^{6.}
EColi	<0.3 MPN/g (Negative) ^{7.}
Sieve Size	<1mm
PRODUCT HANDLING REQUIREMENTS	
Storage & Handling	Product must be kept frozen at -18°C until use. As the product is blast frozen careful consideration should be given to the appropriate method to manage any (partial) defrost prior to further use
Packaging	20kg plastic lined carton – inner bag vacuum heat sealed or hand tied with carton closure taped off 190kg plastic bag per lined steel conical drum - inner bag cable tied and steel lid with cable tie lock ring Variety of pouch sizes; 100g, 200g, 500g, 1kg, 2kg – heat sealed, packed in cartons of 18kgs and carton closure taped off
Shelf life	Best Before: 3 years from production date
GMO Status	No GM varieties grown in New Zealand
Transport / Shipping	Product will be shipped frozen at -18°C Approximately 950 cartons or 72 drums per 20ft reefer FCL

1. The specification above is based on a typical kiwifruit sample and should be considered a guideline only.

2. Some variation in colour for a natural product is normal.

3. Some variation in taste for a natural product is normal.

4. May contain small specs of kiwifruit seed and actual kiwifruit seed.

5. An average is calculated for each production date

6. An average is calculated for each production date

7. Due to titration method of testing <0.3 MPN/g is the lowest level of detection

