

TECHNICAL DATA SHEET



Kiwifruit (*Actinidia chinensis*)

GENERAL SPECIFICATIONS

Species	Kiwi.
Variety	Hayward, Jingold.
Colour	Brown hairy skin, green or yellow flesh.
Origin	Italy (Lazio, Emilia Romagna, Veneto, Calabria). New Zealand (counterseason).
Availability	From November to May.
OGM	The product is all GMO FREE as it is obtained from certified plants from qualified nursery companies, and is also certified organic.
Production	The product is obtained by following the agronomic practices required by Reg. CE 834/07 and 889/08 in certified farms, followed by MIPAAF-accredited OdC and controlled by the technical service of the company Pizzi.

PRODUCE CHARACTERISTICS

Product Code	751080
Gauge	33-36



QUALITATIVE CHARACTERISTICS

Kiwifruits must be whole (but without stalk); sound; clean, practically free of any visible foreign matter; sufficiently firm, neither soft, shriveled, nor water-soaked; well-formed; double or multiple fruits are excluded; practically free of pests or damage caused by pests; free of abnormal external moisture; free of foreign odors and/or flavors. Kiwis must be sufficiently developed and have a sufficient degree of ripeness (at the time of harvest, the fruit must have reached a degree of ripeness, as determined by the Brix test, of at least 6.2%).

GAUGE

Calibration is determined by the weight of the fruit. The minimum weight for category II is 65 g. The difference in weight between the largest and smallest fruit in each package must not exceed: 15 g for fruit weighing less than 85 g; 20 g for fruit weighing 85/120 g; 30 g for fruit weighing 120 g and above.

EXTERNAL INDICATIONS

The following must be stated on the product label:

- nature of the product origin and category variety or commercial type net weight

PACKAGING

120-cardboard branded tray, stretch film, and compostable label.

STORAGE

At temperature <math>< 8^{\circ}\text{C}</math>.

SHELF LIFE

6 days from fresh, unless exempted.

PRODUCT PROCESSING

WASHING

Product already washed by the supplier.

PEELING

HAND CUTTING

CUBE CUTTING

CLEANING The product is processed manually by specially trained operators.

PACKAGING

The finished product is placed in specially dedicated CPR crates. The crates are then stacked on pallets and sent to customers.

TRACKABILITY

A special placard with customer data and appropriate processing lot (progressive arrival number of the supplier's bill line) is affixed to each pallet of finished product; this lot reports to the processing sheet of the day, and to all batches of product used.



SANITARY STANDARDS

CONTAMINANTS	UNITS OF MEASUREMENT	CRITICAL LIMIT
Odours	-	absence of extraneous odours
Flavours	-	absence of extraneous flavours
Insects	-	absence
Rodents	-	absence
Birds	-	absence
Pest damage	-	absence
Metal Particles	-	absence
Wood Fragments	-	absence
Glass Particles	-	absence
Plastic Material Fragments	-	absence
Plant Material Fragments	-	absence
Pesticide residues, heavy metals, nitrites and nitrates (p.p.m.)	-	according to regulations
Allergens	-	absence
Cross-contamination allergens	-	absence
Listeria monocytogenes	-	absent / 25g (tolerance < 100 cfu/g)
Salmonella spp	-	absent / 25g
Escherichia coli	-	< 100 cfu/g (Tolerance < 1.000 cfu/g)