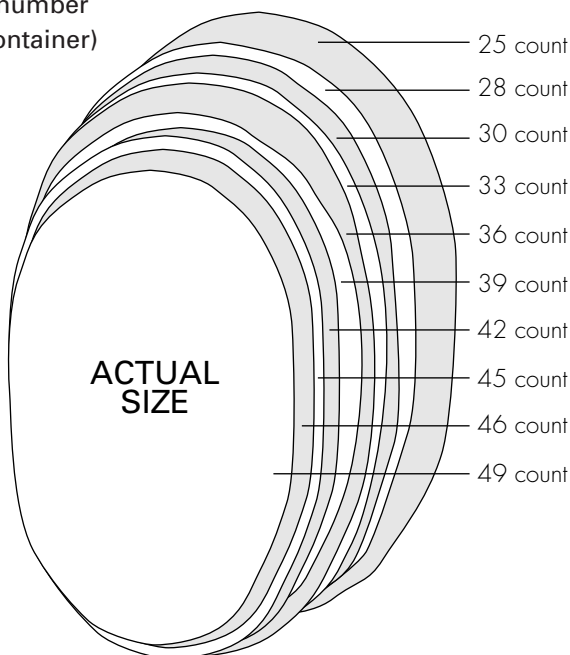


Kiwifruit

FRESH

Sizes

(By number
in container)



Grades

U.S. Fancy
U.S. No. 1
U.S. No. 2

Popular Varieties

Hayward

How Packed

7 1/2-lb single-layer flats (California)
8-lb single-layer flats (New Zealand)
22- to 25-lb loose-fill cartons

In Season

- Available year-round
- California peak season: November through April
- New Zealand peak season: August and September
- Chile peak season: April through June

Kiwifruit

FRESH (CONTINUED)

Purchasing Tips

- Export grade is the top grade from country where grown.
- Layer flats should be ordered by count; loose-fill ordered by lb.
- 30 to 42 count are the usual sizes.

Receiving

- Fruit should be plump, unwrinkled, and show no signs of damage.
- Ripe fruit gives to gentle pressure; unripe fruit is firm to touch.

Storing

- Ripe fruit: Store in coldest part of refrigerator – 32-36°F/0-2°C, 90-98% relative humidity.
- Unripe fruit: Store at room temperature 3 to 5 days before serving.
- Do not store near ethylene-producing fruits: Bananas, tomatoes, apples, melons, and pears.

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 51.2335

Sample Description

KIWIFRUIT: 33 count; to be packed to U.S. No. 1 Grade standard; domestic product to be provided when available; to be packed in single-layer flats; growing location to be provided with price quotes.

