

Cauliflower - Proposed inspection method pack

Proposed order inspection plan | Cauliflower | 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.

Chaff

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

Definition

Cauliflower small floral crumbs versus larger stem-only fragments or broken curd units, separated by style.

Sample state

Frozen product; declare clusters or nuggets/small clusters before grading.

Sampling approach

Declare cauliflower clusters versus nuggets/small clusters first, then draw unopened packs across run and cartons. For comparison with P02, follow its style-specific 50-unit clusters or 100-g nuggets framework and whole-container factors; otherwise sign a separate contract sampling plan.

Inspection steps

Use signed sieve/visual boundary to separate tiny curd crumbs from stem-only pieces and broken clusters; weigh each fraction.

Calculation or reproducible observation

Floral crumbs g / examined net product g x 100%; stem-only pieces g / examined net g x 100%.

Proposed control response

Tune cutter and conveyor handling; collect fines without hiding them in sampled florets.

Evidence to retain

Style, sieve aperture, class photos, fraction weights and adjustment log.

Release or disposition

For USDA P02 claim, apply the exact selected style and grade/table; otherwise use signed contract limits.

Buyer consequence

Reduces waste and inconsistent portion quality.

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

P02: USDA voluntary Frozen Cauliflower standard, effective 1996-09-26; use only selected style/grade/form. Scope: USDA voluntary Frozen Cauliflower standard, effective 1996-09-26; use only selected style/grade/form URL:
https://www.ams.usda.gov/sites/default/files/media/Frozen_Cauliflower_Standard%5B1%5D.pdf

Size distribution

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

Definition

Clusters and nuggets/small clusters are distinct P02 styles; head diameter is the largest visible flower-head dimension.

Sample state

Frozen intact heads before thaw or breakage.

Sampling approach

Declare cauliflower clusters versus nuggets/small clusters first, then draw unopened packs across run and cartons. For comparison with P02, follow its style-specific 50-unit clusters or 100-g nuggets framework and whole-container factors; otherwise sign a separate contract sampling plan.

Inspection steps

Measure largest head span; classify as P02 clusters or nuggets/small clusters using §52.722-723 definitions, then log contract over/under-band units separately.

Calculation or reproducible observation

Head span mm per unit; style-count distribution = units in each defined style / all measured heads x 100%.

Proposed control response

Calibrate grading screens and cutter; pack each style separately.

Evidence to retain

Individual dimensions, USDA section/version, pack style and grader setting.

Release or disposition

Use P02 only with matching declared style, grade and sampling table; no generic size percentage is a legal limit.

Buyer consequence

Stops a small nugget from being sold as a large cluster.

Source boundary

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Surface blemishes

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

Definition

Dark and light curd blemishes are classified by affected surface area on each unit; stain severity and normal cream color differ.

Sample state

Frozen curd exterior under fixed lighting; if frost obscures, apply agreed thaw state consistently.

Sampling approach

Declare cauliflower clusters versus nuggets/small clusters first, then draw unopened packs across run and cartons. For comparison with P02, follow its style-specific 50-unit clusters or 100-g nuggets framework and whole-container factors; otherwise sign a separate contract sampling plan.

Inspection steps

Photograph suspect curd with scale and reference circle; classify minor versus major under P02 §52.724 definitions for chosen style.

Calculation or reproducible observation

Number of each blemish class per P02 style-specific sample unit (clusters by counted units, nuggets by weighed unit); do not convert to an unapproved whole-lot percent.

Proposed control response

Improve raw-head trimming and sorter calibration; trace weather/field source.

Evidence to retain

Scaled images, class tally, style/grade, sample-unit basis and lot identity.

Release or disposition

Compare with the exact P02 table only when grade/style/sampling plan are selected; else signed contract rule.

Buyer consequence

Distinguishes cosmetic curd marks from a grade-changing blemish.

Source boundary

The named USDA standard directly supplies the style-specific sample-unit basis; contract limits, controls and release still require agreement.

Applicability and use boundary

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Core and leaf material

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

Definition

Tough core, detached loose leaves and normal edible stalk are three categories; core toughness needs prepared-use confirmation.

Sample state

Frozen visual inspection plus a matched safely cooked application sample for fiber judgment.

Sampling approach

Declare cauliflower clusters versus nuggets/small clusters first, then draw unopened packs across run and cartons. For comparison with P02, follow its style-specific 50-unit clusters or 100-g nuggets framework and whole-container factors; otherwise sign a separate contract sampling plan.

Inspection steps

Separate loose leaves by weight, expose stem/core cross-section, then compare cooked core shear to approved reference.

Calculation or reproducible observation

Loose leaves g / net sample g x 100%; hard-core affected units / cooked inspected units x 100%, shear N if instrument used.

Proposed control response

Improve coring and leaf trim; avoid over-cutting saleable curd.

Evidence to retain

Cross-sections, weighed leaves, cooked test conditions and trim yield.

Release or disposition

P02 factor tables apply only to its style/grade; hard bite gets a signed application rule.

Buyer consequence

Avoids leaf debris and tough centers in ready meals.

Source boundary

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Cluster compactness

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

Definition

Compact curd versus loose, granular or fuzzy curd; distinguish physical curd separation from normal small-head style.

Sample state

Frozen intact units under neutral light, handled without squeezing.

Sampling approach

Declare cauliflower clusters versus nuggets/small clusters first, then draw unopened packs across run and cartons. For comparison with P02, follow its style-specific 50-unit clusters or 100-g nuggets framework and whole-container factors; otherwise sign a separate contract sampling plan.

Inspection steps

Turn each head; compare bud tightness/roughness to signed P02-style reference, photograph and record looseness by severity class.

Calculation or reproducible observation

Loose/granular affected units / inspected intact units x 100%, with class counts; no color score substitutes for texture.

Proposed control response

Adjust harvest maturity, raw sorting and handling pressure.

Evidence to retain

Reference images, class tallies, raw maturity code and handling log.

Release or disposition

For standard claim use P02 selected style/grade; otherwise buyer-signed class limit.

Buyer consequence

Protects visual consistency after cooking and packing.

Source boundary

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