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| Document Code EXP-KW-CL-EN-005 | Revision Date 18/02/2026 | Product IQF Frozen Kiwi | Revision 02 |
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Green Pulp Kiwi IQF

Grade A (Premium) product, obtained from fresh, healthy, and selected raw material. The fruit is peeled, washed, cut (or left whole), and subjected to rapid freezing (IQF) to preserve its organoleptic and nutritional properties intact.

1. General Characteristics

| | | | |
|------------------------|------------------------------------|---------------------|--------------------------------------|
| Variety: | Hayward, Dori, Soreli, Green Light | Color: | Characteristic uniform green |
| Origin: | Chile | Flavor/Odor: | Typical, free from off-odors/flavors |
| Harvest Period: | April - May | Shelf Life: | 24 months at -18°C |

2. Format Specifications

A Whole Kiwi

Description:

Whole fruit, peeled and calibrated.

Dimensions / Size:

Length: 40 - 70 mm
Diameter: 40 - 60 mm

Standard Packaging:

1x10kg | 1x12kg | 1x13kg | 1x30lbs (Carton with blue PE liner)

PHYSICAL PARAMETERS (MAX DEFECTS PER 1000G)

| DEFECT | DESCRIPTION | TOLERANCE |
|-------------------|---|-------------|
| Out of Length | Less than 40mm or greater than 70mm | Max 20% |
| Out of Diameter | Less than 40mm or greater than 60mm | Max 15% |
| Mechanical Damage | Damage or absence up to 25% of the area, without affecting appearance | Max 15% |
| Skin Debris | Traces of adhered skin > 3.0mm | Max 5 units |
| Pulpy Units | Soft texture, over maturity | Max 10% |
| Woody Conic | Presence of woody conic | Absent |
| Molds / Rot | Units with fungal or rot | Absent |
| Foreign Matter | Organic and inorganic matter (plastic, wood, insect, etc.) | Absent |

B Kiwi Slices

Description:

Transverse cut of peeled fruit (rounds).

Dimensions / Cut:

Standard thickness or Crinkle cut upon request.

Standard Packaging:

4x2.5kg | 1x10kg (Carton with blue PE liner)

PHYSICAL PARAMETERS (MAX DEFECTS PER 1000G)

| DEFECT | DESCRIPTION | TOLERANCE |
|--------------------|--|-----------------------|
| Length | Between 40 and 70 mm | ≥ 80% |
| Out of Length | Less than 40mm or greater than 70mm | Max 20% |
| Thickness | Between 9 to 10mm | ≥ 90% |
| Out of Thickness | Less than 9mm or greater than 10mm | Max 10% |
| Whole Slices | Units that have more than 75% of the cut slices | ≥ 80% |
| Bits and Caps | Units without shape, minor cuts and/or caps | Max 20% |
| Skin Debris | Traces of adhered skin greater than 3.0mm | Max 1 cm ² |
| Mushy Units | Soft texture, overripe | Max 5% |
| Blocks | Units glued together (more than 3 pieces) | Max 5% |
| Molds / Rot | Units with the presence of fungi or rot | Absent |
| Own Vegetal Matter | Presence of peduncle and spines | Absent |
| Foreign Matter | Organic and inorganic matter (plastic, wood, insect, etc.) | Absent |

C Kiwi Dices

Description:

Regular cubic cut.

Dimensions / Cut:

10 x 10 mm

Standard Packaging:

1x12kg | 1x13kg | 1x30lbs (Carton with blue PE liner)

PHYSICAL PARAMETERS (MAX DEFECTS PER 1000G)

| DEFECT | DESCRIPTION | TOLERANCE |
|--------------------|--|-----------------------|
| Whole Cubes | Units with >50% of cube volume | ≥ 80% |
| Off Cut | Cubes < 50% of whole size | Max 20% |
| Skin Debris | Traces of adhered skin > 3.0mm | Max 1 cm ² |
| Segment Kiwi | Elongated pieces or uncut cubes | Max 4% |
| Blocks | More than 4 cubes glued together | Max 10% |
| Lumps | Overripe, deformed units | Max 3% |
| Own Vegetal Matter | Presence of peduncle and woody conic | Absent |
| Foreign Matter | Organic and inorganic matter (plastic, wood, etc.) | Absent |

3. Physical-Chemical Specs

| | |
|----------------|------------------------|
| Brix | 7° – 14° |
| pH | 3.2 - 4.0 |
| Foreign Matter | Absent |
| Pesticides | Compliant with EU Reg. |
| Heavy Metals | Compliant with EU Reg. |

4. Nutritional Information

PORTION 100G

| | |
|-------------------|------|
| Energy (Kcal) | 51.2 |
| Protein (g) | 1.0 |
| Total Fat (g) | 0.6 |
| Carbohydrates (g) | 10.5 |
| Total Sugars (g) | 4.3 |
| Sodium (mg) | 17.4 |

Source: Nutritional table, according to proximal chemical analysis report 170/2018.

5. Microbiological Specs

| | |
|------------------------|----------------|
| T.P.C. | < 50.000 cfu/g |
| Total Coliforms | < 100 cfu/g |
| E. Coli | Absent / 25g |
| Listeria Monocytogenes | Absent / 25g |
| Salmonella | Absent / 25g |
| Yeasts & Molds | < 5.000 cfu/g |

6. Process & Logistics

Process: Raw material selection, washing, peeling, cutting, IQF freezing, optical selection, metal detection, packaging.

Storage: Store at temperatures below -18°C. Do not break the cold chain.

Traceability: Batch code, production and expiration date printed on each carton/bag.

Transport: Reefer Container at -18°C with temperature recorder.

7. Declarations

- **GMO:** The product does not contain genetically modified organisms.
- **Allergens:** Absent (according to EU directives).
- **Ionization:** Product not irradiated.
- **Additives:** No additives added. 100% fruit.

Intended Use

Product suitable for all consumers. Suitable for direct consumption after thawing. Suitable for culinary preparations.

Certifications



HACCP



BRC



KOSHER

Kosher (on request)



HALAL

Halal (on request)

PACIFICO AUSTRALE TRADE

Via Sebastiano Caboto 7a, 20094, Milano (MI), Italia

info@pacificoaustrale.it | www.pacificoaustrale.it