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.
Our fruit does not touch the ground nor is it from a soil base. Our product is washed prior to production

FACT 4:
The majority of bacteria need oxygen.
All our products has 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, Quality Manager, 01/04/2019