



Zespri Sweet Green

Our newest variety combines the sweetness, smooth texture, and good keeping qualities of a gold kiwifruit with the vibrant flesh colour and tanginess of a green. This natural harmony makes it popular with green and gold eaters alike.

ZESPRI SWEET GREEN CHARACTERISTICS

Cultivar name	ZEH0004
Variety code	HE
External appearance	Mid brown to dark brown – hairy
Flesh colour	Vibrant green flesh. Flesh can yellow over time
Taste profile	Unique sweeter green kiwifruit taste
Texture	Smoothen texture for a green kiwifruit and always ready to eat
Brix range when ripe	The average Brix when ripe during the season varies between 15–20° Brix. Brix (sweetness) continues to rise with enhanced flavour when the fruit is eaten softer.
Size profile	Typically a smaller-sized fruit than Zespri® Green
Growing method	Conventional
Optimal eating firmness	1.2–0.3 kgf
Storage	Recommended storage temperature: between –0.5°C and +0.5°C
Humidity	store at relative humidity between 90% and 95%. Keep fruit in original packaging and do not remove polyners to avoid dehydration
Ethylene	store in an ethylene free environment (<0.030ppm). Do not store with ethylene producing products (such as apples, peaches, bananas, etc). Store preferably with vegetables if no ethylene free storage store available
Handling Sensitivity	softer fruit and not as robust as Zespri Green; easy to handle; becomes more sensitive during ripening
Shelf life	the fruit softens and has a wide eating range of eating firmness, trying in the ‘ready to eat’ zone for longer; ready for consumption upon arrival in-store
Health attributes	High in fibre (EU), good source of fibre per serve (US), high in vitamin C (EU and US), source of potassium (EU) and good source of potassium (US), low glycaemic index (GI) and nutrient dense



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HARVEST TIMING

JAN FEB MAR APR MAY JUN JUL AUG SEP OCT NOV DEC

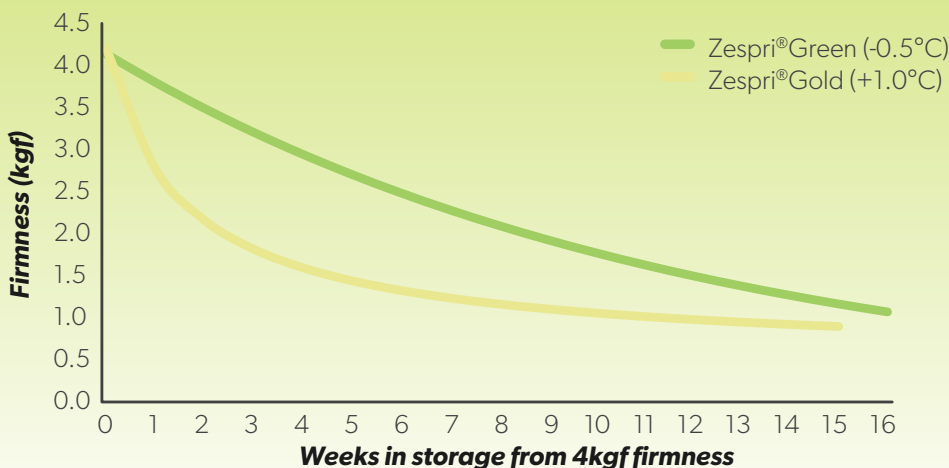
SOUTHERN HEMISPHERE

RIPENING

Zespri Sweet Green is harvested around 8 kgf and fruit flesh pressure decreases gradually throughout the season

The green colour of the flesh will fade if held at elevated temperature for too long. It is important to closely monitor colour change as well as fruit firmness. Once targeted firmness is reached, drop temperature to the recommended storage range (between -0.5°C and $+0.5^{\circ}\text{C}$)

Typical softening curve after fruit has softened to 4kgf firmness (Optimum Storage Conditions)



Plant & Food Research, Zespri data 2009.