

## Organic Kiwi Fruit Powder



### What is organic kiwi fruit powder?

**Organic Kiwi Fruit Powder** harnesses the exceptional nutritional profile of certified organic kiwi (*Actinidia deliciosa*) -- green or golden varieties -- in two formats optimized for distinct product applications.

#### **Organic Kiwi Fruit Powder -- Whole-Fruit Format:**

Produced by low-temperature dehydration and precision milling of 100% whole organic kiwi fruit, this powder retains the complete kiwi matrix including flesh, skin, and seeds. The defining feature is preserved actinidin activity -- the unique proteolytic enzyme in kiwi that naturally digests proteins. The light green powder with dark seed flecks delivers an authentic sweet-tart kiwi flavor. Containing prebiotic fiber that feeds beneficial gut bacteria, this format is ideal for digestive health formulations, energy bars, baked goods, and clean-label whole-food positioning.

#### **Organic Kiwi Juice Powder -- Solubility-Optimized Format:**

Produced through juicing, concentration, and spray-drying of 100% organic kiwi juice, this powder is optimized for maximum solubility, vibrant color retention, and concentrated vitamin C. The bright light green fine powder dissolves quickly in water, delivering a concentrated, tart, and bright kiwi flavor. Note: a small amount of organic maltodextrin or organic fiber may be used as a carrier to prevent caking. This format is the preferred choice for ready-to-drink (RTD) beverages, instant drink mixes, and gummy formulations.

#### **Key Differentiators:**

Attribute	Kiwi Fruit Powder	Kiwi Juice Powder
Source	100% whole kiwi fruit	100% kiwi juice only
Processing	Low-temp dehydration + milling	Juicing, concentration + spray-drying
Actinidin Activity	High (preserved)	Reduced (optimized for flavor/vitamin C)
Prebiotic Fiber	Present (whole-fruit matrix)	Limited
Solubility	Partial (contains seeds/fiber)	High (clearer solution)
Appearance	Light green with dark seed flecks	Bright, vivid light green fine powder
Flavor	Sweet-tart, authentic whole-fruit	Concentrated, bright, tart
Carrier	None (100% pure pulp)	Minor maltodextrin/fiber possible
Best For	Digestive blends, energy bars, baking	Beverages, drink mixes, gummies

**Quality Assurance:**

Both formats are 100% organic certified and sulfur-free -- avoiding the sulfur dioxide preservatives commonly used in conventional dried fruits. Low-temperature processing preserves natural chlorophyll and vitamin C. Oxygen-barrier packaging recommended; store in cool, dark location.

**Physical & Chemical Specifications**

**Product Specifications Comparison**

Parameter	Kiwi Fruit Powder (Whole-Fruit)	Kiwi Juice Powder
Latin Name	<i>Actinidia deliciosa</i>	<i>Actinidia deliciosa</i>
Source	100% whole organic kiwi fruit	100% organic kiwi juice
Variety	Green or Golden kiwi	Green or Golden kiwi
Processing	Low-temp dehydration + milling	Juicing, concentration + spray-drying
Actinidin Activity	High (enzyme active)	Reduced (optimized for flavor/vitamin C)
Prebiotic Fiber	Present	Limited
Appearance	Light green powder with dark seed flecks	Bright vivid light green fine powder
Flavor	Sweet-tart, authentic whole-fruit	Concentrated, bright, tart
Solubility	Partial (contains seeds/fiber)	High (dissolves quickly; clearer solution)
Carrier	None (100% pure pulp)	Minor organic maltodextrin or fiber possible

Parameter	Kiwi Fruit Powder (Whole-Fruit)	Kiwi Juice Powder
<b>Vitamin C</b>	Naturally present	Concentrated
<b>pH Range</b>	3.0-4.5	3.0-4.0
<b>Moisture</b>	<=5%	<=4%
<b>Sulfur Content</b>	Sulfur-free	Sulfur-free
<b>Colorant</b>	Natural (no additives)	Natural (no additives)
<b>Shelf Life</b>	24 months	24 months
<b>Recommended Storage</b>	Cool, dry, shaded, airtight	Cool, dry, shaded, airtight

## Key Nutritional & Functional Components

Component	Kiwi Fruit Powder	Kiwi Juice Powder
<b>Vitamin C</b>	Present (higher than most citrus)	Concentrated
<b>Actinidin (Proteolytic Enzyme)</b>	High activity	Reduced activity
<b>Vitamin E</b>	Present (antioxidant)	Present
<b>Potassium</b>	Present	Present
<b>Prebiotic Fiber</b>	Present (whole-fruit)	Limited
<b>Chlorophyll</b>	Present (light-sensitive)	Present (vibrant green)
<b>Natural Sugars</b>	Present	Concentrated

