

Kiwifruit Processing Company (2021) Limited

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Product Specification 1.

Name	Dried Green Kiwifruit Seed – Food Grade
Description	100% dried, cleaned kiwifruit seed, typically brownish / black in colour. As it is a natural product some variation in colour is normal.
Supplier	Kiwifruit Processing Company (2021) Limited
Process	Seed slurry is received, seed separated from liquid, washed, dried and packed
Ingredients	100% New Zealand Green Kiwifruit – Hayward Variety (Botanical Name: Actinidia deliciosa)
ANALYTICAL CRITERIA	
Colour	Brownish / black
Foreign Bodies (per 10kg of sample)	Small pieces of calex may be found in the dressed seed 2 . Mineral impurities: \leq 1 3 .
Moisture (%) (infra-red)	≤ 8.0
NUTRITIONAL ANALYSIS (not	ested per batch, typical analysis based on an average)
Protein (% m/m)	13.50
Dietary Fibre (% m/m)	46.0
Fat (% m/m)	30.6
Moisture (% m/m)	6.0 (average)
Ash (% m/m)	2.60 SEED
Total Sugars (% m/m)	<0.5%
Calcium (mg/kg)	2400
Potassium (mg/kg)	3500
Oil Content (%)	28 (approx.)
PRODUCT HANDLING REQUIREMENTS	
Storage & Handling	Product to be kept at ambient temperature and low humidity
Packaging Options	10kg Cardboard Carton with 70mu Blue Plastic fill bag
Shelf life	Best Before: 3 years from date of production
GMO Status	No GM varieties grown in New Zealand
Transport / Shipping	Product will be shipped at ambient temperature (or frozen on request from the customer)
Directions for Use	As garnish or as an ingredient in health bars, cereals, syrups, jams, deserts, sauces, cosmetic and pharmaceutical products

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



^{2.} Calex are a naturally occurring component of fresh kiwifruit and pose no food safety risk. It is impossible to guarantee 100% have been removed.

^{3.} Impurity will be no greater than size and weight of seed due to mechanical gravity dressing process.