

Water chestnut - Proposed inspection method pack

Proposed order inspection plan | Water chestnut | 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 dark peel

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

Definition

Adherent residual dark outer peel on a peeled corm surface; loose peel flakes are foreign vegetable material and recorded separately. Internal dark flesh is D01-02, not this numerator.

Sample state

Frozen under diffuse light; if frost obscures peel, use one agreed controlled thaw/drain protocol for supplier and buyer.

Sampling approach

Define lot by one raw-material/processing run and form; draw unopened finished packs across start, middle and end plus different pallet/carton positions; record pack count and all inspected pieces or mass. Fix sample size with buyer before inspection; no default AQL.

Inspection steps

Spread pieces in one layer; turn each piece; use a scale photo and signed minimum visible-area reference to mark peel-bearing pieces. Collect loose peel separately without double counting.

Calculation or reproducible observation

Record three separate results where agreed: peel-bearing pieces / all eligible inspected pieces x 100%; mass of peel-bearing pieces / total examined product mass x 100%; removed peel mass / total examined product mass x 100%. Define the minimum eligible piece size and record fines separately. Use the same agreed sample/drain state for numerator and denominator; do not dry only the peel. Loose peel is recorded as a separate material category.

Proposed control response

Adjust peeling and secondary visual sorting; segregate suspect run and trace cutter/peeler settings.

Evidence to retain

Lot, pack locations, inspected piece count and mass, peel-piece count, loose-peel mass, reference photos both sides, sample state, signed spec revision. Retain the mass of peel-bearing pieces and removed peel separately, plus the eligible-piece definition and fines mass.

Release or disposition

Hold when agreed peel criterion is exceeded or denominator/condition is unresolved; buyer and supplier must sign any <1.5% rule, basis, sampling and cure path before release.

Buyer consequence

Separates dark outer peel from internal dark flesh and avoids interpreting color alone as a legal limit or spoilage finding.

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

GL-CASE-0001: Internal case reference (not published; not legal authority or an inspected-lot result). Customer details are excluded from this public PDF.

WC-GUIDE: 2026-10-16 published verified guide; buyer proposal, not law or lot result. Scope: 2026-10-16 published verified guide; buyer proposal, not law or lot result URL: <https://www.greenland-food.com/info/frozen-water-chestnut-dices-import-103704053.html>

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.

Internal and surface discoloration

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

Definition

Three mutually exclusive dark findings: attached peel; superficial discoloration without peel; internal abnormal dark tissue on cut-through. Unknown origin remains unclassified pending review.

Sample state

Photograph frozen exterior, then use an agreed hygienic thaw/cut procedure for suspect pieces; never infer internal condition from exterior alone.

Sampling approach

Define lot by one raw-material/processing run and form; draw unopened finished packs across start, middle and end plus different pallet/carton positions; record pack count and all inspected pieces or mass. Fix sample size with buyer before inspection; no default AQL.

Inspection steps

Separate peel and loose matter; photograph both faces; bisect every suspect and a pre-agreed control subset; record whether dark material follows skin, lies on cut surface or extends into flesh.

Calculation or reproducible observation

Category incidence = pieces in each category / all examined pieces x 100%; unresolved count reported separately.

Proposed control response

Check peeling, cutting exposure, raw-material sorting and hold/trace suspected tissue abnormality; do not relabel it as cosmetic peel.

Evidence to retain

Paired exterior/interior photos with ruler, cut map, category tally, inspector decision and retained pieces.

Release or disposition

Release only against separate signed category criteria; unknown or suspected spoilage goes on hold for qualified safety review.

Buyer consequence

Separates cosmetic trimming from potentially different tissue and safety decisions.

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Dice dimensions and broken pieces

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

Definition

Off-size dice, collapsed corners and detached chips are separate forms; a long sliver cannot pass merely because one edge matches nominal size.

Sample state

Firm frozen pieces after breaking only natural loose clusters; no forceful separation that creates new chips.

Sampling approach

Define lot by one raw-material/processing run and form; draw unopened finished packs across start, middle and end plus different pallet/carton positions; record pack count and all inspected pieces or mass. Fix sample size with buyer before inspection; no default AQL.

Inspection steps

Caliper three orthogonal edges on intact dice; classify off-shape and chipped units with signed photos; sieve/weigh detached fines using buyer-agreed aperture.

Calculation or reproducible observation

Edge dimensions in mm with distribution; off-size pieces / intact measured pieces x 100%; fines g / examined net product g x 100%.

Proposed control response

Set cutter blade/feeding conditions, inspect knife wear and manage conveyance impact.

Evidence to retain

Three-edge readings, sieve aperture, count and weights, signed target band, equipment adjustment log.

Release or disposition

Hold or regrade when signed size/fines band fails; never substitute a nominal cut setting for finished-piece data.

Buyer consequence

Protects dumpling filling, dosing and mixed-vegetable line consistency.

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Crispness after safe preparation

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

Definition

Cooked crisp bite and usable intact-piece yield under the customer application; raw hardness alone is not the endpoint.

Sample state

Same frozen lot split into matched portions, prepared only under documented product-specific, safety-approved cooking conditions.

Sampling approach

Define lot by one raw-material/processing run and form; draw unopened finished packs across start, middle and end plus different pallet/carton positions; record pack count and all inspected pieces or mass. Fix sample size with buyer before inspection; no default AQL.

Inspection steps

Use the buyer application method with fixed load, equipment and endpoint; measure cooked force or blinded coded bite and collect broken pieces after handling. Do not taste until validated safe preparation is complete.

Calculation or reproducible observation

Force in N with probe geometry and temperature recorded, or anchored sensory score; intact cooked pieces / input pieces x 100%, with cooked yield g / frozen net input g.

Proposed control response

Review raw maturity, trim, freezing and handling jointly; compare changes with a control lot.

Evidence to retain

Cooking validation reference, time/temperature trace, panel/probe calibration, coded scores and before/after counts.

Release or disposition

Release on signed application trial and safety status; no universal crispness number or cook time is asserted.

Buyer consequence

Shows whether the delivered dice remain usable in the buyer's actual dish or line.

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Trimming yield

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

Definition

Trim loss from peeling to accepted dice, distinct from later packing loss or glaze.

Sample state

Weigh identified raw corn input, then peeled/trimmed output and finished accepted dice from one traceable trial batch.

Sampling approach

Define lot by one raw-material/processing run and form; draw unopened finished packs across start, middle and end plus different pallet/carton positions; record pack count and all inspected pieces or mass. Fix sample size with buyer before inspection; no default AQL.

Inspection steps

Tare bins; segregate peel, black-peel rework and sound edible trim; reconcile input, output and rejects before/after a peeling adjustment.

Calculation or reproducible observation

Peeling yield = accepted peeled mass / raw corm mass x 100%; extra trim loss = rework-trim mass / incoming peeled mass x 100%.

Proposed control response

Tune peeler depth and hand trim against D01-01 incidence; avoid hiding peel with over-trimming.

Evidence to retain

Scale calibration, mass-balance sheet, defect tally, batch identity and adjustment record.

Release or disposition

No lot release solely by yield; resolve peel quality and unexplained mass discrepancy before commercial approval.

Buyer consequence

Makes the quality versus usable-yield tradeoff visible in pricing.

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