

# Enjoy the apple freshness.



**Super-tasty premium apple, storage variety.** The background colour is yellowish, the overcolour ruby-red striped, typically for the variety min. 60%.

## Packaging

Labelled in 7 and 4 kg KIKU® boxes, 18 kg bushel.  
Foodtainer: 4 and 6 fruits.

## Taste

Flesh is very juicy, sweet.  
Crunchy fresh.

## Eating period

12 months,  
in all agreed variants, it may happen  
not all sizes are all time available.

**Firmness kg/cm<sup>2</sup>** (penetrometer)  
Min. average of all measurements: 6,2

## Size

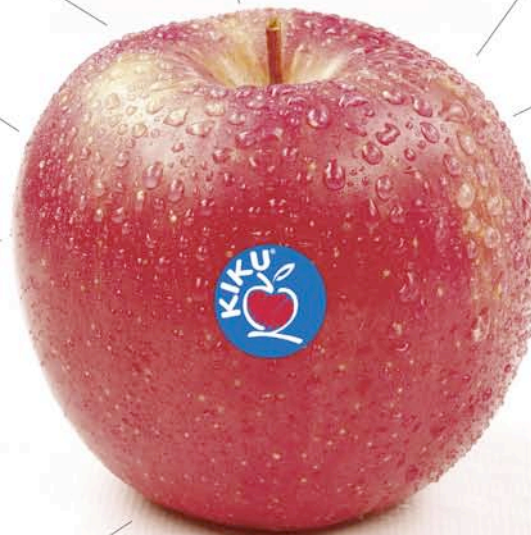
Ø 70 mm up to Ø 90 mm,  
sometimes more

## Sugar content (degrees Brix°)

Average of min.  
10 measurements: 14,7°  
In 2009: 14-17°  
KIKU® has a very balanced  
ratio sugar-acidity.

## Storability

Keeps the natural  
characteristics of crunchy  
freshness for a long time.  
We recommend cool storage.  
Even at room temperatures  
KIKU® keeps its firmness,  
incomparable taste and nice  
cosmetic characteristics.



In 1990 Luis Braun, the South Tyrolean apple expert, was travelling through Japan when he discovered a branch in a Fuji orchard. That branch was to lead to KIKU® we enjoy today.

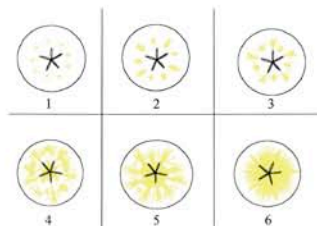
KIKU® is a trademark protected throughout the world. You find the apples in the fresh blue cartons with the attractive logo.

KIKU® apples developed globally a particularly attractive colouring: *Fresh Apple Emotion*®.

## The good thing of the so-called „water-core“ of KIKU.

In many countries it is known as „honey-core“, a sign of good sugar and taste, recognised as quality characteristic.

We keep attention at right development during storage.



Minimum characteristics are fixed in law rules, describing criterias and tolerances regarding size and quality. Within the sales period and with continuing storage, the product characteristics are to be agreed with the seller, but in any case the premium quality has to be achieved. Measurable datas like firmness and sugar are valid for apples at seller's place, and for the sales day. Shipments are done in typical packagings. Approved tests at farmer's delivery. Apples are grown in farms with provable quality systems. Residues monitoring ensures the respect of tolerances.