

	Kiwifruit Processing Company Ltd	Revision No: 10
	Product Specification ^{1.}	Issue Date: 24-05-18
		Specification Code: SP-01-005

PRODUCT DETAILS	
Name	Frozen Gold Kiwifruit Puree Single Strength - Seed Out
Description	Unpasteurised, frozen, single strength Gold kiwifruit puree with no seeds. 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, package and freeze.
Ingredients	100% New Zealand Gold (G3) Kiwifruit (Botanical Name: Actinidia chinensis)

ANALYTICAL CRITERIA	
Colour	Pale yellow ("kiwifruit gold") ^{2.}
Taste	Typical ripe gold kiwifruit
Texture	Smooth and seedless
Rotten or fermented fruit	Nil
Foreign Bodies (per 1kg of sample)	Nil
Brix (°Bx)	16 – 21
Viscosity (at 12.5°Bx@20°C)	12.0 approx. ^{3.}
pH	3.0 – 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.

