

# OUR PUREE STATEMENT

We, Kiwifruit Processing Company (2021) Limited, certify that our Kiwifruit Puree processed at our facility is 100% New Zealand Natural Kiwifruit with no added sugar, additives, flavours, water, enzymes, preservatives and or other substances. We certify that the product has been made under the strictest of hygiene standards and processed by mechanical means, and no chemicals or any other artificial product has been used in the peeling or removal of fruit skins.

## UNDERSTANDING OUR PROCESS

Our puree is made by a continuous flow process. With this process it makes it difficult to guarantee our micro results due to fluctuations from continuous flow. We do take composite samples throughout the day's production to try to ascertain a micro result average for that day. **We do not batch process and we do not pasteurize or homogenize. Our product is blast frozen. Careful consideration should be given on the appropriate method to manage any (partial) defrost prior to further use.**

## COLOUR VARIATIONS

Our product is 100% natural Kiwifruit with no additives, and therefore will have colour variations throughout the year which are beyond our control.

## NO GLASS OR PORCELAIN MATERIALS

are used anywhere inside our processing facility.

**NO GMO** fruits have been used for the making of this product. The product is free from Sulfites. Our puree HAS NOT been processed near or on equipment that comes in direct contact with allergens and has not been processed using processing aids containing allergens, or any allergen has been used as an ingredient other than Kiwifruit.

## NON – IRRADIATION

No raw material or any of our purees have been through an Irradiation process. All our products are NON – IRRADIATED. New Zealand law does not permit the irradiation of food for human consumption.

## NO ANIMAL PRODUCTS

Our puree DOES NOT contain any alcohol, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products and no alcohol is used as a processing aid.

## RESIDUES AND HEAVY METALS TESTING

Our current policy for testing Residues and Heavy Metals is a once per year random sample with Kiwifruit collected from a variety of our suppliers.

## AUDITS

We certify that the Food Safety Authority or Representative visits our production plant at least once a year during processing to verify our local regulatory compliance. Our plant holds Kosher certification, Halal certification and is managed under a verified HACCP program. We currently exceed local expectations for our food safety and quality regulations.

## IMPORTING OUR PRODUCT

Please ensure you understand your importing countries regulations regarding our product as every country has different requirements. Kiwifruit Processing Company (2021) Limited's Food Safety program ensures we adhere to New Zealand Food Safety standards.

## Signed and Dated:

Kathryn Jewson, Operations, 01/02/2022



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**KIWIFRUIT**  
— PROCESSING COMPANY (2021) LTD —