

Mushrooms - Proposed inspection method pack

Proposed order inspection plan | Mushrooms | 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.

Cap and stem proportions

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

Definition

Cap, usable stem and basal/root trim are species- and style-specific; shiitake stem is not a button-mushroom stem.

Sample state

As received frozen IQF, species/style/treatment declared; separate cooked aliquot only after safe-use approval.

Sampling approach

Stratify by species, cut style and processing lot; inspect frozen units, retaining separate approved-cook aliquot. Set carton count, aliquot mass and acceptance number in the signed buyer plan; none is assumed here.

Inspection steps

Declare botanical species, cut style and raw/frozen treatment; separate cap, edible stem and basal material from a known mass.

Calculation or reproducible observation

mass of each fraction / net mushroom sample mass x100; for whole pieces report stem length mm and over-limit pieces / examined pieces x100.

Proposed control response

Adjust stem trim and species segregation; inspect incoming stems before slicing.

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 Species and treatment identity, stem trim, slicer setting, substrate-cleaning checks and cook protocol.

Release or disposition

Release to species/style-specific contract, never one universal cap:stem ratio.

Buyer consequence

Stem-heavy slices can be tougher and alter cooked yield.

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

P06: USDA AMS A-A-20376 IQF mushrooms, 2021 §§3,6. Scope: URL:
<https://www.ams.usda.gov/sites/default/files/media/AA20376MushroomsIQFMinimallyProcessed.pdf>
GL-SH: GreenLand current shiitake slices import/specification guide. Scope: URL:
<https://www.greenland-food.com/info/frozen-shiitake-slices-import-specification-103704072.html>

Open caps and gills

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

Definition

Open cap and visible gills may be normal for mature portabella; gill color alone is not decay in shiitake or button.

Sample state

As received frozen IQF, species/style/treatment declared; separate cooked aliquot only after safe-use approval.

Sampling approach

Stratify by species, cut style and processing lot; inspect frozen units, retaining separate approved-cook aliquot. Set carton count, aliquot mass and acceptance number in the signed buyer plan; none is assumed here.

Inspection steps

Photograph frozen cap underside by declared species and maturity style; compare with signed reference and check odor after approved preparation.

Calculation or reproducible observation

open caps / inspected caps x100 using the signed species-specific photo anchor; record dark-gill findings by species class, not one global score.

Proposed control response

Sort by growth stage and species; investigate abnormal dark/wet tissue separately.

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 Species and treatment identity, stem trim, slicer setting, substrate-cleaning checks and cook protocol.

Release or disposition

Hold only deviations from declared species/style or spoilage evidence; do not reject normal gills as a universal defect.

Buyer consequence

Open caps change slice appearance and cooked color.

Source boundary

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Applicability and use boundary

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Substrate and root material

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

Definition

Substrate particles, adhering soil, woody root/base and unrelated foreign matter are different sources.

Sample state

As received frozen IQF, species/style/treatment declared; separate cooked aliquot only after safe-use approval.

Sampling approach

Stratify by species, cut style and processing lot; inspect frozen units, retaining separate approved-cook aliquot. Set carton count, aliquot mass and acceptance number in the signed buyer plan; none is assumed here.

Inspection steps

Examine frozen whole/sliced mushrooms on white tray; detach visible particles and identify against cultivation substrate reference.

Calculation or reproducible observation

substrate mass / net sample mass x100; root/base mass / net sample mass x100; grit count per sampled kg, with hard foreign material incident log.

Proposed control response

Improve harvest trim, air/wash cleaning and line foreign-material controls; review cultivation substrate handling.

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 Species and treatment identity, stem trim, slicer setting, substrate-cleaning checks and cook protocol.

Release or disposition

Segregate physical hazards; re-trim/reclean botanical matter if contract permits and resample.

Buyer consequence

Grit and substrate harm texture and buyer confidence; hard objects pose injury risk.

Source boundary

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Applicability and use boundary

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Mechanical damage

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

Definition

Natural gill edge or a clean designed slice is not crushing; ragged tear and compressed/macerated tissue are separate.

Sample state

As received frozen IQF, species/style/treatment declared; separate cooked aliquot only after safe-use approval.

Sampling approach

Stratify by species, cut style and processing lot; inspect frozen units, retaining separate approved-cook aliquot. Set carton count, aliquot mass and acceptance number in the signed buyer plan; none is assumed here.

Inspection steps

Compare frozen slices at specified thickness with approved photo chart; inspect both faces and edge.

Calculation or reproducible observation

ragged pieces / counted slices x100; crushed-tissue mass / net sample mass x100; slice thickness mm distribution.

Proposed control response

Reset slicer blade, feed pressure and freezer transfer; compare pre/post-freeze samples.

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 Species and treatment identity, stem trim, slicer setting, substrate-cleaning checks and cook protocol.

Release or disposition

Release only within signed style/tear band; approved diced style must not be scored as damaged slice.

Buyer consequence

Broken slices lose premium appearance and alter pan yield.

Source boundary

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Texture after safe preparation

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

Definition

Over-soft, rubbery and fibrous mushroom textures and free liquid are separate after-preparation results.

Sample state

As received frozen IQF, species/style/treatment declared; separate cooked aliquot only after safe-use approval.

Sampling approach

Stratify by species, cut style and processing lot; inspect frozen units, retaining separate approved-cook aliquot. Set carton count, aliquot mass and acceptance number in the signed buyer plan; none is assumed here.

Inspection steps

Cook a coded species/style sample under signed recipe, pan load, time and endpoint; collect released liquid; taste only after safe-use approval.

Calculation or reproducible observation

released-liquid mass / initial frozen mushroom mass x100; blinded texture anchor scores separately for softness, rubberiness and fiber; record cooked yield.

Proposed control response

Review species, stem fraction, pre-treatment, cooking method and freezer history; compare retained lot.

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 Species and treatment identity, stem trim, slicer setting, substrate-cleaning checks and cook protocol.

Release or disposition

Release by declared fresh/blanched/roasted IQF application and agreed cooked reference plus independent safety checks.

Buyer consequence

Rubbery shiitake or watery button pieces change recipe yield and customer acceptance.

Source boundary

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Applicability and use boundary

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