Frozen Kiwi Technical Reference

Source · process · quality · market · lot COA

Documented supply ranges and quality checkpoints for product selection.
The purchase specification defines the selected grade.



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Document
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Category
View the kiwi range ↗

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Formats and product identity

Distinct forms carry their own ingredient and acceptance criteria.

Kiwi is supplied in the formats below. The signed purchase specification identifies the chosen form, ingredient declaration, processing status, size/grade, pack, destination and intended use.

Product format	Primary acceptance focus	Website
Whole IQF / standard frozen fruit	Size, intact fruit, defects, maturity and frozen separation	View example ↗
IQF slices or segments	Thickness, complete pieces, fragments and clumping	View example ↗

Category identity

Botanical source: Actinidia spp.. **Source control:** country, growing area, farm/harvest lot and crop year are matched to the approved purchase specification. **Storage:** Frozen formats are maintained at ≤−18°C with shelf life assigned to the approved pack and order.

Whole and cut formats retain separate size, defect and packing schedules. Any anti-browning treatment, processing aid or addition is stated in the signed product and label specification.



Frozen Kiwi Slices · product page ↗



Frozen Whole Kiwi · product page ↗

Farm to finished pack

Source, process and cold-chain records stay linked to each lot.

Approve source | Harvest | Intake | Prepare | Sort / process | Freeze or dry | Pack | Dispatch

Station	Control and retained record	Hold or correction
Source approval	Approve farm/origin, water, crop-protection record and harvest hygiene.	Hold unqualified sources or incomplete spray records.
Harvest / reception	Identify kiwi source lot, harvest date and fruit condition; exclude decay and foreign matter.	Segregate and decide acceptance against signed raw-fruit criteria.
Prepare / inspect	Wash and sort; peel, core, de-seed or segment as applicable. Control potable wash water and clean-zone separation.	Hold after water, trimming, foreign-material or cut-size failure.
Sort / IQF	Remove defects and foreign matter; freeze pieces individually and verify centre temperature after stabilization.	Re-grade, re-freeze or hold the affected window under approved disposition.
Pack / detect	Check form, weight, seal, label and validated finished-pack foreign-body detection.	Hold failed detector challenge, packaging or identity checks.
Frozen dispatch	Maintain product at ≤−18°C; record pallet, reefer, seal and logger links.	Hold unresolved cold-chain excursions.

Fruit-specific control: Peel remnants, hard core and malformed slices. The inspection schedule also monitors peel removal, cut thickness, shape and colour.

The site HACCP plan and qualified line define process sequence, water monitoring, foreign-body challenge, hold window and release authority.

Numerical quality schedule

Measurable options are tied to their product form and source.

Published offer = listed GreenLand configuration. Negotiable option = a quoted grade to confirm for the order. Voluntary benchmark = external quality or procurement reference, not a certified grade. A lot result is supplied only in its issued COA.

Selected grade: the purchase specification confirms the full defect limits and sampling checks for the chosen product form.

Form / measure	Base range or limit	Source / check
IQF dice Cut Size	**PUBLISHED OFFER** 10 / 12 / 15 mm cube	GreenLand product page ↗ · Frozen sample; caliper or cut gauge
IQF dice Soluble Solids (°Brix)	**NEGOTIABLE OPTION** ≥12 °Bx	GreenLand product page ↗ · Thawed sample; refractometer at 20°C
IQF slices Diameter	**PUBLISHED OFFER** 30–60 / 40–70 mm	GreenLand product page ↗ · Frozen sample; caliper or cut gauge
IQF slices Thickness	**PUBLISHED OFFER** 5–8 / 6–8 / 8–10 mm	GreenLand product page ↗ · Frozen sample; caliper or cut gauge

Shared frozen controls: product thermal centre at or below −18°C after stabilization; frozen storage and transport at or below −18°C. Standard unopened frozen-pack shelf-life programme: 24 months where pack validation and the selected product specification support it. Freeze-dried forms use their separate dry-pack programme.

Obtain the complete grade and lot file

Tell us the product form, destination, intended use and pack. We will confirm the selected limits, sampling plan and actual lot COA.

Contact GreenLand for the full specification →

Food safety and seven markets

Priority hazards and national rules are checked against the selected form.

