

Taro - Proposed inspection method pack

Proposed order inspection plan | Taro | 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.

Residual peel and root hairs

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

Definition

Adherent taro peel and root hairs on peeled dice are separate from natural edible flesh pattern; count loose fibers separately.

Sample state

Frozen exterior inspection; do not taste raw taro.

Sampling approach

Keep taro variety, dice size and process batch separate; randomly choose sealed packs across run/time and carton depth, then count intact dice or weigh trimming/fines as defined. Texture trial uses a representative split from the same frozen sample.

Inspection steps

Turn each dice; use scale photo to classify retained peel, root hair and normal varietal marking; collect detached hairs/fibers.

Calculation or reproducible observation

Peel/hair-bearing dice / inspected dice x 100%; detached material mass g / net examined mass g x 100%.

Proposed control response

Improve peeling and root-hair removal; add dedicated sort of irregular corm ends.

Evidence to retain

Taxonomy images, counts, material mass, peeler setting and lot identity.

Release or disposition

Hold when signed cosmetic or foreign-material rule fails; unknown tissue material needs identification.

Buyer consequence

Reduces visible defects without confusing natural taro markings.

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

TARO-UH: University of Hawaii taro technical review hosted by US government; taro corm must be cooked before eating. Scope: University of Hawaii taro technical review hosted by US government; taro corm must be cooked before eating URL:

<https://www.govinfo.gov/content/pkg/GOVPUB-A-PURL-gpo87416/pdf/GOVPUB-A-PURL-gpo87416.pdf>

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.

Natural pattern and discoloration

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

Definition

Normal taro cultivar marbling versus abnormal spots/decay must be judged on both cut face and exterior using cultivar-specific reference.

Sample state

Frozen exterior and hygienically cut/thawed cross-section; no raw tasting.

Sampling approach

Keep taro variety, dice size and process batch separate; randomly choose sealed packs across run/time and carton depth, then count intact dice or weigh trimming/fines as defined. Texture trial uses a representative split from the same frozen sample.

Inspection steps

Photograph representative accepted cultivar pattern; compare suspect color under fixed lighting and cut through stained pieces for depth and softness.

Calculation or reproducible observation

Abnormally marked dice / inspected dice x 100%; separate count of soft or suspect decay units.

Proposed control response

Segregate varieties and raw-material lots; review trim and storage history.

Evidence to retain

Approved cultivar reference board, cross-section photos, lot/variety code and inspector adjudication.

Release or disposition

Suspect spoilage holds the lot for safety review; natural marbling passes if it matches signed reference.

Buyer consequence

Prevents unnecessary loss of a naturally patterned cultivar.

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Broken corners

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

Definition

Taro chips/fines detached from dice are distinct from a dice with one missing corner.

Sample state

Frozen free-flow pieces before thaw; do not force apart frozen clumps.

Sampling approach

Keep taro variety, dice size and process batch separate; randomly choose sealed packs across run/time and carton depth, then count intact dice or weigh trimming/fines as defined. Texture trial uses a representative split from the same frozen sample.

Inspection steps

Classify intact, corner-missing and detached fines; sieve gently using agreed aperture and weigh the fines separately.

Calculation or reproducible observation

Corner-missing dice / intact measured dice x 100%; fines g / examined net product g x 100%.

Proposed control response

Check knife sharpness, blanching/handling damage if used, and pack impact.

Evidence to retain

Signed shape reference, sieve aperture, counts, weights and cutter/packing record.

Release or disposition

Regrade or hold against contract bands; report both metrics so fines do not vanish from denominator.

Buyer consequence

Protects portion dosing and appearance in frozen meal production.

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Source references

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Texture after safe preparation

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

Definition

After approved full cooking, distinguish desirable mealy-soft taro from hard core and disintegrated paste; raw firmness is not a safety or taste test.

Sample state

Use frozen split sample only after product-specific cooking process has been validated for taro corm safety; never taste raw or merely blanched samples.

Sampling approach

Keep taro variety, dice size and process batch separate; randomly choose sealed packs across run/time and carton depth, then count intact dice or weigh trimming/fines as defined. Texture trial uses a representative split from the same frozen sample.

Inspection steps

Record actual product-core endpoint and hold conditions from the approved protocol; blind-score mealy texture and hard cores; sieve collapsed fragments after transfer.

Calculation or reproducible observation

Hard-core dice / cooked inspected dice x 100%; collapsed mass g / cooked output g x 100%; coded sensory scale if trained panel used.

Proposed control response

Review variety/maturity, dice size, process adequacy and freezer handling; never fix a hard-core complaint by unsafe undercooking.

Evidence to retain

Safety-approved protocol, time/core-temperature trace, size distribution, coded panel and collapse weights.

Release or disposition

Do not authorize sensory release until approved safe cooking and ordinary lot safety release; application limits require buyer sign-off.

Buyer consequence

Shows whether taro finishes consistently in the customer's prepared food.

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Trimming yield

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

Definition

Usable taro dice yield after peeling, root-hair removal, trimming and shape grading.

Sample state

Traceable raw-corm input and accepted frozen dice, with each loss stream weighed separately.

Sampling approach

Keep taro variety, dice size and process batch separate; randomly choose sealed packs across run/time and carton depth, then count intact dice or weigh trimming/fines as defined. Texture trial uses a representative split from the same frozen sample.

Inspection steps

Weigh raw input, peel/hairs, trimmed edible material, off-size and final accepted dice using tared bins; reconcile water addition/loss separately.

Calculation or reproducible observation

Accepted-dice yield = accepted net dice kg / raw corm kg x 100%; each loss-stream kg / raw kg x 100%.

Proposed control response

Adjust raw size procurement and peeler depth; investigate unexpected loss without relaxing safety trimming.

Evidence to retain

Mass-balance sheet, scales, raw grade, trim photos and batch identity.

Release or disposition

Yield is costing evidence, not a standalone safety release criterion; unexplained imbalance holds accounting/reconciliation.

Buyer consequence

Lets buyers compare effective usable cost by raw size and trim standard.

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