

	<b>Kiwifruit Processing Company Ltd</b>	<b>Revision No: 04</b>
	<b>Product Specification</b> <sup>1.</sup>	
		<b>Issue Date:</b> <b>01-04-18</b>
		<b>Specification Code:</b> <b>SP-01-019</b>

PRODUCT DETAILS	
<b>Name</b>	Frozen Organic Green Kiwifruit Puree Single Strength (Seed Out)
<b>Description</b>	Unpasteurised, frozen, single strength organic green puree with seed out. As it is a natural product some variation in colour and viscosity is normal.
<b>Supplier</b>	Kiwifruit Processing Company Limited
<b>Process</b>	Grade kiwifruit, pulp and refine to remove skin and seeds, package and freeze
<b>Ingredients</b>	100% New Zealand Organic Green Kiwifruit (Botanical Name: Actinidia Deliciosa)

ANALYTICAL CRITERIA	
<b>Colour</b>	Olive green ("kiwifruit green") <sup>2.</sup>
<b>Taste</b>	Typical ripe green kiwifruit
<b>Texture</b>	Smooth and seedless
<b>Rotten or fermented fruit</b>	Nil
<b>Foreign Bodies (per 1kg of sample)</b>	Nil
<b>Brix (°Bx)</b>	13 – 18
<b>Viscosity (at 12.5°Bx@20°C)</b>	12.0 approx. <sup>3.</sup>
<b>pH</b>	3.2 – 3.8
<b>EColi (MPN/g)</b>	<0.3 MPN/g (Negative)
<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.

3. Variation in viscosity is normal for a natural product and fruit held across a season for processing.

