

# Blueberry - Proposed inspection method pack

Proposed order inspection plan | Blueberry | As of 2026-10-16

**Proposed order inspection methods. Agree the SKU, sample state, sampling plan and acceptance criteria with GreenLand and the processor before use. Source standards retain their stated scope.**

This is a proposed inspection plan, not a certificate, completed test or lot result. No sample size, AQL or numeric limit is created by this document.

## Cap stems

Method status: proposed-contract-method. Proposed for agreement on an order; not a universal standard.

### Definition

Short pedicel, large twig and attached cluster are distinct foreign-plant and presentation findings.

### Sample state

As received frozen, cultivated or wild Vaccinium type; separate controlled-thaw aliquot if character checked.

### Sampling approach

Sample sealed cartons across lot; inspect frozen individual berries and keep any thaw test separate. Set carton count, aliquot mass and acceptance number in the signed buyer plan; none is assumed here.

### Inspection steps

Inspect frozen cultivated or wild type separately; detach and weigh loose twigs, count stemmed berries and clusters.

### Calculation or reproducible observation

berries with attached stem / berries examined x100; clusters / units examined x100; twig pieces per kg and twig mass / sample mass x100.

### Proposed control response

Reset destemmer and optical sort; inspect branch ingress at harvest.

### Evidence to retain

Record lot/pack/harvest identity, sample weight and count, method revision, equipment calibration where used, photographs of each class, raw tally, operator/date and any rework/retest. Retain Declared cultivated/wild type, destemmer/size-grader settings, optical-sort rejects and freezer-pack history.

### Release or disposition

Hold physical contaminants; compare small-stem categories to buyer or named USDA grade method only for correct berry type.

### Buyer consequence

Twigs risk hard pieces; clusters interfere with dosing.

### Source boundary

Operational calculation proposed for a buyer contract. Cited standard or guide informs definitions/scope only; no universal numeric tolerance or GreenLand capability is claimed.

### Applicability and use boundary

For this proposed order method, we would confirm the SKU, sample condition, signed acceptance basis and factory control with the actual processor and buyer before use. This card is not an inspected-lot result or a statement of installed GreenLand capability.

### Source references

P15: USDA AMS frozen blueberries, 1957; corrected/reprinted 24 Apr 2026 §§52.611-618. Scope: URL: [https://www.ams.usda.gov/sites/default/files/media/Frozen\\_Blueberries\\_Standard%5B1%5D.pdf](https://www.ams.usda.gov/sites/default/files/media/Frozen_Blueberries_Standard%5B1%5D.pdf)

GL-BL: GreenLand current cultivated blueberry import/specification guide. Scope: URL: <https://www.greenland-food.com/info/frozen-blueberries-import-specification-103704069.html>

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## Unripe and shrivelled fruit

Method status: proposed-contract-method. Proposed for agreement on an order; not a universal standard.

### Definition

Unripe berry differs from naturally lighter cultivar color; shrivel reflects dehydration, not ripeness alone.

### Sample state

As received frozen, cultivated or wild Vaccinium type; separate controlled-thaw aliquot if character checked.

### Sampling approach

Sample sealed cartons across lot; inspect frozen individual berries and keep any thaw test separate. Set carton count, aliquot mass and acceptance number in the signed buyer plan; none is assumed here.

### Inspection steps

Match cultivar/type, inspect frozen surface then cut suspected berries; use agreed color and shrivel photo anchors.

### Calculation or reproducible observation

unripe berries / total berries x100 and shriveled berries / total berries x100, reported separately; document ambiguous berries.

### Proposed control response

Tighten harvest maturity and air-sort settings; investigate storage dehydration.

### Evidence to retain

Record lot/pack/harvest identity, sample weight and count, method revision, equipment calibration where used, photographs of each class, raw tally, operator/date and any rework/retest. Retain Declared cultivated/wild type, destemmer/size-grader settings, optical-sort rejects and freezer-pack history.

### Release or disposition

Release by agreed type-specific profile; route borderline ripeness to a functional use only with buyer approval.

### Buyer consequence

Pale or shriveled berries change topping appearance and juice yield.

### Source boundary

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### Applicability and use boundary

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## Split fruit and juice clumps

Method status: proposed-contract-method. Proposed for agreement on an order; not a universal standard.

