

Garden peas - Proposed inspection method pack

Proposed order inspection plan | Garden peas | 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.

Maturity and tenderness

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

Definition

Pea maturity is assessed by raw/kernel characteristics and cooked hardness; bean-pod character rules are inapplicable.

Sample state

Frozen kernels plus matched approved cooked split.

Sampling approach

Define pea type, size grade and production lot; take sealed packs across run and carton positions, then use a counted-kernel inspection subsample and a separate weighed sieve fraction. Agree sample size and acceptance rule with buyer; P04 bean tables do not apply.

Inspection steps

Sort kernels by size/color and measure firmness after fixed cooking condition; compare raw-maturity reference lot with cooked force/mealiness.

Calculation or reproducible observation

Cooked compression force N with probe geometry and temperature; overmature kernels / inspected kernels x 100% using signed reference.

Proposed control response

Control harvest maturity and pea-size sorting; avoid mixing crop windows.

Evidence to retain

Raw field/harvest record, coded cooked curve, force calibration and photos.

Release or disposition

Release on buyer-approved pea maturity/texture specification; no borrowed P04 bean limit.

Buyer consequence

Preserves tenderness and uniform cook in frozen meals.

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

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.

Colour distribution

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

Definition

Yellow peas, other abnormal discoloration and normal declared-variety color variation are distinct.

Sample state

Frozen kernels under neutral light, with cultivar identity documented.

Sampling approach

Define pea type, size grade and production lot; take sealed packs across run and carton positions, then use a counted-kernel inspection subsample and a separate weighed sieve fraction. Agree sample size and acceptance rule with buyer; P04 bean tables do not apply.

Inspection steps

Spread single layer with color card; sort yellow, stained and acceptable cultivar shades; cut suspect stained peas if tissue abnormality is possible.

Calculation or reproducible observation

Each color-category kernels / inspected kernels x 100%; unresolved internal abnormality reported separately.

Proposed control response

Review harvest maturity, blanching/freezing condition and optical-sorting reference.

Evidence to retain

Variety reference board, category counts, color photos and process log.

Release or disposition

Unknown lesion/decay holds for qualified review; cosmetic categories use signed pea-specific limits.

Buyer consequence

Prevents false rejection of normal variety shade while identifying true quality loss.

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Split peas and loose skins

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

Definition

Cracked whole pea, fragmented kernel and detached seed coat are separate outcomes; avoid counting one pea twice.

Sample state

Frozen kernels handled gently before thaw.

Sampling approach

Define pea type, size grade and production lot; take sealed packs across run and carton positions, then use a counted-kernel inspection subsample and a separate weighed sieve fraction. Agree sample size and acceptance rule with buyer; P04 bean tables do not apply.

Inspection steps

Sort whole cracked kernels and fragments; collect detached coats through a signed sieve; trace each category to a unique mass/count.

Calculation or reproducible observation

Cracked whole peas / inspected intact kernels x 100%; fragments g / net examined g x 100%; detached coats g / net examined g x 100%.

Proposed control response

Review shelling, blanching, IQF impact and packing pressure.

Evidence to retain

Three fraction counts/weights, sieve specification, photos and machine settings.

Release or disposition

Release on signed category bands; investigate whether test handling created fractures.

Buyer consequence

Protects appearance and dosing in soups, sides and retail packs.

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Insect damage and spots

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

Definition

Superficial pea spot is separated from insect entry/larva evidence and pathogen-like soft tissue; visual color alone is insufficient for cause.

Sample state

Frozen exterior; hygienic cut-through of all suspect and pre-agreed control kernels.

Sampling approach

Define pea type, size grade and production lot; take sealed packs across run and carton positions, then use a counted-kernel inspection subsample and a separate weighed sieve fraction. Agree sample size and acceptance rule with buyer; P04 bean tables do not apply.

Inspection steps

Photograph spot, split pea, inspect for tunnel/frass/organism and compare with sterile/non-insect stain; preserve suspect material for identification.

Calculation or reproducible observation

Spotted kernels / inspected kernels x 100%; suspected insect-affected kernels / inspected kernels x 100%, unresolved separately.

Proposed control response

Review field pest control, harvest sorting and optical sorter; isolate suspected infested lot.

Evidence to retain

Macro images, dissection results, retained suspect specimens and traceable field/line data.

Release or disposition

Any live pest/unknown hazardous material holds for qualified investigation; signed appearance limit governs cosmetic spots.

Buyer consequence

Avoids passing infestation as harmless color or rejecting every natural speck.

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Size distribution

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

Definition

Pea diameter/size class is defined by signed sieve apertures and method; count and mass distributions answer different buyer questions.

Sample state

Frozen free-flow kernels, avoiding clump force and excess thaw.

Sampling approach

Define pea type, size grade and production lot; take sealed packs across run and carton positions, then use a counted-kernel inspection subsample and a separate weighed sieve fraction. Agree sample size and acceptance rule with buyer; P04 bean tables do not apply.

Inspection steps

Run weighed split through calibrated round-hole sieves with fixed agitation; count kernels in each retained fraction on a separate representative split.

Calculation or reproducible observation

Mass distribution = fraction net g / total sieved net g x 100%; count distribution = kernels in size class / all counted kernels x 100%; report aperture mm.

Proposed control response

Tune grader screens and check harvest-size blend.

Evidence to retain

Sieve calibration, agitation protocol, fraction weights/counts and raw lot.

Release or disposition

Release on signed pea-size band and chosen mass/count basis; never substitute one for the other.

Buyer consequence

Supports uniform cooking and automated portioning.

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