



feijoas



**FINISHED
SPECIFICATION
SHEET**

Freeze Dried Feijoa Powder

Origin: New Zealand

Packaging Shelf life and Storage

5kg, 10kg and 100g pouches, cardboard outers

Shelf life	3 years in ideal storage conditions
Ideal storage and shipping	Cool dry conditions, not in direct sunlight, once opened seal and refrigerate
Transportation requirements	Ambient

Product Declaration

Sugar content	No added Sugar
Preservatives	Nil
Pesticide residues	Nil if Organic or to comply with importing country
Allergens	Free of allergens detailed in clause 4, Section 1.2.3. of the ANZ Food Standards Code
GMO status	GMO FREE, as defined by FSANZ standard 1.5.2

Physical Characteristics

Colour	Pale creamy green
Odour/flavour	Typical of feijoas, fragrant
Foreign/objectionable matter	Nil
Insect matter	Nil

Chemical Composition and Microbial Standards

Brix°	12.2
pH	2.3
Coliform	<10 cfu/mg
Total plate count @ 35°C	<105 cfu/mg
Yeast and moulds	<103 cfu/mg
Ascorbic acid	0mg/100g
Water activity	<0.3aw



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Process and product description:

Freeze Dried Feijoa Powder is made from 100% New Zealand Feijoas, (*Acca sellowiana*). The fruit is washed and pressed, freeze dried, milled and packed in foil bags hermetically. It is pure feijoa, no additives.

Growing and manufacturing standards:

All feijoas are grown in compliance with NZ Good Agricultural Practices and all production and processing is HACCP approved. Batches are inspected and have COA.

More on packaging and labeling:

5kg, 10kg bags, 100g bags or to order. Multi-material appropriate for freeze dried materials (foil).

Labels on each box will have:

- ~ Name of product
- ~ Name of supplier
- ~ Net weight when packed
- ~ Batch Identification, COA
- ~ Date of manufacture
- ~ Product of New Zealand

The product is suitable for Halal, Kosher and Vegetarians. (Certified by New Zealand Islamic Development Trust, Kosher Kiwi Licensing Authority NZ).

