



KIWIENZYME[®] KIWIFRUIT EXTRACT POWDER

1. PRODUCT

Product Name: **Kiwifruit Extract P40**

Description: A formulated extract of New Zealand Kiwifruit providing a standardized activity of the protease Actinidin.

The product is freeze dried on a maltodextrin carrier.

Appearance: A cream coloured, free flowing powder with a characteristic aroma of kiwifruit.

2. MANUFACTURER

Company: KiwiEnzyme.com Limited

Company No.: 2323907

Registered Office: 353 Fergusson Drive,
Heretaunga,
Upper Hutt 5018,
New Zealand

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Contact: info@kiwienzyme.com

3. COMPOSITIONAL DATA

Kiwifruit extract (Country of origin - New Zealand)

Maltodextrin carrier, derived from Non-GMO maize starch (Country of origin - USA)

4. USAGE

As a functional food ingredient for applications where a low level proteolytic activity is required, e.g. meat tenderising.

5. ANALYTICAL DATA

PROPERTY	TYPICAL RANGE	UOM
Enzyme Activity (Actinidin) ⁽¹⁾	37 – 43	Units / gram
Moisture	4.0 – 6.0	gm / 100 gms
Particle Size (less than 850 μ)	100% Pass	
Solubility	Soluble	
Sulphur Dioxide Content	<10	mg / Kg
Sodium	<80	mg / 100 gms

Note: ⁽¹⁾ Enzyme activity is defined according to the CBZ method of Marshall and Cleaver, Plant and Food Research Limited, Nelson, New Zealand.

6. NUTRITIONAL DATA

PROPERTY	TYPICAL ANALYSIS	UOM	DATA SOURCE
Energy (kJoules)	1560	kJ / 100g	By calculation
Protein (N x 6.25)	0.5 – 1.3	% w/w	By analysis
Total Fat	0.1 – 0.3	% w/w	By analysis
Saturated Fat	0	% w/w	By reference
Cholesterol	0	% w/w	By reference
Total Carbohydrate	90.0 – 93.0	% w/w	By analysis
- as Sugars	5.0 – 10.0	% w/w	By analysis
- as Polysaccharide	80.0 – 88.0	% w/w	By analysis
- as Polyols	0	% w/w	By reference
Erythritol	0	% w/w	By reference
Glycerol	0	% w/w	By reference

Isomalt	0	% w/w	By reference
Lactitol	0	% w/w	By reference
Maltitol	0	% w/w	By reference
Mannitol	0	% w/w	By reference
Polydextrose	0	% w/w	By reference
Sorbitol	0	% w/w	By reference
Xylitol	0	% w/w	By reference
D-tagatose	0	% w/w	By reference
Triacetin	0	% w/w	By reference
Isopropanol	0	% w/w	By reference
Polypropylene Glycol	0	% w/w	By reference
Organic Acids	< 1.0	% w/w	By reference
Alcohol (carrier)	0	% w/w	By reference
Moisture	4.0 – 6.0	% w/w	By analysis
Dietary Fibre	0.5	% w/w	By reference
Ash	1.0 – 3.0	% w/w	By analysis
Salt	< 0.20	% w/w	By reference
Sodium	< 80	mg / 100g	By analysis

7. SUITABILITY DATA

Product is suitable for:	Yes / No
- Ovo-lacto Vegetarians	Yes
- Vegans	Yes
- Coeliacs	Yes
Kosher Certified	Yes
Halal Certified	Yes
Irradiated	No
Unpasteurised milk or egg	No

8. MICROBIOLOGICAL DATA

MICROORGANISM	LIMIT	TEST METHOD
Aerobic Plate Count (35°C) cfu/g	<10 ⁴	FDA BAM 3
Yeasts & Moulds cfu/g	<10 ³	FDA BAM 18
Total Coliforms cfu/g	<1	APHA 8.7 (modified)
E coli cfu/g	<10	APHA 8.9 (modified)
Enterobacteriaceae cfu/g	<1	APHA 8.61
Salmonella spp cfu/g	Negative	ISO 6579.2002

9. ALLERGEN AND COMPOSITIONAL INFORMATION

1) Mandatory Advisory or Warning Statements

Food / Component	Present (Yes / No)
Bee Pollen (as food ingredient)	No
Cereal-based beverages	No
Evaporated and dried products made from cereals	No
Evaporated milks, dried milks and equivalent products made from soy or cereals	No
Aspartame or Aspartame-Acesulphone salt	No
Quinine	No
Guarana or extracts of Guarana	No
Phytosterol esters	No
Tall Oil phytosterols	No
Kola beverages containing added caffeine	No
Propolis as a food or ingredient	No
Unpasteurised egg products	No
Unpasteurised milk and unpasteurized milk products	No
Royal Jelly as a food or ingredient	No

