

Green and wax beans - Proposed inspection method pack

Proposed order inspection plan | Green and wax beans | 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.

Strings and fibre

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

Definition

Edible background pod fiber versus objectionable string along suture, assessed after cooked preparation; P04 distinguishes quality factors by character.

Sample state

Frozen visual and approved cooked split for mouthfeel; do not infer cook character from raw pod alone.

Sampling approach

Identify whole, cut, short/mixed cut or French-style green/wax bean before sampling. Draw unopened packs over time/carton positions; P04 uses piece counts for whole/cut styles and weighed units for French style. Agree the grade and inspection plan before any table-based conclusion.

Inspection steps

Pull suture string from marked units, cook matched coded samples per agreed use, and score fibrous bite against P04 §52.2325(h) descriptions.

Calculation or reproducible observation

Objectionably fibrous pods / cooked inspected pods x 100%; optional fiber/string length mm, separately.

Proposed control response

Select younger pods, improve string trimming and sort mature beans.

Evidence to retain

Coded cooked conditions, string photos, unit tallies and raw maturity.

Release or disposition

Use P04 only for green/wax bean declared style/grade; application rejection needs signed threshold.

Buyer consequence

Prevents stringy bites while allowing normal tender pod fiber.

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

P04: USDA voluntary green/wax bean standard, effective 1996-08-19; excludes peas. Scope: USDA voluntary green/wax bean standard, effective 1996-08-19; excludes peas URL: https://www.ams.usda.gov/sites/default/files/media/Frozen_Green_and_Wax_Bean_Standard%5B1%5D.pdf

Short pieces

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

Definition

A short piece is defined separately for whole versus cut green/wax beans by P04 §52.2325(k); French style has a different weight-based method.

Sample state

Frozen pieces sorted by declared style.

Sampling approach

Identify whole, cut, short/mixed cut or French-style green/wax bean before sampling. Draw unopened packs over time/carton positions; P04 uses piece counts for whole/cut styles and weighed units for French style. Agree the grade and inspection plan before any table-based conclusion.

Inspection steps

Measure longest dimension parallel to bean suture line; count short units under correct P04 whole/cut definition; never use cut-style threshold on whole pods.

Calculation or reproducible observation

Short pieces / examined units x 100% for whole/cut; French-style outcome uses P04 weighed style-specific table if selected.

Proposed control response

Adjust cutter length and screen rejects; segregate short-cut style intentionally sold as such.

Evidence to retain

Declared style, length readings, count, cutter setting and P04 version.

Release or disposition

P04 table only with selected style/grade and sampling plan; otherwise signed contract band.

Buyer consequence

Avoids an unfair short-piece claim caused by using the wrong bean style.

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Stem ends

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

Definition

Attached stem end and detached stem material are distinct; detached stems cannot be charged again to a pod unit.

Sample state

Frozen whole/cut green or wax beans, before cooking.

Sampling approach

Identify whole, cut, short/mixed cut or French-style green/wax bean before sampling. Draw unopened packs over time/carton positions; P04 uses piece counts for whole/cut styles and weighed units for French style. Agree the grade and inspection plan before any table-based conclusion.

Inspection steps

Inspect ends of counted pods; collect loose stems separately; photograph ambiguous tips against reference.

Calculation or reproducible observation

Stem-bearing units / examined units x 100%; detached-stem count per stated sample mass or detached mass g / net sample g x 100%, fixed in contract.

Proposed control response

Tune stemming machine and follow with optical/manual sort.

Evidence to retain

End photos, unit count, detached fraction and stemmer adjustment record.

Release or disposition

Use P04 stem factor/table only in correct style/grade basis; otherwise signed rule with no double count.

Buyer consequence

Reduces hard stem complaints and disputed defect tallies.

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Maturity and seed development

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

Definition

Overmature pod with weak flesh or mealy cooked seeds, separate from normal visible seed shape.

Sample state

Frozen cross-section and approved cooked split; distinguish round/flat type in P04.

Sampling approach

Identify whole, cut, short/mixed cut or French-style green/wax bean before sampling. Draw unopened packs over time/carton positions; P04 uses piece counts for whole/cut styles and weighed units for French style. Agree the grade and inspection plan before any table-based conclusion.

Inspection steps

Cut sample pods to view seed development; cook matched pods and compare tenderness/seed mealiness with P04 character definition.

Calculation or reproducible observation

Overmature character units / cooked inspected units x 100%; optional shear N with pod orientation.

Proposed control response

Tighten harvest window and raw-pod sorting; avoid mixing maturity lots.

Evidence to retain

Type, seed cross-sections, coded cook and panel/force results.

Release or disposition

P04 grade claim requires type/style/grade selection; customer bite rule signed separately.

Buyer consequence

Prevents hard pods and starchy seeds in menu use.

Source boundary

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Sloughed skins

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

Definition

Sloughed skin/cuticle from a green/wax bean pod versus mechanical cuts/fractures; report each separately.

Sample state

Frozen exterior plus controlled cooked split if sloughing emerges only on heating.

Sampling approach

Identify whole, cut, short/mixed cut or French-style green/wax bean before sampling. Draw unopened packs over time/carton positions; P04 uses piece counts for whole/cut styles and weighed units for French style. Agree the grade and inspection plan before any table-based conclusion.

Inspection steps

Compare pod before/after cooked preparation; isolate loose skin and annotate whether damage follows an impact/cut edge.

Calculation or reproducible observation

Sloughed pods / inspected cooked pods x 100%; mechanically damaged pods / frozen inspected pods x 100%.

Proposed control response

Review blanching/process treatment and conveyor impact separately.

Evidence to retain

Paired unit photos, processing condition, loose skin mass and damage count.

Release or disposition

Select P04 sloughing/quality-factor grade and applicable style; buyer handling effects require matched trial.

Buyer consequence

Separates process-related skin loss from breakage claims.

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