


	<b>Kiwifruit Processing Company (2021) Limited</b>	Revision No: 01
	<b>Product Specification</b> <sup>1.</sup>	Issue Date: 01-03-2023
		Document Code: SP-01-023

PRODUCT DETAILS	
<b>Name</b>	Frozen Red Kiwifruit Puree Single Strength (Seed Out)
<b>Description</b>	Unpasteurised, frozen, single strength Red Kiwifruit puree with no seeds. As it is a natural product some variation in colour and viscosity is normal.
<b>Supplier</b>	Kiwifruit Processing Company (2021) Limited
<b>Process</b>	Grade kiwifruit, pulp and refine to remove skin and seeds, package and freeze.
<b>Ingredients</b>	100% New Zealand Red Kiwifruit (Red19 Variety) (Botanical Name: Actinidia chinensis)
ANALYTICAL CRITERIA	
<b>Colour</b>	Pale Ruby/Red (“kiwifruit red”) <sup>2.</sup>
<b>Taste</b>	Typical ripe red kiwifruit <sup>3.</sup>
<b>Texture</b>	Smooth
<b>Foreign Bodies</b>	<0.001% <sup>4.</sup>
<b>Brix (°Bx)</b>	16 – 21 <sup>5.</sup>
<b>pH</b>	3.2 – 3.8 <sup>6.</sup>
<b>EColi (MPN/g)</b>	<0.3 MPN/g (Negative) <sup>7.</sup>
<b>Sieve Size</b>	<1mm
	
PRODUCT HANDLING REQUIREMENTS	
<b>Storage &amp; Handling</b>	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
<b>Packaging</b>	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
<b>Shelf life</b>	Best Before: 3 years from production date
<b>GMO Status</b>	No GM varieties grown in New Zealand
<b>Transport / Shipping</b>	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. and may sometimes have a green tinge due to ripening issues with gold kiwifruit.
3. Some variation in taste for a natural product is normal.
4. May contain small specs of kiwifruit seed and actual kiwifruit seed.
5. An average is calculated for each production date
6. An average is calculated for each production date
7. Due to titration method of testing <0.3 MPN/g is the lowest level of detection