

Mango - Proposed inspection method pack

Proposed order inspection plan | Mango | 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.

Fibre

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

Definition

Normal mango flesh fibers differ from coarse strands that remain perceptible after the buyer's preparation.

Sample state

As received frozen peeled chunks; matched covered-thaw aliquot for drip, fiber or compositional test.

Sampling approach

Sample sealed packs across cutting/packing times; inspect frozen chunks and reserve a matched covered-thaw aliquot. Set carton count, aliquot mass and acceptance number in the signed buyer plan; none is assumed here.

Inspection steps

Use declared cultivar/cut; inspect a matched thawed aliquot and cook/puree only as the buyer's safe use requires; taste only after actual safe-use approval.

Calculation or reproducible observation

coarse-fiber mass retained on agreed sieve / initial thawed mango flesh mass x100, plus coded texture score under fixed preparation.

Proposed control response

Segregate cultivar and ripeness; adjust trimming, cut orientation and screen.

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 Cultivar/harvest lot, peel/pit station, dicer setting, optical-sort rejects and freezer-pack history.

Release or disposition

Release by signed application-specific fiber profile, not by a generic mango claim.

Buyer consequence

Coarse strands harm smoothie mouthfeel and puree filtration.

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-MG: GreenLand current mango chunks import/specification guide. Scope: URL:
<https://www.greenland-food.com/info/frozen-mango-chunks-import-specification-103704071.html>

Skin and stone membrane

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

Definition

Green/yellow peel, papery pit membrane and benign flesh pigment spot are separate classes.

Sample state

As received frozen peeled chunks; matched covered-thaw aliquot for drip, fiber or compositional test.

Sampling approach

Sample sealed packs across cutting/packing times; inspect frozen chunks and reserve a matched covered-thaw aliquot. Set carton count, aliquot mass and acceptance number in the signed buyer plan; none is assumed here.

Inspection steps

Inspect every side of frozen chunks and cut suspect pieces; identify peel or endocarp membrane before weighing.

Calculation or reproducible observation

peel mass / net sample mass x100; pit-membrane mass / net sample mass x100; spotted flesh mass / net sample mass x100.

Proposed control response

Reset peel/pit trim and optical sort; inspect pit-station rejects.

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 Cultivar/harvest lot, peel/pit station, dicer setting, optical-sort rejects and freezer-pack history.

Release or disposition

Hold sharp/hard pit fragments for hazard review; re-trim soft peel/membrane only under agreed rework.

Buyer consequence

Pit membrane and peel cause unexpected tough pieces in dessert.

Source boundary

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Applicability and use boundary

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Dice form

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

Definition

Target cube, rounded edge, missing corner and fine broken piece are defined against the signed cut drawing.

Sample state

As received frozen peeled chunks; matched covered-thaw aliquot for drip, fiber or compositional test.

Sampling approach

Sample sealed packs across cutting/packing times; inspect frozen chunks and reserve a matched covered-thaw aliquot. Set carton count, aliquot mass and acceptance number in the signed buyer plan; none is assumed here.

Inspection steps

Measure three axes on frozen chunks without compression; segregate fragments below signed minimum dimension.

Calculation or reproducible observation

in-band chunks / measured chunks x100 by count; fragment mass / net sample mass x100; report edge/corner classes separately.

Proposed control response

Set dicer blade, feed pressure and post-freeze handling; inspect knife wear.

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 Cultivar/harvest lot, peel/pit station, dicer setting, optical-sort rejects and freezer-pack history.

Release or disposition

Release by contracted size and fragment band, including buyer equipment fit.

Buyer consequence

Undersize chunks disappear in topping; oversize jam portioning equipment.

Source boundary

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Applicability and use boundary

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Soluble solids, acidity and maturity

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

Definition

Mango sweetness, acid balance and maturity are use-specific; soluble solids alone do not establish ripe flavor or safety.

Sample state

As received frozen peeled chunks; matched covered-thaw aliquot for drip, fiber or compositional test.

Sampling approach

Sample sealed packs across cutting/packing times; inspect frozen chunks and reserve a matched covered-thaw aliquot. Set carton count, aliquot mass and acceptance number in the signed buyer plan; none is assumed here.

Inspection steps

Take representative flesh from declared cultivar/lot; homogenize thawed sample consistently and control measurement temperature.

Calculation or reproducible observation

Record refractometer °Brix with calibration/temperature and titratable acidity with named titration endpoint/unit; compute Brix:acid ratio only if both methods agreed; conduct approved aroma/color panel.

Proposed control response

Adjust cultivar/harvest segregation and maturity sort; do not compensate with invented sugar claims.

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 Cultivar/harvest lot, peel/pit station, dicer setting, optical-sort rejects and freezer-pack history.

Release or disposition

Approve a signed use-specific range and sensory reference plus separate safety plan; no universal Brix guarantee.

Buyer consequence

A puree buyer may value acid balance differently from a visible chunk buyer.

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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Thaw performance

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

Definition

Intact thawed cube, slumped soft cube and free drip are distinct post-thaw results.

Sample state

As received frozen peeled chunks; matched covered-thaw aliquot for drip, fiber or compositional test.

Sampling approach

Sample sealed packs across cutting/packing times; inspect frozen chunks and reserve a matched covered-thaw aliquot. Set carton count, aliquot mass and acceptance number in the signed buyer plan; none is assumed here.

Inspection steps

Thaw matched frozen aliquots covered at signed time/temperature; count intact cubes and collect liquid without squeezing; run buyer's line trial if needed.

Calculation or reproducible observation

intact cubes / all identifiable cubes x100; free-drip mass / initial frozen net mass x100; record line-trial shear and residence time.

Proposed control response

Check maturity, freezing rate, cut pressure and storage excursions.

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 Cultivar/harvest lot, peel/pit station, dicer setting, optical-sort rejects and freezer-pack history.

Release or disposition

Release by matched thaw/line performance; label RTE only after actual process/use validation, never freezing alone.

Buyer consequence

Soft cubes collapse during mixing and lower visible fruit yield.

Source boundary

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Applicability and use boundary

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