

Frozen Pomegranate

TECHNICAL DATA SHEET | COMMERCIAL SPECIFICATION REFERENCE

We supply separated frozen pomegranate arils for fruit preparations and visible inclusions. White membrane, crushed arils and free juice can reduce usable yield even when the pack looks richly red. Each order carries a written preparation, receiving method, pack plan and lot-linked document requirement.

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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
Form	separated red pomegranate arils	Approved frozen sample
Color and condition	Agree maturity, shade and membrane removal and crushed-aril juice release.	Lot visual check

02 Physicochemical and residue

Parameter	Specification / agreement	Verification
Soluble solids/acidity	Set only if the application requires measured targets.	Named lot and method
Residues	Destination limits by agreement; no blanket value.	Relevant lot report

03 Microbiological

Parameter	Specification / agreement	Verification
Microbial criteria	Agree organism, method and acceptance for destination.	Batch test if ordered

04 Freezing and cold chain

Parameter	Specification / agreement	Verification
Frozen condition	Set point and tolerance by approved specification.	Storage/loading record
Clumps and frost	Define acceptable level on packed sample.	Carton inspection

05 Pack and shelf life

Parameter	Specification / agreement	Verification
Net weight and pack	By final quote and artwork proof.	Weight/seal check
Shelf Life	Set only after SKU and pack evidence.	Approved specification

06 Process

Parameter	Specification / agreement	Verification
Preparation	separated red pomegranate arils	Process and lot record
Alternate preparation	process grade with more broken arils	Separate trial and approval

07 Ingredients, additives and allergens

Parameter	Specification / agreement	Verification
Ingredient declaration	Verify fruit and any processing aid/additive for final SKU.	Formula and label review
Allergen declaration	Confirm against actual site and destination rules.	Approved label

08 Defects and foreign matter

Parameter	Specification / agreement	Verification
Fruit-specific defects	white membrane, peel, crushed arils and excess free juice	Agreed count/weight method
Foreign material	Define exclusions and inspection method.	Inspection record

09 Materials and label

Parameter	Specification / agreement	Verification
Contact material	Confirm liner and carton suitability.	Supplier declaration as needed
Label and marks	Verify identity, lot, dates, net weight and market language.	Artwork signoff

10 Detection and traceability

Parameter	Specification / agreement	Verification
Detection	Define equipment and sensitivity only from actual line evidence.	Production record
Lot traceability	Link raw lot, packing lot and shipment.	Traceability file

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.