



KIWIFRUIT

— PROCESSING COMPANY (2021) LTD —



Kiwifruit Processing Company (2021) Limited
37a Newnham Rd, Te Puna, Tauranga, New Zealand
PO Box 4626, Mt Maunganui South, 3149, New Zealand
Ph + 64 7 552 5513
Email: info@kiwifruit.co.nz
www.kiwifruit.co.nz

UNDERSTANDING OUR PROCESS

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.

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.



KIWIFRUIT BLENDED JUICE PRODUCT EXAMPLES



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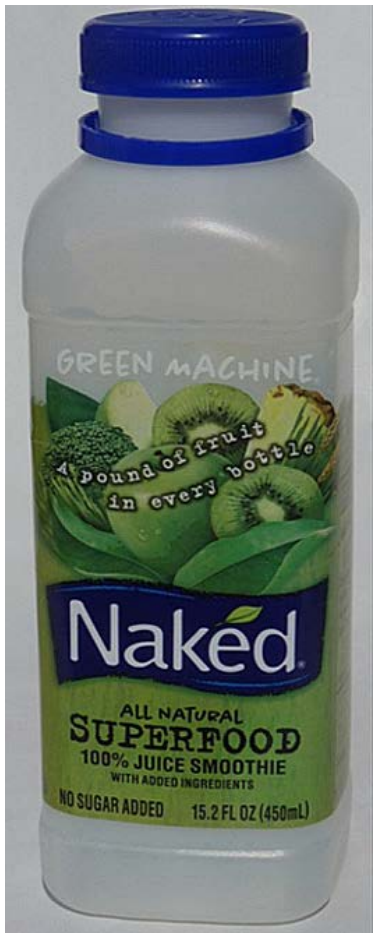
KIWIFRUIT BLENDED JUICE PRODUCT EXAMPLES



KIWIFRUIT BLENDED JUICE PRODUCT EXAMPLES



KIWIFRUIT BLENDED JUICE PRODUCT EXAMPLES



KIWIFRUIT SAUCE PRODUCT EXAMPLES



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KIWIFRUIT ICECREAM & YOGHURT EXAMPLES



KIWIFRUIT SWEETS & CONDIMENT EXAMPLES



KIWIFRUIT PUREE POUCH OPTIONS



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KIWIFRUIT PUREE PAILS / DRUM PACKAGING

13kg PLASTIC PAILS



190kg DRUM PACKAGING



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KIWIFRUIT PUREE CARTON PACKAGING

20kg CARTON PACKAGING



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KIWIFRUIT SEED PACKAGING

125kg DRUM PACKAGING



10kg CARTON PACKAGING



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GOLD PUREE SEASONAL VARIATIONS

VARIATIONS OVER THE PRODUCTION YEAR



31.07.15



31.07.15-2



11.08.15



04.10.15



08.10.15



GREEN PUREE SEASONAL VARIATIONS

VARIATIONS OVER THE PRODUCTION YEAR



09.05.15



09.06.15



07.07.15



24.07.15



07.08.15



24.08.15



05.09.15



10.10.15



12.10.15



WHY WE DON'T PASTEURIZE

OUR FROZEN KIWIFRUIT PUREE IS A LOW RISK PRODUCT

FACT 1:

Our factory only processes Kiwifruit – nothing else.

No meat, fish, or nuts – these products present the most risk and where most of the harmful bacteria can be found.

FACT 2:

Kiwifruit Puree has a pH range of 3 to 3.8 of which all the following harmful bacteria can't live or reproduce:

Clostridium perfringens (needs a minimum of 5.5)

Campylobacter spp. (needs a minimum of 4.9)

Clostridium botulinum toxin (needs a minimum of 4.6)

Clostridium botulinum growth (needs a minimum of 4.6)

Staphylococcus aureus toxin (needs a minimum of 4.5)

Staphylococcus aureus growth (needs a minimum of 4.0)

Enterohemorrhagic (Escherichia coli) (needs a minimum of 4.4)

Listeria monocytogenes (needs a minimum of 4.9)

Salmonella spp. (needs a minimum of 4.2) but some rare cases of 3.8

**(data from USDA – Introduction to the Microbiology of Food Processing – Small Plant News Guidebook Series - Food Safety and Inspection Service – August 2012)*

FACT 3:

Kiwifruit is handpicked from the vine.

Kiwifruit does not touch the ground nor is it from a soil base. The Kiwifruit is washed prior to production

FACT 4:

The majority of bacteria need oxygen.

All our products have most of the air removed prior to sealing and then frozen.

FACT 5:

Time, Temperature and pH is on our side.

As our product is blast frozen and stored frozen for a minimum of 7 days before export, low pH and most of the air removed MOST harmful bacteria struggles to survive.

FACT 6:

IT IS A LOST OPPORTUNITY NOT TO CONSIDER ALL THE GOOD NUTRIENTS IN OUR UNPASTEURISED FROZEN KIWIFRUIT PUREE PRIOR TO ANY FURTHER PROCESSING.

Signed and Dated:



Kathryn Jewson, Operations, 01/02/2022



COMPANY PROFILE

The world's best kiwifruit puree and seeds

Kiwifruit Processing Company (2021) Limited (Kiwifruitz) is an award-winning kiwifruit processing company based in the Bay of Plenty, New Zealand. As an 'ingredient supplier', Kiwifruitz produces the world's best kiwifruit puree and are the leading provider of whole kiwifruit seeds and kiwifruit skin.

Our quality Kiwifruit products

All our products are 100% natural and we aim to use 100% of the fruit. We only source fruit from accredited packhouses. And we only process kiwifruit, so our plant can never be tainted by residue from other produce.

- **Frozen Kiwifruit Purees which include**
 1. Green – seed-out and seed-in
 2. Gold – seed-out and seed-in
- **Frozen Organic Kiwifruit Purees which include**
 1. Green – seed-out
 2. Gold – seed-out
- **Kiwifruit seeds**
- **Kiwifruit skins**

Our products are used in:

- Beverages
- Food
- Pharmaceuticals and nutraceuticals



Our quality, production and innovation process

We have a commitment to innovation, improvement and excellence. Our company continues to develop innovative practices to ensure the supply of quality products for the beverage, dairy and pharmaceutical sectors. We use modern processing equipment and unique cold production techniques along with strict quality control and hygiene programmes. We blast-freeze the puree, to maintain freshness, colour and nutritional value.

Our supply chain – giving you confidence

We ensure we are consistent at managing our supply chain, from sourcing from kiwifruit growers in NZ and grading the fruit, to processing and packaging, and shipping and distributing product to customers. This focus underpins our quality offering, giving you assurance and confidence in our supply of a world class product.



Award-winning global exporter

As producers of the world's best kiwifruit puree and seeds, we now export to more than 20 countries across Asia, Europe and the Americas, and continue to expand our export and domestic markets. The company has been recognised for this, with innovation, manufacturing and export awards for excellence and achievement.

Our environment

With a commitment to sustainability and zero waste, Kiwifruitz aims to use 100% of the fruit. We have implemented strategies to ensure good environmental practices and continually review our operations. We also adhere to minimum water use and good packaging philosophies.

We work with you

We work to meet the needs of all our customers. We also work closely with marketing, and research and development specialists to maximise the value of all our products to enable effective formulations and a faster path to shelf-ready products.





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