

	<h1>Kiwifruit Processing Company Ltd</h1>	Revision No: 013
	<h2>Product Specification ^{1.}</h2>	Issue Date: 01-04-18
		Specification Code: SP-01-017

PRODUCT DETAILS	
Name	Frozen Green Kiwifruit Puree Single Strength - Seed In 1%
Description	Unpasteurised, frozen, single strength green kiwifruit puree with seeds in. As it is a natural product some variation in colour and viscosity is normal.
Supplier	Kiwifruit Processing Company Limited
Process	Grade kiwifruit, pulp and refine to remove skin and seeds, add seed (1.0% by weight) back in, package and freeze
Ingredients	100% New Zealand Green Kiwifruit (Botanical Name: Actinidia deliciosa)

ANALYTICAL CRITERIA	
Colour	Olive green ("kiwifruit green") ^{2.}
Taste	Typical ripe green kiwifruit
Texture	Smooth with a slight crunch from seed
Rotten or fermented fruit	Nil
Foreign Bodies (per 1kg of sample)	Nil
Brix (°Bx)	13 – 18
Viscosity (at 12.5°Bx@20°C)	12.0 approx ^{3.}
pH	3.2 – 3.8
EColi (MPN/g)	<0.3 MPN/g (Negative)
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. Variation in viscosity is normal for a natural product and fruit held across a season for processing.

