KIWIFRUIT PUREE

Kiwifruit puree boasts great taste, texture, colour and incredible health benefits.

Kiwifruit puree is rich in a crucial range of vitamins, minerals, trace elements and Kiwifruit contains vitamin C (nearly 1.5 times more than an orange), vitamin E, folate, magnesium, fibre, lutein and potassium (equal to a banana).

These are all key players when it comes to boosting the immune system, fighting infection, repairing and regenerating body tissues, regulating blood pressure, assisting in iron absorption, contributing to eye health, decreasing the risk of heart problems, reversing the aging process and more.

Kiwifruit puree is a tasty way to stave off unsavoury health issues. The health benefits are numerous and significant as this fruit is laden with goodness.





Our puree is made from the Hayward variety and the G3 (gold) variety, the globally recognised "best-selling" variety of kiwifruit, and we source only from Zespri-accredited packhouses. This ensures the fruit we use adheres to world best practice growing programs.

We use quality modern processing equipment and special cold production techniques with strict quality and hygiene programs to produce blast frozen puree. Our processes are HACCP certified and also carry both Kosher and Halal certifications.

All of this confirms we deliver to you a great colour, great texture and great tasting kiwifruit puree for your application.



APPLICATIONS

Kiwifruit puree is available as gold or green puree and includes seed-in or seed-out options and is used in a variety of applications including:

- Juices
- Dessert toppings
- Salad sauces
- Ice cream toppings
- Chocolates and confectionary
- Jams
- Nutraceuticals



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