

UNPASTEURISED KIWIFRUIT PUREE STATEMENT

WHY WE DON'T PASTEURIZE OUR FROZEN KIWIFRUIT PUREE IS A LOW RISK PRODUCT

FACT 1:

Our factory only processes Kiwifruit – nothing else.

No meat, fish, or nuts – these products present the most risk and where most of the harmful bacteria can be found.

FACT 2:

Kiwifruit Puree has a pH range of 3 to 3.8 of which all the following harmful bacteria can't live or reproduce:

- Clostridium perfringens (needs a minimum of 5.5)*
- Campylobacter spp. (needs a minimum of 4.9)*
- Clostridium botulinum toxin (needs a minimum of 4.6)*
- Clostridium botulinum growth (needs a minimum of 4.6)*
- Staphylococcus aureus toxin (needs a minimum of 4.5)*
- Staphylococcus aureus growth (needs a minimum of 4.0)*
- Enterohemorrhagic (Escherichia coli) (needs a minimum of 4.4)*
- Listeria monocytogenes (needs a minimum of 4.9)
- Salmonella spp. (needs a minimum of 4.2) but some rare cases of 3.8*

FACT 3:

Kiwifruit is handpicked from the vine.

Our fruit does not touch the ground nor is it from a soil base. The kiwifruit is washed prior to production

FACT 4:

The majority of bacteria need oxygen.

The puree has most of the air removed prior to sealing and then frozen.

FACT 5:

Time, Temperature and pH is on our side.

As our puree is blast-frozen and stored frozen for a minimum of 7 days before export, low pH and most of the air removed, MOST harmful bacteria struggle to survive.

FACT 6:

IT IS A LOST OPPORTUNITY NOT TO CONSIDER ALL THE GOOD NUTRIENTS IN OUR UNPASTEURISED FROZEN KIWIFRUIT PUREE PRIOR TO ANY FURTHER PROCESSING.

Signed and Dated:

Kathryn Jewson, Operations, 01/02/2022

**(data from USDA – Introduction to the Microbiology of Food Processing – Small Plant News Guidebook Series – Food Safety and Inspection Service – August 2012)*



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KIWIFRUIT
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