



The sweet taste of success

**The perfect marriage of
health and convenience –
a bite-sized kiwifruit that
can be eaten whole!**

Growing Kiwiberry

Kiwiberry is grown on a vine similarly to other kiwifruit species; however, good wind protection and the development of a strong canopy are recommended to avoid fruit damage and sunburn. Vines are vigorous and require both winter and summer pruning and like other kiwifruit, dedicated male pollinators are required at a ratio of approximately 1 male to 6 female. Flowering occurs at a similar time to other kiwifruit but the period from flowering to harvest is relatively short, at 100-110 days. Sufficient warmth is necessary for the accumulation of dry matter in the fruit and optimum taste.

Fresh fruit

We've released four new cultivars including 'Hortgem Tahi' a berry sized mid-season maturing variety, weighing around 10-12 g, which can be stored at 0°C for up to 6-8 weeks. Distribution and handling is optimal at 0-5°C. Fruit should be prepared for eating at 20°C. Fruit become dark green and the skin often looks translucent when edible. Harvest maturity is based on 100% black seeds, dry matter accumulation and percentage of soft fruit. Dry matter accumulation is influenced by weather conditions; however, for optimum good flavoured fruit 18 to 20% dry matter is preferable.

Commercial harvest occurs when approximately 1% of the fruit per vine are soft. These soft fruit result from early maturation of the first flowers and indicate that the remainder of the crop are approaching ripeness. Because of their thin delicate skins, fruit should be carefully hand harvested and sent straight to the packhouse. Fruit should be graded into punnets within 24 hours to remove soft and damaged pieces, as these fruit will trigger softening of other fruit due to ethylene production.

Processing

Preliminary research into processing kiwiberry fruit indicates that the smooth, waxy nature of the skin enhances the "washability" of the fruit, thereby minimising the pasteurisation treatments required to meet food safety standards. Indications are that fruit handle well in bulk handling conditions, fruit don't crush under their own weight pre-processing, and seed and skin separate well. Kiwiberry puree is intensely green in colour, more gelatinous than other kiwifruit purees, with an excellent flavour. Opportunities perceived for such products include natural colouring, blending kiwiberry puree back into generic kiwifruit processed products, and use in sauces and other condiments.

Kiwiberry is a species of kiwifruit that produces **small, sweet fruit with edible skins** designed to meet the convenience needs of today's consumers while still delivering the same great taste and nutrition.



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