

Technical Product Specification: IQF Fruit

General Information					
Issued Date	16.09.2019	Revised date	20.06.2025	Version Number	3
Approved by	Dan Parsons				
Product name					
Kiwifruit 10mm Dice IQF 10KG		Stock Code	KIW001		
		Stock Code			
		Stock Code			
Product Characteristics					
The product is intended to be used as an ingredient that is further processed.					
Origins		Chile, France, Italy			
Varieties		Hayward			
Additional process information		Fruit is inspected (manual or electronically) to remove foreign matter and excessive defects.The fruit is then packed, weighed, labelled and metal detected prior to stacking on a pallet and stored at -18°C or less to await dispatch.			
List of ingredients. In descending order by magnitude of weight. Also include additives and processing aids.	Components		% in the recipe	Functionality	Country of origin
	1. Kiwi		100%	Ingredient	As Above
	2.				
	3.				
	4.				
Packaging	Primary	Blue food grade liner	Secondary	Cardboard carton	
Label information		Product description, date of production, best before date, net weight, country of origin.			
Shelf life		24 months from production, (minimum 3 months on delivery)			
Storage conditions		Frozen at -18°C			
Analytical / Organoleptical Values					
Organoleptic					Method used
Appearance	Individual 10mm Dices pieces of Kiwifruit				Visual
Colour	Green				Visual
Flavour	Characteristic for Kiwifruit. Free from off or foreign flavours				Organoleptic
Texture	Firm				Organoleptic
Microbiological in cfu/g		Target	Maximum		
Escherichia coli		<10 cfu/g	<10 cfu/g		
Enterobacteriaceae		<100 cfu/g	<500 cfu/g		
Total viable count		<10,000 cfu/g	<100,000 cfu/g		
Yeast and moulds		<1,000 cfu/g	<10,000 cfu/g		
Staphylococcus aureus		<20 cfu/g	<20 cfu/g		
Salmonella		Absent/25g	Absent/25g		
Listeria		Absent/25g	Absent/25g		
Pesticide analysis		Annual by external laboratory or supplier, available on request.			
Quality Parameter per 5Kg					
Physical		Target	Maximum		Method used to determine value
EVM		0	0		Visual check
Foreign Bodie		0	0		Visual check
Over Mature (%)		0	5		Visual check
Blocked 3-5 pieces (%)		0	5		Visual check
Mouldy Pieces (%)		0	0		Visual check
Pieces with Residual Skin (%)		0	3		Visual check
Core / Septum		1	2		Visual check
					Visual check

--	--	--



GMO

The product or ingredients of, have not been derived from nor contain GMO material.

Radiation

The product or ingredients of, have not been treated with irradiation.

Nutritional Information per 100g				Dietary Information			
Energy		255	kJ		Suitable for	Yes	No
		61	kCal		Kosher		Suitable not certified
Protein		1.1	g		Halal		Suitable not certified
Total carbohydrates		14.7	g		Vegetarians	x	
	Sugar	9	g		Vegans	x	
Fibre		3.0	g		Coeliacs	x	
Total fat		0.5	g		Diabetics	x	
	Saturated	0.1	g		Lactose intolerant	x	
Sodium		3.0	mg		Nutritional source: Composition of Foods, McCance & Widdowson, Sixth Edition.		
Water			g				

Allergen Information

+ = present, - = absent and ? = unknown/ possible traces

1	Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains)	-	9	Celery and derivatives	-
2	Crustaceans and derivatives (crab, lobster, crayfish, shrimp, prawn, etc.)	-	10	Mustard and derivatives	-
3	Egg and egg derivatives	-	11	Sesame seeds and derivatives	-
4	Fish and derivatives	-	12	Sulphur dioxide and sulphites at concentration > 10mg/Kg or 10 mg/l expressed as SO ₂	-
5	Peanuts and derivatives	-	13	Animal products	-
6	Soybeans and derivatives	-	14	Artificial colours	-
7	Milk and milk derivatives (incl. lactose)	-	15	Monosodium glutamate	-
8	Tree nuts and nut derivatives (almonds, hazelnuts, walnuts, cashews, pecans, brazils, pistachios and macadamia/ queensland nuts)	-	16	Lupin and products thereof	-
			17	Molluscs and products thereof	-

Inline Process Controls

Inline controls in place	Yes	No	Other, please list
Metal detection	X		
Sieves/filters			
Magnets			
Freezing/chilling	X		

All products comply with relevant UK & EU food legislation in force at the time of manufacture.

Customer Specification Acceptance

On behalf of company	
Accepted by	
Position	
Date	

Please return an authorised signed copy to technical@treelinks.net. If no copy is received within 5 working days the

specification will be deemed accepted by the customer. Alternatively placing an order will be deemed as an acceptance of specification by the customer.

specification will be deemed accepted by the customer. Alternatively placing an order will be deemed as an acceptance of specification by the customer.