Food / Component	Present (Yes / No)
Polyols, Isomalts, Polydextrose	No

2) Mandatory Declaration of Certain Substances

Food / Component	Present (Yes / No)	Cross Contact	
		Present on same line	Present in same facility
Cereals containing gluten and their products	No	No	No
Crustacea and crustacean products	No	No	No
Egg and egg products	No	No	No
Fish and fish products including mollusc and fish oils	No	No	No
Milk and milk products	No	No	No
Peanuts and peanut products (including peanut oil)	No	No	No
Lupines and lupine products	No	No	No
Soybeans and their products (including soybean oil)	No	No	No
Tree nuts and their products (excluding coconut)	No	No	No
Sesame seeds and their products	No	No	No
Sulphites - added	Yes (<10ppm)	Yes	Yes

3) Additional Allergen, Labelling and Consumer Information

Food / Component	Present (Yes / No)
Cereals and their products	
Wheat / Derivatives	No
Wheat starch	No
Gluten	No
Barley / Derivatives	No
Oats / Derivatives	No
Rice / Derivatives	No
Rye / Derivatives	No
Triticale and their derivatives	No

Spelt and Derivatives	No
Buckwheat and Derivatives	No
Maize (maltodextrin from maize starch)	Yes
Maize Derivatives	Yes
Maize Oil	No
Maize Starch	Yes
Waxy Maize	Yes
Seeds and their products	
Sesame Seeds	No
Sesame Seed Derivatives	No
Sesame Oil	No
Cotton Seed	No
Seed Derivatives (excluding sesame)	No
Mustard Seeds	No
Other Seeds	No
Poppy Seeds	No
Animal Derivatives	
Beef / Derivatives	No
Chicken / Derivatives	No
Lamb / Mutton / Derivatives	No
Pork / Derivatives	No
Animal Fat (other than milk products)	No
Other Animal Products / Derivatives	No
Mechanically Recovered Meat	No
Rennet	No
Gelatine (beef and other)	No
Stocks, gravies & boullions	No
Botanicals	
Fruit and Fruit Derivatives (Kiwifruit)	Yes

Garlic / Derivatives	No
Onion / Derivatives	No
Celery / Derivatives	No
Leguminous Plants	No
Flavour Enhancers	
Nucleotides – added (E627, E631, E635)	No
HVP – Acid Hydrolysed	No
HVP – Enzyme Hydrolysed	No
TVP	No
Flavour Enhancers	No
Glutamates other than MSG	No
MSG - added	No
Yeast Extract	No
Preservatives and Antioxidants	
Artificial preservatives	No
Sulphites (from Maltodextrin)	Yes (<10ppm)
Sulphur Dioxide (from Maltodextrin)	Yes (<10ppm)
Total Preservatives (from Maltodextrin)	<10ppm
Antioxidants excluding BHA / BHT	No
BHA	No
BHT	No
Colours and Flavours	
Artificial Colours	No
Sudan Red	No
Artificial Flavourings	No
Nature Identical Flavourings	No
Other	
Maltodextrin	Yes
Enzymes	Yes

Caffeine	No
Plant Sterol Esters	No
1,3 DCP	No
3 MCPD	No
BSE	No

10. GENETICALLY MODIFIED ORGANISMS

1. Has the ingredient been produced using soya or soya derivatives? No
2. Has the ingredient been produced using maize or maize derivatives? Yes
 - Has the maize / maize derivative been produced from a genetically modified crop? No
 - Control procedures used Identity Preserved supplier certification
 - Does the maize / derivative have a complete absence of protein / DNA? Yes
3. Has the ingredient been produced using any other genetically modified material? No
4. Is a Genetic Modification IP supply chain maintained? Yes
5. Is the product classified as non-GMO exempt from labeling as defined in Australia New Zealand Food Standards Code Vol.2 Sect. 1.5.2 Yes

11. STORAGE AND DISTRIBUTION

Packaging: Primary - 10kg vacuum sealed inner PE liner bag + outer PES foil-laminate bag.

Secondary - Cardboard carton outer.

Recommended Storage: Cool, dry conditions.

Shelf life: 2 years under recommended storage conditions provided packaging remains sealed.