



PRODUCT SPECIFICATIONS

I. GENERAL PRODUCT INFORMATION

Product Description Product prepared from Kiwi fruit, harvested at optimum ripeness, fresh, clean and healthy, uniform color, which has been subjected to frozen processes in Octofrost IQF tunnels, selected, packaged and stored at optimal temperatures for conservation (-18°C).

Composition	100% Kiwi
Color	Green, proper to the fruit
Flavor and odor	Sweet, slightly acid. Typical flavor from fresh kiwi
Texture	Soft and homogeneous texture
Size	Whole / Sliced
Application	Product for Retail, Food Service, Yogurt, etc.
Format	Stand up pouch, pillow bag, Cardboard Boxes, 10 kilos bulk case, 30 pound bulk c

II. CHEMICAL / PHYSICAL CHARACTERISTICS (1000 gr. Sample)

Brix	9 - 13 °
Ph	2.9 - 4.2%
Inmature/Color deviation >30% Surface	5%
Vegetative Objects	Absence
3-5 blocked pieces	5%
Over mature	8%
Skin attached	3%
Fungus	0.0%
Stem	Absence
Foreignn objects (not vegetable)	Absence
Slight insect damage	1%
Insect	Absence
Broken / splitted	2%
White column	2%

III. BACTERIOLOGICAL CHARACTERISTICS / g

ANALYSIS	UNIT	TOLERANCE
Total Aerobic count	ufc/gr	<100.000
Coliforms	ufc/gr	<100
Salmonella	In 25 gr	Absence
E. Coli	ufc/gr	Absence
Listeria monocytogenes	In 25 gr	Absence
Fungus	ufc/gr	<10000
Yeasts	ufc/gr	<10000
Staphylococcus aureus	ufc/gr	Absence

IV. NUTRITIONAL VALUES (100 gr. Sample)

ANALYSIS	UNIT	Value
Energy	KJ	46
Protein	gr	0.9
Total fat	gr	0.4
Saturated fat	gr	0
Carbohydrates	gr	11.1
Sugar	gr	6.8
Sodium	mg	3
Vitamin C	mg	117
Vitamin A	mg	1

V. PACKAGING REUIREMENTS / STORAGE CONDITIONS

Product delivery temperature	max. -16°C
Product storage temperature	max. -18°C
Shelf-life	24 months at -18°C

* **Never refreeze a defrosted product**

VI. CODING

Consignee
Product Name
Product Code
Net Weight
Lot Number
Production Date
Expiration Date
Country of Origin
Shipper
Storaging Temperature

VII. GENERAL CONDITIONS

The delivered raw material and/or semi-manufactured products are produced , packed and transported according to the Good Agricultural Practices (G.A.P) and the Good Manufacturing Practices (G.M.P)

The products do not contain any raw material from genetically modified origin - GMO free

The products are free from foreign materials and are under metal detected process

The products are not treated by any kind of radiation

Food safety and traceability and any amendments therefor

Pesticide residues and any amendments therefor

Heavy metals and any amendments therefor

Allergens and any amendments therefor: No declaration needed . Major allergens are not present in the product. Minor allergens: Fructose and saccharose proper to the fruit