



10 August 2023

Dear Growers

We are now more than 60% sold through this season, putting us ahead of where we were last season when we were 54% sold through at the same time. We have just over 50 million trays left to sell this season, whereas at the same time last year, we had 76 million trays remaining.

Our New Zealand shipping programme continues to run to plan and is now 85% complete. We continue to see some inflationary pressures and competition from summer fruit, with our focus remaining on monitoring our in-market inventory so we can manage our fruit through the market and finish the season as early as possible.

Both our onshore and in-market quality remains significantly better than last season's performance, and closer to our 2021 season.

I also want to update you on a limited voluntary product recall in the US relating to two lines of Zespri Organic Green Kiwifruit in North America.

Our North American distributor David Oppenheimer and Company I LLC has issued a voluntary recall of organic green kiwifruit in Zespri branded one-pound plastic clamshells due to potential contamination with *Listeria monocytogenes*. This involves a total of 500 trays.

No illnesses have been reported.

Product subject to the voluntary recall was shipped between 14 June and 7 July, repacked locally and sold at retail locations in Florida, Georgia, Illinois, Indiana, Kentucky, Michigan, North Carolina, New York, Ohio, Pennsylvania, Tennessee, Texas, Virginia and Wisconsin. The voluntary recall relates to product in these states only.

We are still awaiting the test results associated with the USFDA's voluntary recall and working to identify the cause of the contamination.

Since notification we have traced the product through the supply chain to two grower lots, with all fruit from these orchards placed on hold. The total amount of fruit impacted by this hold is approximately 3,380 trays. These two orchards are in different regions and pack with different suppliers, and neither was affected by the flooding earlier this season.

Listeria monocytogenes is a naturally occurring pathogenic (disease-causing) bacteria that can be found in moist environments like soil and water, and can survive and even grow under refrigeration and other food preservation measures. It can attach itself to food while it is grown and packed, and can happen while food is in home kitchens.

We are continuing to work with our US distribution partner to investigate the cause of this occurrence and responding to customer queries to reassure them of the strong systems and processes we have in place.

If you have any questions, please contact Tracey Armstrong (tracey.armstrong@zespri.com) or Teresa Whitehead (Teresa.whitehead@zespri.com) if you wish to discuss this further.

Jason Te Brake
Chief Operating Officer