## Dosage Reference

Format	Application	Typical Dose
Kiwi Fruit Powder	Digestive health capsules	500-2,000 mg/day
Kiwi Fruit Powder	Energy/nutrition bars	3-8% (w/w)
Kiwi Fruit Powder	Baking applications	2-5% (w/w)
Kiwi Fruit Powder	Meat tenderizing ( marinade)	1-2% (w/w)
Kiwi Juice Powder	RTD beverages	1-3% (w/w)
Kiwi Juice Powder	Instant drink mixes	2-5% (w/w)
Kiwi Juice Powder	Gummy formulations	1-3% (w/w)
Kiwi Juice Powder	Dairy/plant-based desserts	2-5% (w/w)

## Microbiological & Contaminant Standards

Test	Standard	Method
<b>Total Plate Count (TPC)</b>	<10,000 CFU/g	ISO 4833

Test	Standard	Method
<b>Yeast &amp; Mold</b>	<100 CFU/g	ISO 21527
<b>Salmonella</b>	Not detected / 25g	ISO 6579
<b>E. coli</b>	Not detected / g	ISO 16649
<b>Lead (Pb)</b>	<0.1 ppm	ICP-MS
<b>Cadmium (Cd)</b>	<0.05 ppm	ICP-MS
<b>Arsenic (As)</b>	<0.5 ppm	ICP-MS
<b>Pesticide Residues</b>	Not detected (organic compliance; 500+ screened)	GC-MS / LC-MS
<b>Sulfur Dioxide (SO2)</b>	Not detected; sulfur-free certified	HPLC

All batches tested at accredited third-party laboratories. Certificate of Analysis (COA) available upon request.

## Certifications

Certification	Kiwi Fruit Powder	Kiwi Juice Powder
<b>USDA Organic / NOP</b>	Certified	Certified
<b>EU Organic (EC 834/2007)</b>	Certified	Certified
<b>Non-GMO Project Verified</b>	Verified	Verified
<b>Vegan</b>	Certified	Certified
<b>Gluten-Free</b>	Certified	Certified
<b>Kosher</b>	Available on request	Available on request
<b>Halal</b>	Available on request	Available on request
<b>ISO 22000</b>	Compliant	Compliant
<b>GMP</b>	Certified	Certified
<b>Sulfur-Free</b>	Certified	Certified

## Applications

### Application Matrix

Application	Kiwi Fruit Powder	Kiwi Juice Powder
Digestive health supplements (capsules/tablets)	Primary	--
"Greens" powder formulations	Primary	--
Energy and nutrition bars	Primary	--

Application	Kiwi Fruit Powder	Kiwi Juice Powder
Baking (cookies, muffins, snacks)	Primary	--
Meat tenderizing marinades	Primary	--
RTD beverages and sparkling drinks	--	Primary
Instant drink mixes and sachets	--	Primary
Gummy and confectionery	--	Primary
Yogurt and plant-based desserts	Secondary	Primary
Dairy applications	Secondary (consume quickly due to enzyme activity)	Primary
Functional food powders	Primary	Primary

## Key Health Benefits

Benefit	Mechanism	Evidence
<b>Digestive Efficiency</b>	Actinidin (proteolytic enzyme) naturally breaks down proteins from meat, dairy, and legumes; supports gastric protein digestion	Traditional use + enzymatic activity documentation
<b>Immune Support</b>	Concentrated organic vitamin C supports white blood cell function and skin integrity	Nutritional profile; exceeds most citrus vitamin C levels
<b>Prebiotic Fiber</b>	Whole-fruit powder provides soluble fiber that feeds beneficial gut bacteria; supports microbiome diversity	Fiber content; prebiotic designation
<b>Clean-Label Meat Tenderizer</b>	Actinidin naturally softens tough muscle fibers; natural alternative to chemical tenderizers in organic marinades	Enzymatic activity; 1-2% application rate
<b>Low Glycemic Index</b>	Suitable for weight management and diabetic-friendly formulations	Low GI designation
<b>Antioxidant Defense</b>	Vitamin E + vitamin C provide synergistic antioxidant protection	Nutritional profile

## Formulation Tips

Scenario	Recommendation
Maximum actinidin enzyme activity	Choose Kiwi Fruit Powder; process below 45 degrees C (113 degrees F) to preserve enzyme activity
Bright green color in beverages	Choose Kiwi Juice Powder; spray-drying preserves vibrant chlorophyll color
Prebiotic fiber claims	Choose Kiwi Fruit Powder; whole-fruit matrix retains prebiotic fiber absent in juice-only format

