Frozen Pak Choi

TECHNICAL DATA SHEET | COMMERCIAL SPECIFICATION REFERENCE

We supply pak choi to importers and food manufacturers as pak choi leaf and pale petiole pieces. We agree processing status, application fit and defect limits, then align packing, records and frozen delivery with the approved order.

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We agree final acceptance limits, sampling methods, intended use and packing before supply. This product sheet is not a certificate of analysis or a batch test report.

01 Physical and sensory

Parameter	Specification / agreement	Verification
Identity	Market identity is bok choy or pak choi, a nonheading leafy brassica.	Approved sample and label
Form and color	We confirm whether whole small heads or cut leaf-and-stalk pieces are ordered, with a defined leaf-to-petiole ratio.	Frozen and prepared sample

02 Physicochemical and residues

Parameter	Specification / agreement	Verification
Residue scope	Set by destination and buyer agreement	Applicable lot report if ordered
Other chemistry	Agree only relevant parameters	Agreed method and report

03 Microbiological

Parameter	Specification / agreement	Verification
Criteria	Set by destination and intended use	Lot sampling and method if ordered
Process relation	Pak choi is distinct from heading Chinese cabbage; confirm actual trimming and blanching status rather than inferring it.	Process record and release review

04 Freezing and cold chain

Parameter	Specification / agreement	Verification
Freezing route	Confirm actual SKU process	Production record
Storage	Approved specification; minus 18 C as industry reference	Storage and shipment record

05 Pack and shelf life

Parameter	Specification / agreement	Verification
Net weight and case	Order-specific agreement	Pack check
Shelf life	Approved label and specification only	Date-code and version check

06 Process

Parameter	Specification / agreement	Verification
Preparation	We confirm whether whole small heads or cut leaf-and-stalk pieces are ordered, with a defined leaf-to-petiole ratio.	Approved process sheet
Heat treatment	Pak choi is distinct from heading Chinese cabbage; confirm actual trimming and blanching status rather than inferring it.	Lot-specific evidence where relevant

07 Ingredients additives and allergens

Parameter	Specification / agreement	Verification
Ingredients	Confirm actual single or mixed ingredient declaration	Final artwork
Additives and allergens	Confirm actual formulation and destination rules	Supplier declaration and artwork

08 Defects and foreign matter

Parameter	Specification / agreement	Verification
Visual defects	thick petioles heating more slowly than leaf, yellow leaf, gritty bases, and crushed cut sections	Agreed sample and inspection
Foreign matter	Agree reject criteria and detection plan	Inspection and detector records if used

09 Materials and label

Parameter	Specification / agreement	Verification
Food-contact pack	Agree material and suitability	Packaging specification
Label	Product name, lot, dates and use instruction	Approved artwork proof

10 Detection and traceability

Parameter	Specification / agreement	Verification
Lot boundary	Define production and packing lots	Traceability mapping
Release evidence	Agree tests and inspection scope	Lot file review

Order discussion: https://www.greenland-food.com/inquiry

Product form and lot-specific documents are confirmed with the accepted order. Keep this sheet with the corresponding product and quotation reference.