# PRODUCT DATA SHEET

#### **EXPORTADORA DE BERRIES WILSON CAMPOS SPA**

Dirección: Baquedano 491, Linares, Chile

Web: <a href="www.exportcampos.cl">www.exportcampos.cl</a>
Email: <a href="mailto:info@exportcampos.cl">info@exportcampos.cl</a>

# **IQF KIWIFRUIT SLICES (12mm)**

# PRODUCT OVERVIEW

### **Product Description:**

Premium kiwifruit slices produced from fresh, healthy kiwifruits. Peeled, washed, and cut into uniform 12mm slices, then individually quick frozen (IQF) to retain optimum texture, color, and flavor. Packed and stored at  $-18^{\circ}$ C (0°F).

#### **Key Features:**

• Market: Export

• **Shelf Life:** 24 months at -18°C (0°F)

• **Ingredients:** 100% sliced kiwifruit, no additives

Varieties: Hayward and other premium cultivars

• Harvest Season: April – June

• Origin: Chile

### **Storage Instructions:**

Store at -18°C (0°F). Consume on the same day after thawing. Do not refreeze





# ORGANOLEPTIC, PHYSICAL & CHEMICAL ANALYSIS

# Organoleptic Analysis

Attribute	Specification
Appearance	Uniform green slices, free of defects
Color	Bright green characteristic of ripe kiwifruit
Aroma & Taste	Mild, fresh kiwi aroma, slightly sweet taste

# Physical Tolerances (1 kg sample)

Component	Description	Limit
Diameter <40mm	Slices smaller than 40mm	≤5%
Diameter >80mm	Slices larger than 80mm	≤5%
Thickness tolerance	8mm ± 2mm	95%
Off-gauge thickness	Slices at 6mm or 10mm thickness	≤5%
Stem remnants	Units with stem or leaf fragments	≤5 units
Whole slices	Intact, full-width slices	≥90%
Broken slices	Fragments or chips	≤10%
Skin fragments	Residual skin pieces >2mm x 5mm	≤5%
Overripe slices	Soft or discolored slices	≤5%
Clumping	Slices adhered together	≤8%
Own plant material	Natural kiwi seeds or pith	≤1 unit/10kg
Foreign material	Wood, plastic, glass, etc.	None

# **Chemical Analysis**

Parameter	Specification
Pesticides	Conforms to current regulations
Heavy Metals	Conforms to current regulations
Brix	9°



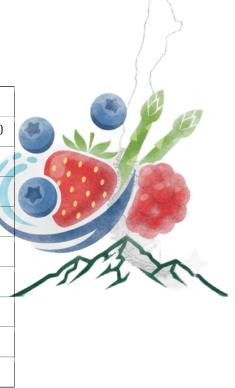
# MICROBIOLOGICAL SPECIFICATIONS

Parameter	Limit
Aerobic Mesophilic Count	≤100,000 CFU/g
Enterobacteriaceae	≤500 CFU/g
Total Coliforms	≤100 CFU/g
E. coli	≤10 CFU/g
Yeasts	≤5,000 CFU/g
Molds	≤5,000 CFU/g
Listeria monocytogenes (25g)	None detected
Salmonella (25g)	None detected
Staphylococcus aureus	≤100 CFU/g

# **NUTRITIONAL INFORMATION**

Per Serving: 1 cup (85g approx.)

Amount
58 kcal (243 kJ)
1.1 g
9.4 g
9.1 g
0.7 g
2.4 g
0.01 mg
93 mg
1.49 g





### **PACKAGING**

#### **Primary Packaging**

• Blue polyethylene bag

• Formats: 2.5 kg, 10 kg, 12 kg, 13.61 kg

• Sealing: Blue adhesive tape

• Shelf life: 24 months from pack date

#### **Secondary Packaging**

Neutral corrugated cardboard box 30C

• Formats: 4 x 2.5 kg, 1 x 10 kg, 1 x 12 kg, 1 x 13.61 kg

• Box weight: 10–13.61 kg

• Labeling: Standard or customer-specific

#### **CERTIFICATIONS & COMPLIANCE**

√ GMO-Free

√ Allergen-Free

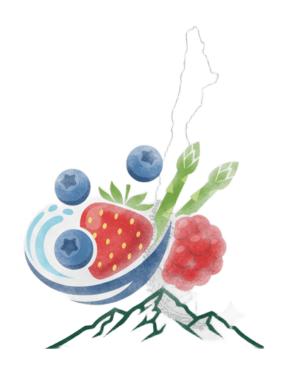
✓ Additive-Free

✓ HACCP Certified

√ Full Traceability

### **RECOMMENDED USES**

- Bakery fillings
- Fruit blends
- Smoothies and parfaits





**Prepared by:** EXPORTADORA DE BERRIES WILSON CAMPOS SPA

**Issue Date:** September 2025

Version: 2.0

Esta ficha técnica cumple con todos los estándares internacionales de calidad e inocuidad alimentaria para productos congelados de exportación.



