# Frozen Plum Technical Dossier

Source · process · quality · market · lot COA

Form-specific numerical options and order-linked batch evidence for buyer review.



**Xiamen Green Land Food Co.,Ltd.**

**Document**
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**Category**
View the plum range ↗

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# Formats and product identity

Distinct forms carry their own ingredient and acceptance criteria.

Plum is supplied in the formats below. The signed purchase specification identifies the chosen form, ingredient declaration, processing status, size/grade, pack, destination and intended use.

| Product format | Primary acceptance focus | Website |
|---|---|---|
| Whole IQF / standard frozen fruit | Size, intact fruit, defects, maturity and frozen separation | View example ↗ |

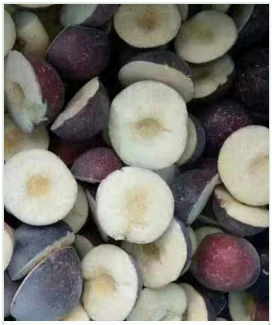
### Category identity

**Botanical source:** Prunus domestica / contracted species. **Source control:** country, growing area, farm/harvest lot and crop year are matched to the approved purchase specification. **Storage:** Frozen formats are maintained at ≤−18°C with shelf life assigned to the approved pack and order.

Whole and cut formats retain separate size, defect and packing schedules. Any anti-browning treatment, processing aid or addition is stated in the signed product and label specification.



Frozen Plum · product page ↗



Frozen Plum · product page ↗

# Farm to finished pack

Source, process and cold-chain records stay linked to each lot.

Approve source | Harvest | Intake | Prepare | Sort / process | Freeze or dry | Pack | Dispatch

| Station | Control and retained record | Hold or correction |
|---|---|---|
| Source approval | Approve farm/origin, water, crop-protection record and harvest hygiene. | Hold unqualified sources or incomplete spray records. |
| Harvest / reception | Identify plum source lot, harvest date and fruit condition; exclude decay and foreign matter. | Segregate and decide acceptance against signed raw-fruit criteria. |
| Prepare / inspect | Wash and sort; peel/pit or remove stone as specified. Control potable wash water and clean-zone separation. | Hold after water, trimming, foreign-material or cut-size failure. |
| Sort / IQF | Remove defects and foreign matter; freeze pieces individually and verify centre temperature after stabilization. | Re-grade, re-freeze or hold the affected window under approved disposition. |
| Pack / detect | Check form, weight, seal, label and validated finished-pack foreign-body detection. | Hold failed detector challenge, packaging or identity checks. |
| Frozen dispatch | Maintain product at ≤−18°C; record pallet, reefer, seal and logger links. | Hold unresolved cold-chain excursions. |

**Fruit-specific control:** Pit and pit fragments; skin defects. The inspection schedule also monitors pitting, flesh firmness, cut shape and colour.

The site HACCP plan and qualified line define process sequence, water monitoring, foreign-body challenge, hold window and release authority.

# Numerical quality schedule

Measurable options are tied to their product form and source.

Published offer = listed GreenLand configuration. Negotiable option = a quoted grade to confirm for the order. Voluntary benchmark = external quality or procurement reference, not a certified grade. A lot result is supplied only in its issued COA.

| Form / measure | Base range or limit | Source / check |
|---|---|---|
| **IQF pitted halves**<br>Soluble Solids (°Brix) | **NEGOTIABLE OPTION** ≥10 processing / ≥12 Grade A / ≥14 premium °Bx | GreenLand product page ↗ · Thawed sample; refractometer at 20°C |
| **IQF pitted halves**<br>Whole Fruit Diameter | **PUBLISHED OFFER** 40–70 mm | GreenLand product page ↗ · Representative sample; count or mass as stated |
| **IQF pitted halves, premium**<br>Intact Halves | **NEGOTIABLE OPTION** ≥95 % | GreenLand product page ↗ · Representative sample; count or mass as stated |
| **IQF pitted halves, standard**<br>Intact Halves | **NEGOTIABLE OPTION** ≥90 % | GreenLand product page ↗ · Representative sample; count or mass as stated |

**Shared frozen controls:** product thermal centre at or below −18°C after stabilization; frozen storage and transport at or below −18°C. Standard unopened frozen-pack shelf-life programme: 24 months where pack validation and the selected product specification support it. Freeze-dried forms use their separate dry-pack programme.

### Obtain the complete grade and lot file

Tell us the product form, destination, intended use and pack. We will confirm the selected limits, sampling plan and actual lot COA.

Contact GreenLand for the full specification →

# Food safety and seven markets

Priority hazards and national rules are checked against the selected form.