### Definition

Split skin, leaking berry and clear juice ice are distinct; cluster of intact berries is not necessarily split fruit.

### Sample state

As received frozen, cultivated or wild Vaccinium type; separate controlled-thaw aliquot if character checked.

### Sampling approach

Sample sealed cartons across lot; inspect frozen individual berries and keep any thaw test separate. Set carton count, aliquot mass and acceptance number in the signed buyer plan; none is assumed here.

### Inspection steps

Photograph frozen clusters, gently separate recoverable fruit, then classify rupture and ice independently.

### Calculation or reproducible observation

split or leaking berries / total examined berries x100; juice-ice mass / net sample mass x100; hard cluster mass / net sample mass x100.

### Proposed control response

Investigate washer pressure, freezing load and thaw-refreeze incidents; audit pack headspace.

### Evidence to retain

Record lot/pack/harvest identity, sample weight and count, method revision, equipment calibration where used, photographs of each class, raw tally, operator/date and any rework/retest. Retain Declared cultivated/wild type, destemmer/size-grader settings, optical-sort rejects and freezer-pack history.

### Release or disposition

Hold if agreed rupture/ice criteria fail; do not reclassify leaked juice as berry mass.

### Buyer consequence

Leaking fruit stains adjacent food and increases syrup loss.

### Source boundary

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### Applicability and use boundary

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## Size grading

Method status: proposed-contract-method. Proposed for agreement on an order; not a universal standard.

### Definition

Cultivated versus wild blueberry type and diameter distribution must be declared before a size claim.

### Sample state

As received frozen, cultivated or wild Vaccinium type; separate controlled-thaw aliquot if character checked.

### Sampling approach

Sample sealed cartons across lot; inspect frozen individual berries and keep any thaw test separate. Set carton count, aliquot mass and acceptance number in the signed buyer plan; none is assumed here.

### Inspection steps

Select intact frozen single berries; pass through agreed sieve stack or measure maximum diameter by caliper without compression.

### Calculation or reproducible observation

For each agreed size band: berries in band / total intact berries x100 by count; if mass grading chosen, band mass / total sampled berry mass x100; state which basis.

### Proposed control response

Calibrate grader and sieve, segregate type and harvest lot.

### Evidence to retain

Record lot/pack/harvest identity, sample weight and count, method revision, equipment calibration where used, photographs of each class, raw tally, operator/date and any rework/retest. Retain Declared cultivated/wild type, destemmer/size-grader settings, optical-sort rejects and freezer-pack history.

### Release or disposition

Release only against contracted type and distribution; never transpose count percentages to mass percentages.

### Buyer consequence

Size drives muffin distribution and automated depositor behavior.

### Source boundary

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### Applicability and use boundary

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## Bloom, frost and surface appearance

Method status: proposed-contract-method. Proposed for agreement on an order; not a universal standard.

### Definition

Natural wax bloom, removable frost crystals and desiccated/freezer-burn surface are visually different.

### Sample state

As received frozen, cultivated or wild Vaccinium type; separate controlled-thaw aliquot if character checked.

### Sampling approach

Sample sealed cartons across lot; inspect frozen individual berries and keep any thaw test separate. Set carton count, aliquot mass and acceptance number in the signed buyer plan; none is assumed here.

### Inspection steps

View unopened and opened frozen pack under fixed light; compare before/after brief controlled equilibration without washing bloom off.

### Calculation or reproducible observation

Score each category with signed photo anchors; report affected berries / examined berries x100 and free-frost mass / net sample mass x100 where collectible.

### Proposed control response

Check packaging moisture barrier, freezer airflow and temperature cycling; avoid overhandling bloom.

### Evidence to retain

Record lot/pack/harvest identity, sample weight and count, method revision, equipment calibration where used, photographs of each class, raw tally, operator/date and any rework/retest. Retain Declared cultivated/wild type, destemmer/size-grader settings, optical-sort rejects and freezer-pack history.

### **Release or disposition**

Hold suspected freezer-burn lots for texture/odor confirmation; natural bloom alone is acceptable if agreed.

### **Buyer consequence**

Bloom supports natural appearance; frost and dehydration harm visual quality.

### **Source boundary**

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### **Applicability and use boundary**

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