



PRODUCT SPECIFICATION					
Kiwi Puree, Conventional (Aseptic/Frozen) (Seedless)					
Code: ETKP01	Version: 01	Last Revision: 02/2016	Written by: Certification Responsible.	Approved by: Quality Manager	

Product Description

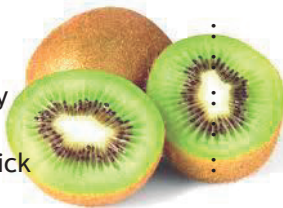
The kiwi puree is a natural product obtained from fresh, healthy, ripe Kiwis which are submitted to a process of milling, pasteurized and packaging to ensure their safety and preservation. The product development process is carried out under strict hygiene standards, complying with Good Manufacturing Practices, HACCP, and BRC systems.

Ingredients

100% Kiwi

Physical and Chemical Parameters

Mesh	:	0.8 and 1.2	mm
Brix	:	10 - 15	°Brix
Acidity	:	1.0 - 1.5	% w/w Malic Acid
pH	:	3.1 - 3.8	AD
Bostwick	:	8 - 15	cm/30 seg mesh 0.8 mm
	:	4 - 10	cm/30 seg mesh 1.2 mm



Microbiological Parameters

Aseptic

Total Plate Count	:	< 50	cfu /gr (TPC Agar)
Yeasts and Molds	:	< 10	cfu /gr (PDA Agar)
Coliforms	:	< 10	cfu /gr (VRB Agar)

Frozen

Total Plate Count	:	< 1000	cfu /gr (TPC Agar)
Yeasts and Molds	:	< 200	cfu /gr (PDA Agar)
Coliforms	:	< 10	cfu /gr (VRB Agar)

Sensory Properties

Flavor	:	Aromatic, typical kiwi
Color (visually)	:	Typical kiwi

Packing

Aseptic

Open head steel conical drums	:	220	Kg
	:	Aseptic bag	

Frozen

Open head steel conical drums	:	220	Kg
	:	Polyethylene bag	



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Shelf life

Aseptic

Retest after : 24 months

If stored at : Fresh ambient temperature, protected from sun light. It is recommended to store at refrigeration temperatures.

Frozen

Retest after : 24 months

If stored at : -18 / 0 °C / F

Lettering:

Each unit is labeled with the following information: Name of manufacturer, product name, batch number, production date, product code, net weight, gross weight.

GMO:

This product contains no material derived from genetically modified organisms.

Allergens:

100% natural contains no allergens ingredients.

Heavy metals and Pesticides:

This product fulfills the Mrl and tolerances according to regulation of destination markets.



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Product Description

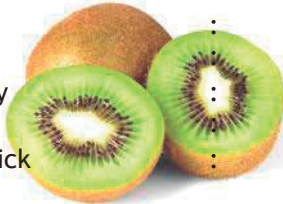
The kiwi puree is a natural product obtained from fresh, healthy, ripe Kiwis which are submitted to a process of milling, pasteurized and packaging to ensure their safety and preservation. The product development process is carried out under strict hygiene standards, complying with Good Manufacturing Practices, HACCP, and BRC systems.

Ingredients

100% Kiwi

Physical and Chemical Parameters

Mesh	:	0.8 and 1.2	mm
Brix	:	10 - 15	°Brix
Acidity	:	1.0 -1.5	% w/w Malic Acid
pH	:	3.1 - 3.8	AD
Bostwick	:	8 - 15	cm/30 seg mesh 0.8 mm
	:	4 - 10	cm/30 seg mesh 1.2 mm



Microbiological Parameters

Aseptic

Total Plate Count	:	< 50	cfu /gr (TPC Agar)
Yeasts and Molds	:	< 10	cfu /gr (PDA Agar)
Coliforms	:	< 10	cfu /gr (VRB Agar)

Sensory Properties

Flavor	:	Aromatic, typical kiwi
Color (visually)	:	Typical kiwi

Packing

Aseptic

Open head steel conical drums	:	200	Kg
	:	Aseptic bag	

Shelf life

Aseptic

Retest after	:	24 months
If stored at	:	Fresh ambient temperature, protected from sun light. It is recommended to store at refrigeration temperatures.



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Lettering:

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GMO:

This product contains no material derived from genetically modified organisms.

Allergens:

100% natural contains no allergens ingredients.

Heavy metals and Pesticides:

This product fulfills the Mrl and tolerances according to regulation of destination markets.

Revision history



PRODUCT SPECIFICATION				
Kiwi Puree, Organic (Aseptic/Frozen) (Seedless)				
Code: ETOKP01	Version: 01	Last Revision: 02/2016	Written by: Certification Responsible.	Approved by: Quality Manager

Product Description

The kiwi puree is a natural product obtained from fresh, healthy, ripe organic Kiwis which are submitted to a process of milling, pasteurized and packaging to ensure their safety and preservation.

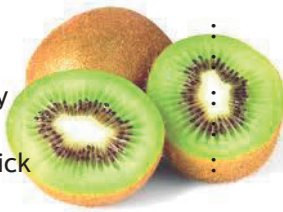
The product development process is carried out under strict hygiene standards, complying with Good Manufacturing Practices, HACCP, and BRC systems.

Ingredients

100% Organic Kiwi

Physical and Chemical Parameters

Mesh	:	0.8 and 1.2	mm
Brix	:	10 - 15	°Brix
Acidity	:	1.0 -1.5	% w/w Malic Acid
pH	:	3.1 - 3.8	AD
Bostwick	:	8 - 15	cm/30 seg mesh 0.8 mm
	:	4 - 10	cm/30 seg mesh 1.2 mm



Microbiological Parameters

Aseptic

Total Plate Count	:	< 50	cfu /gr (TPC Agar)
Yeasts and Molds	:	< 10	cfu /gr (PDA Agar)
Coliforms	:	< 10	cfu /gr (VRB Agar)

Frozen

Total Plate Count	:	< 1000	cfu /gr (TPC Agar)
Yeasts and Molds	:	< 200	cfu /gr (PDA Agar)
Coliforms	:	< 10	cfu /gr (VRB Agar)

Sensory Properties

Flavor	:	Aromatic, typical kiwi
Color (visually)	:	Typical kiwi

Packing

Aseptic

Open head steel conical drums	:	220	Kg
	:	Aseptic bag	

Frozen

Open head steel conical drums	:	220	Kg
	:	Polyethylene bag	



PRODUCT SPECIFICATION Kiwi Puree, Organic (Aseptic/Frozen) (Seedless)				
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Shelf life

Aseptic

Retest after : 24 months

If stored at : Fresh ambient temperature, protected from sun light. It is recommended to store at refrigeration temperatures.

Frozen

Retest after : 24 months

If stored at : -18 / 0 °C / F

Lettering:

Each unit is labeled with the following information: Name of manufacturer, product name, batch number, production date, product code, net weight, gross weight.

GMO:

This product contains no material derived from genetically modified organisms.

Allergens:

100% natural contains no allergens ingredients.

Heavy metals and Pesticides:

Pesticides residues non detected. The product fulfills heavy metal tolerances according to regulation of destination.