**Biological controls:** Water source, harvest hygiene, wash-water quality, clean-zone separation and environmental monitoring are specified by the site HACCP plan. Freezing is not a pathogen kill step. [C1,C2]

**Chemical and physical controls:** pesticide applications are traced from the farm record to the destination residue panel; metals, processing aids and packaging are assessed for the product form. Pit and pit fragments; skin defects is covered by sorting, maintenance and validated detection.

| Market | Official route | Order-release check |
|---|---|---|
| EU | 396/2005 residues; 2023/915 contaminants; 2073/2005 RTE microbiology | Active substance × fruit commodity; product form and intended-use category. [E1–E3] |
| US | EPA 40 CFR 180; FDA food/import controls | Named tolerance, importer and label. [U1] |
| Canada | Health Canada PMRA; CFIA processed-fruit rules | Named MRL, category and Canadian label. [A1] |
| Saudi Arabia | SFDA food-clearance guide and applicable national/GSO rules | Importer, label, required certificate and frozen form. [S1] |
| UAE | Cabinet Resolution 116/2024 pesticide schedules | Current analyte and fruit entry; food registration/label. [U2] |
| Japan | CAA pesticide residue standards | Current fruit MRL, residue definition and Japanese label. [J1] |
| South Korea | MFDS Food Code and MRL lookup | Specific fruit, group and applicable default rules; Korean label. [K1] |

EU reference for the washed edible part: Pb ≤0.10 mg/kg; Cd ≤0.020 mg/kg (Fruit; Annex I 3.1.1.2 / 3.2.1.2). Confirm the current consolidated text and any processing factor for puree, concentrate, syrup or dried forms. Pesticide MRLs are assessed by active substance × commodity × destination. EU 2023/915 ↗

# Lot COA acceptance schedule

The identified batch receives its measured results after sampling.

| COA item | Reference schedule | Lot result |
|---|---|---|
| IQF pitted halves · Soluble Solids (°Brix) | ≥10 processing / ≥12 Grade A / ≥14 premium °Bx | _____ |
| IQF pitted halves · Whole Fruit Diameter | 40–70 mm | _____ |
| IQF pitted halves, premium · Intact Halves | ≥95 % | _____ |
| IQF pitted halves, standard · Intact Halves | ≥90 % | _____ |
| Salmonella / L. monocytogenes | RTE or processing programme and destination criteria; method and sample mass declared | _____ |
| Pesticide residues | Named actives, applicable destination MRL and laboratory LOQ | _____ |
| Pb / Cd, EU reference | Pb ≤0.10 / Cd ≤0.020 mg/kg for Fruit; Annex I 3.1.1.2 / 3.2.1.2; processing and destination checked | _____ |
| Product temperature / pack | Frozen core and distribution ≤−18°C; approved seal and declared net weight | _____ |

**Issued-lot record:** purchase order, source and lot code, production and sample dates, laboratory report, method, units, LOQ where relevant, actual result, decision and authorized signatory. Sweetened, liquid and freeze-dried formats use their respective additional analytical lines.

### Forward trace

Farm block → intake lot → line and shift → finished lot → carton, pallet and shipment.

### Reverse trace

Carton code → source, process and detector/water records → retained sample and customer shipment.

### Request a completed batch COA

Send destination, selected product form, pack, intended use and shipment window. Actual values come from the identified lot.

Ask GreenLand for the order file →

# Contact and technical sources

Direct contacts, high-value pages and official source links.


### Xiamen Green Land Food Co.,Ltd.

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### Category and buyer resources

**Frozen Plum category ↗**
**IQF Frozen Plums ↗**
**Frozen Plum ↗**
**Frozen Plum ↗**
**Frozen fruit solutions ↗**
**Quality control system ↗**
**Batch traceability ↗**
**Factory audit support ↗**

## Standards and national sources

**[C1]** Codex quick-frozen food practice ↗
**[C2]** Codex fresh-fruit hygiene / berry annex ↗
**[E1]** EU pesticide MRL database ↗
**[E2]** EU Regulation 2023/915 · current consolidation ↗
**[E3]** EU Regulation 2073/2005 microbiology ↗
**[U1]** US EPA 40 CFR Part 180 tolerances ↗
**[A1]** Health Canada pesticide registry ↗
**[S1]** Saudi SFDA food clearance requirements ↗
**[U2]** UAE Resolution 116/2024 pesticide MRLs ↗
**[J1]** Japan CAA pesticide residues ↗
**[K1]** Korea MFDS pesticide MRL lookup ↗

**Shipment file.** The approved specification, identified-lot COA, label, packing list, pallet map, reefer settings, seal and applicable export documents are matched to dispatch. The image shows a frozen-food loading operation.

Send an inquiry ↗

