



KIWI

ACTINIDIA DELICIOSA



The kiwifruit Plant is native from China, where it is known under the name of Yang Tao. It was spread in cultures far off its area of origin, establishing itself in New Zealand in the first place (hence the name of kiwi, name of the typical bird of this country), where it was introduced in the early 1900 by the British.

The most wide diffused species of the genus Actinidia is undoubtedly the Actinidia deliciosa, with the Hayward variety, the popular green kiwi, which still represents more than 90 % of the worldwide kiwi consumption.

In recent years, new species and varieties of the genus Actinidia, which differ in the color of the pulp, are appearing on the Global markets.

To be mentioned, the yellow pulp fruits (Actinidia chinensis) and the red pulp ones.

In Italy the first cultivation of Actinidia spread around the '60s and '70s and Italy is currently, with more 400,000 Tons each year, the world's largest producer, contending this record with New Zealand. The kiwifruit has extraordinary nutritional and health benefits. Thanks to the high content of vitamin C (even higher than that of citrus fruits), mineral salts (especially salts of potassium, calcium and of antioxidants), this fruit is considered as a real "natural pharmacy".

It is consumed mainly fresh as well as into preserves, fruit salads and juices.

Our company cultivates about 50 ha of the Actinidia Hayward variety according to the methods and principles of the organic farming.

Our philosophy, therefore, is the achievement of the highest quality and healthiness of the fruit production through the high attention towards the environment.

With this aim, the maximum care is crucial at all stages of the cultivation, such as pruning, pollination, nutrition and irrigation as well as in the post-harvest process, in order to maintain the same quality of our semi-processed products. Currently, the kiwifruit is available as frozen IQF and as frozen seedless puree.

KIWI (COMPOSITION AND ENERGY VALUE PER 100G)

EDIBLE PART:	87 %	SODIUM:	5 mg
WATER:	84,6 g	POTASSIUM:	400 mg
PROTEIN:	1,2 g	IRON:	0,5 mg
LIPIDS:	0,6 g	CALCIUM:	25 mg
CARBOHYDRATES AVAILABLE:	9,0 g	PHOSPHORUS:	70 mg
DIETARY FIBER:	2,6 g	NIACIN:	0,4 mg
ENERGY:	44 Kcal	VITAMIN C:	85 mg

SOURCE: NATIONAL INSTITUTE OF NUTRITION

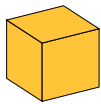




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Our Kiwi is available frozen IQF, for high added value products, where quality standards of excellence are required, as well as in frozen blocks ideal for smoothies, sorbets and ice creams. The IQF Kiwifruit is being currently proposed in the following formats: 10x10x10 cubes or irregular pieces to suit every customer's need.





<p>CUBES 10X10X10</p> 	<p>IRREGULAR PIECES</p> 	<p>FROZEN BLOCKS</p> 
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INGREDIENTS		Kiwi (Actinidia Deliciosa) from Organic Farming
ORGANOLEPTIC CHARACTERISTICS		Color: green Odor: typical Taste: characteristic
CHEMICAL - PHYSICAL CHARACTERISTICS		pH: 3,10 – 3,60 Optical Residue : 11 – 18° Brix
RECOMMENDATIONS		Ideal for jams, fruit preparations and yogurt
SHELF LIFE (BBD)		36 months from date of manufacture.

IQF PRODUCT AVAILABLE IN CARTONS OF 10 KG

CONTAINER	BAG FOR FOOD USE THICKNESS: 60 MICRONS
	Packaging Type: Kraft corrugated carton color Havana External packing size (cm): 26 x 38 x31 h Packing Gross Weight: 10.6 Kg Net Weight: 10,0 Kg
PALLET EPAL EUR 120X80 cm	
	Pallet dimensions (cm): 120x80x195 h Number of packages per pallet: 54 Number of packages per layer: 9 Number of layers per pallet: 6 Total Volume: 1,87 m3 Gross Weight pallet: 595 kg (weight of pallet included).

FROZEN BLOCKS AVAILABLE IN CARTONS WITH TWO BLOCKS PER EACH CARTON

	Pallet dimensions (cm): 120x80x180 h Number of packages per pallet: 48 Number of packages per layer: 4 Number of layers per pallet: 12 Total Volume: 1,73 m3 Gross Weight pallet: 840 kg
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