Kiwifruit Processing Company Ltd

Product Specification

Revision No: 013
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")
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
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.