

Strawberry - Proposed inspection method pack

Proposed order inspection plan | Strawberry | 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.

Calyx and stalk material

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

Definition

Attached cap, loose cap/sepal, attached short stem and loose stem are separate USDA strawberry terms.

Sample state

As received frozen whole or sliced style; separate controlled-thaw aliquot for drip and character.

Sampling approach

Take frozen packs across lot and separate whole/sliced strata; reserve a separate controlled-thaw aliquot. Set carton count, aliquot mass and acceptance number in the signed buyer plan; none is assumed here.

Inspection steps

Inspect whole frozen berries individually; for slices, separate plant matter from a known net mass without treating cut faces as defects.

Calculation or reproducible observation

Whole: affected berries by class / all berries x100; sliced: mass of each loose-material class / net sample mass x100; preserve cap/stem photo definitions.

Proposed control response

Improve de-capping and air sorting; identify whether material came from field or trimming.

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 Harvest maturity, de-capper and slicer setup, freezer transfer and frozen-pack temperature history.

Release or disposition

Reclean and resample if signed style-specific plant-matter criterion fails; follow official grade method only if grade is explicitly contracted.

Buyer consequence

Loose sepals can cause visible specks; attached caps impair whole-fruit presentation.

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

P07: USDA AMS frozen strawberries, 1958 §§52.1987-1989. Scope: URL:
https://www.ams.usda.gov/sites/default/files/media/Frozen_Strawberries_Standard%5B1%5D.pdf

Broken and soft fruit

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

Definition

Crushed whole berry, physically separated fragment, intended slice and soft but intact berry are distinct.

Sample state

As received frozen whole or sliced style; separate controlled-thaw aliquot for drip and character.

Sampling approach

Take frozen packs across lot and separate whole/sliced strata; reserve a separate controlled-thaw aliquot. Set carton count, aliquot mass and acceptance number in the signed buyer plan; none is assumed here.

Inspection steps

Inspect frozen style first; then prepare a separate thawed aliquot by fixed covered method to assess softness.

Calculation or reproducible observation

Whole: damaged or crushed fruit count / whole fruit count x100; sliced: damaged-slice mass / total slice mass x100; soft intact fruit tracked separately.

Proposed control response

Reduce de-capping and packing pressure; audit freezing and storage temperature events.

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 Harvest maturity, de-capper and slicer setup, freezer transfer and frozen-pack temperature history.

Release or disposition

Do not classify intended slices as damage; hold by signed whole/sliced defect and texture criteria.

Buyer consequence

Broken fruit raises juice loss and may be unsuitable for visible topping.

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

P07: USDA AMS frozen strawberries, 1958 §§52.1987-1989. Scope: URL:
https://www.ams.usda.gov/sites/default/files/media/Frozen_Strawberries_Standard%5B1%5D.pdf

Colour and maturity

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

Definition

Characteristic outer red color must be judged differently for whole berries and slices; cut surfaces are excluded for slices.

Sample state

As received frozen whole or sliced style; separate controlled-thaw aliquot for drip and character.

Sampling approach

Take frozen packs across lot and separate whole/sliced strata; reserve a separate controlled-thaw aliquot. Set carton count, aliquot mass and acceptance number in the signed buyer plan; none is assumed here.

Inspection steps

Inspect frozen samples under fixed light against agreed cultivar reference; segregate whole and sliced styles.

Calculation or reproducible observation

USDA method basis: whole fruit color proportion by count; sliced style by weight of slices, evaluating outer surface excluding cut face; record numerator and denominator for contracted grade.

Proposed control response

Segregate ripeness at harvest and prevent oxidative damage; compare accepted reference.

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 Harvest maturity, de-capper and slicer setup, freezer transfer and frozen-pack temperature history.

Release or disposition

If USDA grade is invoked, apply its exact style/grade provisions; otherwise sign a buyer color band and release to it.

Buyer consequence

Wrong denominator can falsely pass a pale sliced lot or reject a good cut face.

Source boundary

USDA style-specific count versus weight color basis is direct; all acceptance values require named grade and correct style.

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

P07: USDA AMS frozen strawberries, 1958 §§52.1987-1989. Scope: URL:
https://www.ams.usda.gov/sites/default/files/media/Frozen_Strawberries_Standard%5B1%5D.pdf

Size distribution

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

Definition

Whole-fruit diameter, piece mass and sliced thickness describe different strawberry styles.

Sample state

As received frozen whole or sliced style; separate controlled-thaw aliquot for drip and character.

Sampling approach

Take frozen packs across lot and separate whole/sliced strata; reserve a separate controlled-thaw aliquot. Set carton count, aliquot mass and acceptance number in the signed buyer plan; none is assumed here.

Inspection steps

Measure maximum equatorial diameter of individual frozen whole berries; weigh each; measure slice thickness separately.

Calculation or reproducible observation

Report diameter mm and berry mass g distributions; out-of-size fruit / whole fruit count x100; slice thickness mm distribution for sliced product.

Proposed control response

Set size grader and slicing calibration, separate small fruit for puree use.

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 Harvest maturity, de-capper and slicer setup, freezer transfer and frozen-pack temperature history.

Release or disposition

Release against signed style-specific size/portion profile, not a single average.

Buyer consequence

Whole-fruit count per pack and topping coverage depend on distribution.

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

P07: USDA AMS frozen strawberries, 1958 §§52.1987-1989. Scope: URL:
https://www.ams.usda.gov/sites/default/files/media/Frozen_Strawberries_Standard%5B1%5D.pdf

Thaw drip

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

Definition

Drip loss is liquid released after a defined thaw, not the same as broken-fruit mass.

Sample state

As received frozen whole or sliced style; separate controlled-thaw aliquot for drip and character.

Sampling approach

Take frozen packs across lot and separate whole/sliced strata; reserve a separate controlled-thaw aliquot. Set carton count, aliquot mass and acceptance number in the signed buyer plan; none is assumed here.

Inspection steps

Weigh frozen aliquot, thaw covered on specified tray/rack at agreed temperature/time, collect liquid without squeezing.

Calculation or reproducible observation

drip mass / initial frozen net fruit mass x100; record retained fruit mass and whole-fruit count before/after.

Proposed control response

Compare processing pressure, freezing rate and temperature history with retained reference.

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 Harvest maturity, de-capper and slicer setup, freezer transfer and frozen-pack temperature history.

Release or disposition

Use exact agreed thaw protocol and drip limit; do not infer microbial safety from low drip.

Buyer consequence

Excess juice dilutes yogurt or damages a bakery topping.

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

P07: USDA AMS frozen strawberries, 1958 §§52.1987-1989. Scope: URL:
https://www.ams.usda.gov/sites/default/files/media/Frozen_Strawberries_Standard%5B1%5D.pdf

Pack source: [methods/products/strawberry.html](#) and [methods/product-methods.json](#); 5 cards reproduced. The original product method HTML remains the detailed source. Handbook: [methods/measurement-handbook.md](#).