

	<b>Kiwifruit Processing Company Ltd</b>	<b>Revision No: 08</b>
	<b>Product Specification</b> <sup>1.</sup>	<b>Issue Date: 01-06-18</b>
		<b>Specification Code: SP-01-006</b>

<b>PRODUCT DETAILS</b>	
<b>Name</b>	Dried Kiwifruit Seed – Food Grade
<b>Description</b>	100% dried, cleaned kiwifruit seed, typically brownish / black in colour. As it is a natural product some variation in colour is normal.
<b>Supplier</b>	Kiwifruit Processing Company Limited
<b>Process</b>	Seed slurry is received, seed separated from liquid, washed, dried and packed
<b>Ingredients</b>	100% New Zealand Green Kiwifruit – Hayward Variety (Botanical Name: Actinidia deliciosa)

<b>ANALYTICAL CRITERIA</b>	
<b>Colour</b>	Brownish / black
<b>Foreign Bodies (per 1kg of sample)</b>	Small pieces of calex may be found in the dressed seed <sup>2.</sup>
<b>Moisture (%) (infra-red moisture meter)</b>	≤ 8.0

<b>NUTRITIONAL ANALYSIS</b> (not tested per batch, typical analysis based on an average)	
<b>Protein (%)</b>	13.53
<b>Fat (%)</b>	35.0
<b>Moisture (%)</b>	6.0
<b>Ash (%)</b>	3.13
<b>Carbohydrate (%)</b>	41.9
<b>Sugars (%)</b>	0.9
<b>Calcium (mg/100g)</b>	290
<b>Potassium mg/100g</b>	4.8
<b>Oil Content (%)</b>	28 (approx.)



<b>PRODUCT HANDLING REQUIREMENTS</b>	
<b>Storage &amp; Handling</b>	Product to be kept at ambient temperature and low humidity
<b>Packaging</b>	As agreed by customer
<b>Shelf life</b>	Best Before: 3 years from date of production
<b>GMO Status</b>	No GM varieties grown in New Zealand
<b>Transport / Shipping</b>	Product will be shipped at ambient temperature (or frozen on request from the customer)
<b>Directions for Use</b>	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.

