

**KG-34HY322A - Kiwi Powder**  
**KG-034HY322A- Organic Kiwi Powder**

[Actinidia deliciosa 'Hayward']



Composition: Kiwi (100%)

SP.069

Rel. Date: 05.08.2020

REV. 04/09.03.2022

Pg 1/3

**Specification**

Analysis Organoleptic*	Parameters	Methodology
Appearance	Homogeneous	Organoleptic
Taste	Fresh kiwi flavour, sour	Organoleptic
Odor	Fresh kiwi like	Organoleptic
Color	Dark brown	Organoleptic

**Physical-Chemical\***

Foreign Material (Dangerous)	Absence	Frequency controls: each batch
Granulometry	8-50 mesh (On customer request)	Frequency controls: each batch
Moisture	Max. 5%	Method: TS 541

**Microbiological\***

Salmonella	Abs./25 g	TS EN ISO 6579-1
Escherichia coli	Absence	TS ISO 16649-2
Molds and yeasts	Max. 1000 CFU/g	ISO 21527-2
Total plate count	Max. 100.000 CFU/g	FDA BAM Chapter 3 FDA BAM Chapter 1
Coliforms	CFU/g Max. 100	ISO 4832
Listeria monocytogenes	Abs./25g	TS EN ISO 11290-1
Yeasts	Max. 1000 CFU/g	ISO 21527-2

**Inorg. Contaminants1\*\***

Pesticides (raw material or finished products)	according to the regulations	Frequency controls: raw material: Once per season on a bulked sample, finished products: once per year
Heavy Metals (raw material or -finished products)	according to the regulations	

**Tolerances**

CRITERIA(1 KG)	TOLERANCES	FREQUENCY CONTROLS
VEGETAL FOREIGN MATERIAL (KG) %	0,3 %	each batch

**Preservatives and Additives**

ADDITIVE OR PRESERVATIVES Free PRESENT

ARTIFICIAL FLAVORUNG Free

**Other Information**

**General**

Consumption Method	Mixed into another product
Alternative Consumption	Ice cream, fruit bars
Consumption Group	Consumed by everyone
Origin Country	Türkiye

**Process**

Raw material entry- quality control and acceptance – selection process (crushed, ripped damaged defected pieces selected) washing – peeling – cutting - drying – milling - eliminating –quality control – packaging and labelling – metal detection – palletizing storage

**Product Management**

Throughout our production process, HACCP, IFS food standard, BRC food safety and quality management systems are effectively implemented. The product is vegetarian and vegan. The product was not exposed to ionizing radiation.

**Periodicity of Analyses**

\* Analyses carried out in all batches and present on the certificate.

\*\* Monitoring analyses. Data not reported on the certificate.

Technical report can be requested at any time to the technical department.

**Regulatory Informations**

Powder for food and beverage preparation.

**Recomendation of Use**

The recommendation for use depends on each application. It is the responsibility of each company to assess whether the industrial application of this ingredient in the final product complies with current legislation.

**Genetically Modified Organisms (GMO)**

Product free from genetically modified organisms.

**Social Adequation**

Organic product.\*Regulation on Principles and Implementation of Organic Agriculture18.08.2010/27676

\* National Organic Program

\*Regulation EC n°834/2007 of 28 June 2007 on organic production and labelling of organic products. Regulation EC n° 889/2008 of 5 September 2008 laying down detailed rules for the implementation of regulation EC n° 834/2007 on organic production and labelling of organic products with regards to organic production, labelling and control and its modifications.

Vegan/vegetarian compatibility.

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### Package Information

PACKAGE INFORMATION	-Vacuum pack in cardboard box of 12 kg with 3 packs of 4 kg. / Box weight: 12 kg / Packing with vacuum packaging machine.	
PACKAGE NET WEIGHT (G)	4000	
Box Sizes W x L x H (mm)	285 x 375 x 210	
TYPE OF BOX	Cardboard	
PALETT SIZES	80 × 120 cm	100 × 120 cm
BOXES PER PALETT	48	60
NUMBER OF BOXES PER LAYER	8	10
NUMBER OF LAYERS PER PALLET	6	6
HEIGHT INCLUDING PALETT(MM)	1410	1410
NET WEIGHT	576	720

### Metal Detection

METAL DETECTOR	2.00 mm ferrous 2.5 mm non-ferrous 3.00 mm stainless steel
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### Storage

Store away from light, moisture and heat. Keep it in a dry and airy place.

*Product must be handled according to Good Manufacturing Practices, in accordance with the resolution RDC N°275 of 10/21/2002.*

### Distribution Conditions

The transporting vehicle must be clean and free of odour, not likely spill the product. Packing should be undamaged to not to risk food safety.

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### Allergen Statement

Food Allergens	Present in the Product	Present in the Production Line	Present in the Factory	Possibility of Cross-Contamination
<b>FDA-TGK-EU</b>				
1. Gluten-containing grains	No	No	No	No
2. Shell Containing Product	No	No	No	No
3. Eggs and egg products	No	No	No	No
4. Fish and fish products	No	No	No	No
5. Products containing nuts	No	No	No	No
6. Products containing soy	No	No	No	No
7. Milk and dairy products	No	No	No	No
8. Products containing hazelnut ( <i>Corylus</i> spp.)	No	No	No	No
9. Products containing celery	No	No	No	No
10. Products containing mustard	No	No	No	No
11. Products containing sesame	No	No	No	No
12. Bee products	No	No	No	No
13. Broad bean	No	No	No	No
14. Sea products	No	No	No	No
15. Sulfur dioxide and sulphites	No	No	No	No
<b>EU</b>	No	No	No	No
16. Jewish Beans	No	No	No	No
17. Mollusc	No	No	No	No

### ADDITIVES

\*Turkish food codex regulation on food additives 30.06.2013/28693

\*Genetic manipulations and genetic manipulated plants, raw materials and food additives are not used. The product has not to be labeled according to the Regulation (EC) No 1829/2003 and 1830/2003 on genetically modified food and feed.

\* Regulation EC n°1129/2011 of 11th November 2011 and its modifications.

### SUITABILITY FOR FOOD CONTACT PACKAGINS

\*Turkish food codex regulation on substances and materials in contact with food. 05.04.2018/30382

\*Turkish food codex communiqué on plastics substances and materials in contact with food. 17.03.2013/28710

\*The product and the packaging correspond to the current regulations of the European Union and the German food law.

\*"According to Regulation EC n° 1935/2004 dispositions of the 27th October 2004, relating to the materials and objects for contact with foodstuffs for human and animal food, and its modifications. Regulation EC n°2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food and its amendments.

\*Regulation EC n°10/2011 of January 2011 on plastic ans material articles intended to come into contact with food and its amendments."

\* Regulation EC n°852/2004 from European Parliament and Council of 29th April 2004 relative to hygiene of food stuff and its modifications.

### LABELLING

\*Turkish food codex regulation on food labelling on informing consumers. 26.01.2017/29960

\*Regulation EC n° 1169/2011 of 25th October 2011 and its modifications.

Ekoterra Food reserves the right to change the specifications according to variation in the raw material(s) that compose and/or changes in the regulations in force, without prior notice. Color change may occur due to it being a natural product. Store away from light, in a dry and airy place, away from moisture and heat. The validity will be disregarded if the product is handled or stored in inappropriate places. Information: consult our technical department. Ekoterra Food supplies food ingredients for industrial use, but responsibility for the final application of the product lies solely with the customer.