Biological controls: Water source, harvest hygiene, wash-water quality, clean-zone separation and environmental monitoring are specified by the site HACCP plan. Freezing is not a pathogen kill step. [C1,C2]

Chemical and physical controls: pesticide applications are traced from the farm record to the destination residue panel; metals, processing aids and packaging are assessed for the product form. Peel remnants, hard core and malformed slices is covered by sorting, maintenance and validated detection.

Market	Official route	Order-release check
EU	396/2005 residues; 2023/915 contaminants; 2073/2005 RTE microbiology	Active substance × fruit commodity; product form and intended-use category. [E1–E3]
US	EPA 40 CFR 180; FDA food/import controls	Named tolerance, importer and label. [U1]
Canada	Health Canada PMRA; CFIA processed-fruit rules	Named MRL, category and Canadian label. [A1]
Saudi Arabia	SFDA food-clearance guide and applicable national/GSO rules	Importer, label, required certificate and frozen form. [S1]
UAE	Cabinet Resolution 116/2024 pesticide schedules	Current analyte and fruit entry; food registration/label. [U2]
Japan	CAA pesticide residue standards	Current fruit MRL, residue definition and Japanese label. [J1]
South Korea	MFDS Food Code and MRL lookup	Specific fruit, group and applicable default rules; Korean label. [K1]

EU reference for the washed edible part: Pb ≤0.10 mg/kg; Cd ≤0.020 mg/kg (Fruit; Annex I 3.1.1.2 / 3.2.1.2). Confirm the current consolidated text and any processing factor for puree, concentrate, syrup or dried forms. Pesticide MRLs are assessed by active substance × commodity × destination. EU 2023/915 ↗

Lot COA acceptance schedule

The identified batch receives its measured results after sampling.

COA item	Reference schedule	Lot result
IQF dice · Cut Size	10 / 12 / 15 mm cube	_____
IQF dice · Soluble Solids (°Brix)	≥12 °Bx	_____
IQF slices · Diameter	30–60 / 40–70 mm	_____
IQF slices · Thickness	5–8 / 6–8 / 8–10 mm	_____
Salmonella / L. monocytogenes	RTE or processing programme and destination criteria; method and sample mass declared	_____
Pesticide residues	Named actives, applicable destination MRL and laboratory LOQ	_____
Pb / Cd, EU reference	Pb ≤0.10 / Cd ≤0.020 mg/kg for Fruit; Annex I 3.1.1.2 / 3.2.1.2; processing and destination checked	_____
Product temperature / pack	Frozen core and distribution ≤−18°C; approved seal and declared net weight	_____

Issued-lot record: purchase order, source and lot code, production and sample dates, laboratory report, method, units, LOQ where relevant, actual result, decision and authorized signatory. Sweetened, liquid and freeze-dried formats use their respective additional analytical lines.

Forward trace

Farm block → intake lot → line and shift → finished lot → carton, pallet and shipment.

Reverse trace

Carton code → source, process and detector/water records → retained sample and customer shipment.

Request a completed batch COA

Send destination, selected product form, pack, intended use and shipment window. Actual values come from the identified lot.

Ask GreenLand for the order file →

Contact and technical sources

Direct contacts, high-value pages and official source links.

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Category and buyer resources

Frozen Kiwi category ↗
IQF Frozen Kiwi ↗
Frozen Kiwi Slices ↗
Frozen Whole Kiwi ↗
Frozen fruit solutions ↗
Quality control system ↗
Batch traceability ↗
Factory audit support ↗

Standards and national sources

[C1] Codex quick-frozen food practice ↗
[C2] Codex fresh-fruit hygiene / berry annex ↗
[E1] EU pesticide MRL database ↗
[E2] EU Regulation 2023/915 · current consolidation ↗
[E3] EU Regulation 2073/2005 microbiology ↗
[U1] US EPA 40 CFR Part 180 tolerances ↗
[A1] Health Canada pesticide registry ↗
[S1] Saudi SFDA food clearance requirements ↗
[U2] UAE Resolution 116/2024 pesticide MRLs ↗
[J1] Japan CAA pesticide residues ↗
[K1] Korea MFDS pesticide MRL lookup ↗

Shipment file. The approved specification, identified-lot COA, label, packing list, pallet map, reefer settings, seal and applicable export documents are matched to dispatch. The image shows a frozen-food loading operation.

Send an inquiry ↗

