

Edamame - Proposed inspection method pack

Proposed order inspection plan | Edamame | 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.

Empty and poorly filled pods

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

Definition

Empty pod has no developed bean; flat pod has undeveloped beans; one-bean pod is not empty.

Sample state

As received frozen in-pod immature soybean; separate cooked aliquot only after safe-use approval.

Sampling approach

Select pods across sealed cartons and harvest/packing intervals; keep frozen for visual counts, reserve separate approved-cook aliquot. Set carton count, aliquot mass and acceptance number in the signed buyer plan; none is assumed here.

Inspection steps

Open a stratified count of frozen pods; place empty, flat, one-, two-, and three-bean pods in separate trays.

Calculation or reproducible observation

count per category / total opened pods x100; record bean-count distribution and any separately weighed loose beans.

Proposed control response

Adjust harvest maturity screening and optical/air sorting; track rejected pods.

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 Harvest maturity and pod-grader record, stem cutter setting, blanch lot and soy-label verification.

Release or disposition

Release only against signed bean-count/flat-pod contract classes; rescreen and recount before acceptance.

Buyer consequence

Low fill reduces edible yield per carton.

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

GL-ED: GreenLand current in-pod edamame import/specification guide. Scope: URL:
<https://www.greenland-food.com/info/frozen-edamame-import-specification-supply-103704052.html>

Spots and insect damage

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

Definition

Varietal green variation, superficial scuff, dark lesion and insect feeding hole are separate findings.

Sample state

As received frozen in-pod immature soybean; separate cooked aliquot only after safe-use approval.

Sampling approach

Select pods across sealed cartons and harvest/packing intervals; keep frozen for visual counts, reserve separate approved-cook aliquot. Set carton count, aliquot mass and acceptance number in the signed buyer plan; none is assumed here.

Inspection steps

Examine both sides of frozen pods under fixed neutral light, then open suspected insect-damaged pods.

Calculation or reproducible observation

affected pods per each photo-defined class / total inspected pods x100; record any internal insect finding as a distinct event.

Proposed control response

Inspect field lots, wash/sort settings and reject stream; escalate confirmed infestation to food-safety review.

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 Harvest maturity and pod-grader record, stem cutter setting, blanch lot and soy-label verification.

Release or disposition

Segregate insect-positive material; other blemishes follow agreed visual limits after representative resampling.

Buyer consequence

Retail appearance and line reject loss differ from food-safety implications of infestation.

Source boundary

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Stem and other material

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

Definition

Attached pod peduncle, loose stem, leaf and unrelated foreign object are not one defect.

Sample state

As received frozen in-pod immature soybean; separate cooked aliquot only after safe-use approval.

Sampling approach

Select pods across sealed cartons and harvest/packing intervals; keep frozen for visual counts, reserve separate approved-cook aliquot. Set carton count, aliquot mass and acceptance number in the signed buyer plan; none is assumed here.

Inspection steps

Separate frozen pods and loose matter on a white tray; check attached peduncle length with a ruler.

Calculation or reproducible observation

attached over-length peduncles / total pods x100; loose plant-material mass / net sample mass x100; non-plant foreign objects count and identify per sampled kg.

Proposed control response

Reset stem cutter/aspirator, inspect agricultural intake and foreign-material controls.

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 Harvest maturity and pod-grader record, stem cutter setting, blanch lot and soy-label verification.

Release or disposition

Isolate physical-hazard findings for investigation; reclean botanical material only if allowed and recheck.

Buyer consequence

Stems jam pouch fillers; hard foreign bodies can injure consumers.

Source boundary

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Applicability and use boundary

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Pod form and bean count

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

Definition

Pod length and bean count describe different aspects of in-pod edamame; shelled-bean mass determines yield.

Sample state

As received frozen in-pod immature soybean; separate cooked aliquot only after safe-use approval.

Sampling approach

Select pods across sealed cartons and harvest/packing intervals; keep frozen for visual counts, reserve separate approved-cook aliquot. Set carton count, aliquot mass and acceptance number in the signed buyer plan; none is assumed here.

Inspection steps

Measure longest pod axis; open each selected pod and weigh recovered edible beans separately.

Calculation or reproducible observation

Report pod-length mm distribution, beans per pod distribution, and recovered bean mass / whole-pod net sample mass x100 (% edible yield).

Proposed control response

Set grading screens by pod size and maturity; segregate low-fill harvests.

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 Harvest maturity and pod-grader record, stem cutter setting, blanch lot and soy-label verification.

Release or disposition

Release against signed pod and edible-yield profile for intended channel, not an assumed universal three-bean rule.

Buyer consequence

A caterer buying by gross pod kg needs predictable edible portions.

Source boundary

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Texture after safe preparation

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

Definition

Mealy bean, tough skin and characteristic soy flavor are evaluated only after approved cooking; maturity is not a microbial criterion.

Sample state

As received frozen in-pod immature soybean; separate cooked aliquot only after safe-use approval.

Sampling approach

Select pods across sealed cartons and harvest/packing intervals; keep frozen for visual counts, reserve separate approved-cook aliquot. Set carton count, aliquot mass and acceptance number in the signed buyer plan; none is assumed here.

Inspection steps

Cook a coded sample under buyer-approved time, water ratio, endpoint and cooling; record batch and preparation.

Calculation or reproducible observation

Blinded panel records separate mealiness/skin toughness/flavor anchor scores for each coded lot; report median and disagreement, plus instrument texture only if same setup is locked.

Proposed control response

Review cultivar/harvest window and blanching; compare retained raw lot, not just finished pack.

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 Harvest maturity and pod-grader record, stem cutter setting, blanch lot and soy-label verification.

Release or disposition

No tasting until actual safe-use approval; release against sensory reference plus independent safety and label checks.

Buyer consequence

Mealy beans may fail snack use but work in a purée.

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

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