

MANAGING THE RIPENING PROCESS



ZESPRI GREEN KIWIFRUIT REQUIRES RIPENING TO ENSURE THAT THE FRUIT REACHES CONSUMERS IN OPTIMUM CONDITION. LATER IN THE SEASON, YOU WILL NEED TO PRESERVE AND MANAGE YOUR FRUIT'S FIRMNESS TO RETAIL.



FRUIT CHARACTERISTICS

CULTIVAR NAME	Actinidia deliciosa
EXTERNAL APPEARANCE	Brown to pale colour – hairy
FLESH COLOUR	Bright green flesh
TASTE PROFILE	Invigorating and refreshing flavour with a consistently sweet/sour balanced taste
TEXTURE	Full bodied texture
SIZE PROFILE	Medium-sized fruit
GROWING METHOD	Conventional and Organic
HARVEST TIME	TBC

STORAGE CONDITIONS

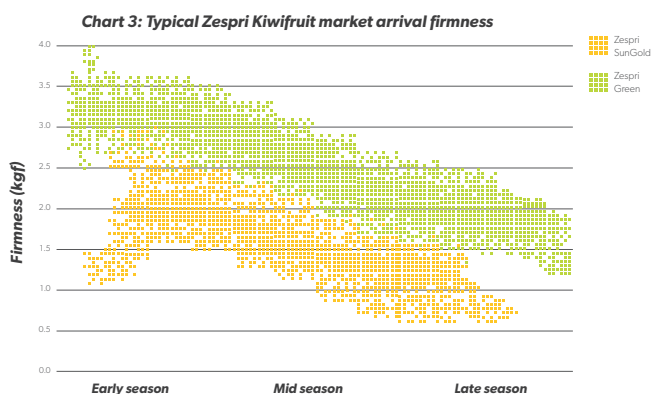
By maintaining a high relative humidity (92–95%) it is possible to achieve more than six months storage.

Store in an ethylene free environment (<0.030ppm) and do not store with ethylene producing products (such as apples, peaches, bananas, etc).



HANDLE WITH CARE

When harvested, Zespri Green is a robust fruit, that is easy to handle. It becomes more sensitive during ripening. It will arrive in market as firm fruit and has general a long shelf life. The fruit flesh pressure decreases gradually throughout the season.



TEMPERATURE CONTROL

Optimal storage temperature is between **-0.5°C and +0.5°C**. Any increase in temperature will speed up the ripening process, as indicated on the graph below.