<b>Scenario</b>	<b>Recommendation</b>
Dairy or plant-based desserts	Kiwi Juice Powder preferred; fruit powder enzyme activity may thin liquid dairy proteins rapidly (consume quickly)
RTD beverage solubility	Kiwi Juice Powder preferred; high solubility dissolves quickly in cold water for clear solutions
Meat tenderizing marinade	Kiwi Fruit Powder at 1-2% (w/w); actinidin naturally softens tough muscle fibers
Energy/nutrition bars	Kiwi Fruit Powder; authentic whole-fruit flavor and prebiotic fiber fit clean-label positioning
Gummy formulations	Kiwi Juice Powder; concentrated flavor and bright color work well in gummy matrices

## FAQ

### **Q: Are both formats enzymatically active with actinidin?**

A: Our Organic Kiwi Fruit Powder is specifically processed at low temperatures to preserve maximum actinidin enzyme activity. While the Juice Powder retains some activity, it is primarily optimized for flavor, color, and vitamin C concentration. If actinidin activity is essential to your formulation, choose the Kiwi Fruit Powder and ensure all downstream processing stays below 45 degrees C (113 degrees F).

### **Q: Do the powders contain any carriers or additives?**

A: To prevent natural fruit sugars from caking, our Organic Kiwi Juice Powder may contain a small amount of organic maltodextrin or organic fiber as a carrier. The Kiwi Fruit Powder is typically 100% pure kiwi fruit pulp with no carriers -- making it the preferred choice for ultra-clean-label formulations.

### **Q: How is the vibrant green color protected from browning?**

A: Kiwi is sensitive to light and heat. We use oxygen-barrier packaging and recommend storing the product in a cool, dark environment to prevent natural chlorophyll degradation over time. For finished product formulations, process below 45 degrees C and protect from prolonged UV exposure.

### **Q: Are these products suitable for a "sulfur-free" label claim?**

A: Yes. Unlike many conventional dried fruits that use sulfur dioxide to preserve color, ORGANICWAY organic kiwi powders are 100% sulfur-free, relying entirely on low-temperature dehydration. Both formats are certified sulfur-free and suitable for Clean-Label and "No Added Sulfites" declarations.

**Q: Can I use the fruit powder in dairy or plant-based desserts?**

A: Yes, but with a caveat: the actinidin enzyme in Kiwi Fruit Powder is a proteolytic enzyme that breaks down milk proteins. When adding to liquid dairy or plant-based desserts, use the product quickly after mixing to prevent excessive protein breakdown that can thin the texture. Kiwi Juice Powder, with its reduced enzyme activity, is the safer choice for dairy applications.

**Q: Why is actinidin (the proteolytic enzyme) a unique feature of kiwi?**

A: Actinidin is a cysteine protease unique to kiwi fruit that specifically cleaves protein peptide bonds. This is why kiwi is historically used as a natural meat tenderizer and why kiwi-based digestive supplements are marketed for protein digestion support. The enzyme works synergistically with gastric pepsin and pancreatic proteases to enhance overall protein digestion efficiency.

**Q: How should kiwi powders be stored to maintain quality?**

A: Store in a cool, dry, shaded location below 25 degrees C in airtight original packaging. Protect from direct sunlight and moisture. Both formats are sulfur-free, relying on low-temperature processing and packaging integrity for color and nutrient preservation. Under recommended storage, shelf life is 24 months from production date.

**Q: What is the MOQ, and can I get samples for testing?**

A: Free 1 kg samples are available via FEDEX, UPS, and EMS. Standard bulk MOQ is 25 kg per format. Whole-fruit and juice powder formats can be ordered separately or combined. Standard lead time is 10-20 business days from Qingdao or Tianjin port. Payment via D/A, D/P, L/C, T/T, MoneyGram, Western Union, and credit card accepted.

**Packaging & Storage**



## Packaging Specifications

Parameter	Kiwi Fruit Powder	Kiwi Juice Powder
<b>Standard Unit</b>	25 kg food-grade carton	25 kg food-grade carton
<b>Carton Dimensions</b>	40 x 40 x 60 cm	40 x 40 x 60 cm
<b>Pallets</b>	40 cartons per pallet	40 cartons per pallet
<b>Sample Pack</b>	1 kg (free, FEDEX/UPS/EMS)	1 kg (free, FEDEX/UPS/EMS)
<b>Custom Packaging</b>	Available	Available

## Storage Conditions

Condition	Both Formats
<b>Temperature</b>	Below 25 degrees C; cool and dry
<b>Humidity</b>	Below 50% RH
<b>Light</b>	Away from direct sunlight (protects chlorophyll and vitamin C)
<b>Packaging</b>	Oxygen-barrier; airtight original packaging
<b>After Opening</b>	Reseal tightly; protect from moisture and air
<b>Shelf Life</b>	24 months from production date

Kiwi color (chlorophyll) and vitamin C are both light and heat sensitive. Store in opaque or amber packaging away from UV exposure. Processing below 45 degrees C preserves actinidin enzyme activity.

For more information, please visit our website:

<https://www.organic-way.com/products/organic-kiwi-fruit-powder/>