

Broccoli - Proposed inspection method pack

Proposed order inspection plan | Broccoli | 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.

Head and stem proportions

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

Definition

Broccoli floret head versus attached stalk length and head-to-stalk ratio; record loose stems separately.

Sample state

Frozen intact florets/short spears, with style identified before tally.

Sampling approach

Identify broccoli style (florets, short spears, pieces/cut/chopped) before choosing a unit basis; choose unopened packs across run and cartons. Count intact heads/stems or weigh fines separately; do not borrow a tally sheet for another style.

Inspection steps

Measure stalk from floret head base to cut end, then separate head and stalk on a matched weighed subset; classify loose stems.

Calculation or reproducible observation

Attached stalk length mm distribution; head mass / head+stalk mass x 100%; loose stems g / net sample g x 100%.

Proposed control response

Adjust harvest cut and floret cutting blade; segregate long-stem output.

Evidence to retain

Style designation, photos, ruler readings, weighed subset and cutter log.

Release or disposition

Use buyer-signed style/length ratio; P03 sheet selection alone is not an agreed commercial limit.

Buyer consequence

Aligns edible yield, cooking and plate appearance.

Source boundary

USDA/Codex/source material informs product vocabulary or risk; the stated operational calculation, control and acceptance rule are proposed for an order, not a universal standard.

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

P03: USDA frozen broccoli grade-standard and tally-sheet landing page; actual sheet/style must be selected. Scope: USDA frozen broccoli grade-standard and tally-sheet landing page; actual sheet/style must be selected URL: <https://www.ams.usda.gov/grades-standards/frozen-broccoli-grades-and-standards>

P01: 2015 archive only; not current Codex text. Scope: 2015 archive only; not current Codex text URL:

https://www.fao.org/input/download/standards/13928/CXS_320e_2015.pdf ARCHIVE NOTE: 2015 archived source; not current text.

Floret and cut size

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

Definition

Floret head maximum span and declared style (floret/short spear/cut piece) are two different checks.

Sample state

Firm frozen intact units before mechanical breakage.

Sampling approach

Identify broccoli style (florets, short spears, pieces/cut/chopped) before choosing a unit basis; choose unopened packs across run and cartons. Count intact heads/stems or weigh fines separately; do not borrow a tally sheet for another style.

Inspection steps

Place each unit flat, caliper widest head span perpendicular to stem; photograph style exemplars and separately log stem length.

Calculation or reproducible observation

Head maximum dimension mm distribution; outside signed band pieces / intact measured units x 100%.

Proposed control response

Tune cut guide and screen size; route over/undersize to matching style.

Evidence to retain

Caliper calibration, size histogram, style photos and pack code.

Release or disposition

Release by signed style and size band; select P03 tally sheet for actual style if invoking standard.

Buyer consequence

Helps portion-control and cooking-time uniformity.

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Colour and bud condition

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

Definition

Yellowed/open florets versus normal cultivar green variation; bud opening is counted apart from hue.

Sample state

Frozen under neutral standardized lighting; compare a limited controlled-thaw split only if frost masks buds.

Sampling approach

Identify broccoli style (florets, short spears, pieces/cut/chopped) before choosing a unit basis; choose unopened packs across run and cartons. Count intact heads/stems or weigh fines separately; do not borrow a tally sheet for another style.

Inspection steps

Photograph heads with color card; inspect bud closure at magnification, classify yellowing and flowering independently.

Calculation or reproducible observation

Yellowed heads / inspected heads x 100%; open-bud heads / inspected heads x 100%; optional $L^*a^*b^*$ where signed.

Proposed control response

Review maturity at harvest, delay to freezing and blanching if applied.

Evidence to retain

Color-card photos, bud references, raw lot/date and process log.

Release or disposition

Hold against signed appearance references; unusual odor/decay enters safety hold rather than yellowing score.

Buyer consequence

Prevents visual downgrade of acceptable cultivar shade while catching overmaturity.

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Crumbs and fines

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

Definition

Detached broccoli buds/fines versus a broken but saleable floret; loose fines are weighed, not counted as whole heads.

Sample state

Frozen from unopened packs before thaw; handle gently to avoid creating fines.

Sampling approach

Identify broccoli style (florets, short spears, pieces/cut/chopped) before choosing a unit basis; choose unopened packs across run and cartons. Count intact heads/stems or weigh fines separately; do not borrow a tally sheet for another style.

Inspection steps

Separate full florets, broken florets and loose flower particles through signed sieve; weigh loose fraction.

Calculation or reproducible observation

Loose-bud fines g / examined net product g x 100%; broken florets / inspected florets x 100%.

Proposed control response

Review cutter, blanching/conveyor handling and pack compression.

Evidence to retain

Sieve opening, fraction weights, package location and before/after handling photos.

Release or disposition

Apply signed fines and breakage criteria; P03 style-specific sheet must be chosen before standard comparison.

Buyer consequence

Protects appearance and drain loss in foodservice trays.

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Leaves and fibrous stem

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

Definition

Attached leaves, detached leaves and woody/fibrous stalk are separate broccoli defects.

Sample state

Frozen visual separation; woody-stalk bite only under approved cooked product preparation.

Sampling approach

Identify broccoli style (florets, short spears, pieces/cut/chopped) before choosing a unit basis; choose unopened packs across run and cartons. Count intact heads/stems or weigh fines separately; do not borrow a tally sheet for another style.

Inspection steps

Turn florets to find attached leaves; weigh detached leaves; measure suspect stalk diameter and use a coded cooked shear/bite comparison if needed.

Calculation or reproducible observation

Attached-leaf units / inspected units x 100%; detached leaves g / sample net g x 100%; woody stalk units / cooked tested units x 100%.

Proposed control response

Improve leaf trimming and stalk cut location; segregate oversized stems.

Evidence to retain

Three-category tally, weights, stalk measurements and approved cooked test record.

Release or disposition

Release against signed category limits; no raw sensory judgment substitutes for cooked texture.

Buyer consequence

Reduces leaf contamination and hard bites in plated broccoli.

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