Frozen Mulberry Technical Dossier

Source · process · quality · market · lot COA

Form-specific numerical options and order-linked batch evidence for buyer review.



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Document
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Category
View the mulberry range ↗

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Formats and product identity

Distinct forms carry their own ingredient and acceptance criteria.

Mulberry is supplied in the formats below. The signed purchase specification identifies the chosen form, ingredient declaration, processing status, size/grade, pack, destination and intended use.

Product format	Primary acceptance focus	Website
Whole IQF / standard frozen fruit	Size, intact fruit, defects, maturity and frozen separation	View example ↗

Category identity

Botanical source: Morus spp.. **Source control:** country, growing area, farm/harvest lot and crop year are matched to the approved purchase specification. **Storage:** Frozen formats are maintained at ≤−18°C with shelf life assigned to the approved pack and order.

Whole and cut formats retain separate size, defect and packing schedules. Any anti-browning treatment, processing aid or addition is stated in the signed product and label specification.



Frozen Mulberry · product page ↗



Frozen Dark Mulberries · product page ↗

Farm to finished pack

Source, process and cold-chain records stay linked to each lot.

Approve source | Harvest | Intake | Prepare | Sort / process | Freeze or dry | Pack | Dispatch

Station	Control and retained record	Hold or correction
Source approval	Approve farm/origin, water, crop-protection record and harvest hygiene.	Hold unqualified sources or incomplete spray records.
Harvest / reception	Identify mulberry source lot, harvest date and fruit condition; exclude decay and foreign matter.	Segregate and decide acceptance against signed raw-fruit criteria.
Prepare / inspect	Wash and sort; remove stems, leaves or calyces as applicable. Control potable wash water and clean-zone separation.	Hold after water, trimming, foreign-material or cut-size failure.
Sort / IQF	Remove defects and foreign matter; freeze pieces individually and verify centre temperature after stabilization.	Re-grade, re-freeze or hold the affected window under approved disposition.
Pack / detect	Check form, weight, seal, label and validated finished-pack foreign-body detection.	Hold failed detector challenge, packaging or identity checks.
Frozen dispatch	Maintain product at ≤−18°C; record pallet, reefer, seal and logger links.	Hold unresolved cold-chain excursions.

Fruit-specific control: Stems, leaves and soft or mouldy fruit. The inspection schedule also monitors whole/broken ratio, colour, juice leakage and free flow.

The site HACCP plan and qualified line define process sequence, water monitoring, foreign-body challenge, hold window and release authority.

Numerical quality schedule

Measurable options are tied to their product form and source.

Published offer = listed GreenLand configuration. Negotiable option = a quoted grade to confirm for the order. Voluntary benchmark = external quality or procurement reference, not a certified grade. A lot result is supplied only in its issued COA.

Form / measure	Base range or limit	Source / check
IQF whole Diameter	**PUBLISHED OFFER** 13–17 mm	GreenLand product page ↗ · Frozen sample; caliper or cut gauge
IQF whole, premium dark Soluble Solids (°Brix)	**NEGOTIABLE OPTION** ≥15 °Bx	GreenLand product page ↗ · Thawed sample; refractometer at 20°C
IQF whole, premium dark Whole Fruit	**NEGOTIABLE OPTION** ≥95 %	GreenLand product page ↗ · Representative sample; count or mass as stated
IQF whole, standard dark Soluble Solids (°Brix)	**NEGOTIABLE OPTION** ≥11 °Bx	GreenLand product page ↗ · Thawed sample; refractometer at 20°C
IQF whole, standard dark Whole Fruit	**NEGOTIABLE OPTION** ≥90 %	GreenLand product page ↗ · Representative sample; count or mass as stated

Shared frozen controls: product thermal centre at or below −18°C after stabilization; frozen storage and transport at or below −18°C. Standard unopened frozen-pack shelf-life programme: 24 months where pack validation and the selected product specification support it. Freeze-dried forms use their separate dry-pack programme.

Obtain the complete grade and lot file

Tell us the product form, destination, intended use and pack. We will confirm the selected limits, sampling plan and actual lot COA.

Contact GreenLand for the full specification →

Food safety and seven markets

Priority hazards and national rules are checked against the selected form.

Biological controls: HAV and human norovirus prevention starts with picker health, toilets, handwashing and safe water; freezing is not a virus kill step. Wet-zone controls and environmental monitoring address cross-contamination. [C2,F1]

Chemical and physical controls: pesticide applications are traced from the farm record to the destination residue panel; metals, processing aids and packaging are assessed for the product form. Stems, leaves and soft or mouldy fruit is covered by sorting, maintenance and validated detection.

Market	Official route	Order-release check
EU	396/2005 residues; 2023/915 contaminants; 2073/2005 RTE microbiology	Active substance × fruit commodity; product form and intended-use category. [E1–E3]
US	EPA 40 CFR 180; FDA food/import controls	Named tolerance, importer and label. [U1]
Canada	Health Canada PMRA; CFIA processed-fruit rules	Named MRL, category and Canadian label. [A1]
Saudi Arabia	SFDA food-clearance guide and applicable national/GSO rules	Importer, label, required certificate and frozen form. [S1]
UAE	Cabinet Resolution 116/2024 pesticide schedules	Current analyte and fruit entry; food registration/label. [U2]
Japan	CAA pesticide residue standards	Current fruit MRL, residue definition and Japanese label. [J1]
South Korea	MFDS Food Code and MRL lookup	Specific fruit, group and applicable default rules; Korean label. [K1]

EU reference for the washed edible part: Pb ≤0.10 mg/kg; Cd ≤0.030 mg/kg (Fruit; Annex I 3.1.1.2 / 3.2.1.3). Confirm the current consolidated text and any processing factor for puree, concentrate, syrup or dried forms. Pesticide MRLs are assessed by active substance × commodity × destination. EU 2023/915 ↗

Lot COA acceptance schedule

The identified batch receives its measured results after sampling.

COA item	Reference schedule	Lot result
IQF whole · Diameter	13–17 mm	_____
IQF whole, premium dark · Soluble Solids (°Brix)	≥15 °Bx	_____
IQF whole, premium dark · Whole Fruit	≥95 %	_____
IQF whole, standard dark · Soluble Solids (°Brix)	≥11 °Bx	_____
IQF whole, standard dark · Whole Fruit	≥90 %	_____
Salmonella / L. monocytogenes	RTE or processing programme and destination criteria; method and sample mass declared	_____
HAV / NoV	Risk-based named method and sample plan; PCR result is not a kill-step validation	_____
Pesticide residues	Named actives, applicable destination MRL and laboratory LOQ	_____
Pb / Cd, EU reference	Pb ≤0.10 / Cd ≤0.030 mg/kg for Fruit; Annex I 3.1.1.2 / 3.2.1.3; processing and destination checked	_____
Product temperature / pack	Frozen core and distribution ≤−18°C; approved seal and declared net weight	_____

Issued-lot record: purchase order, source and lot code, production and sample dates, laboratory report, method, units, LOQ where relevant, actual result, decision and authorized signatory. Sweetened, liquid and freeze-dried formats use their respective additional analytical lines.

Forward trace

Farm block → intake lot → line and shift → finished lot → carton, pallet and shipment.

Reverse trace

Carton code → source, process and detector/water records → retained sample and customer shipment.

Request a completed batch COA

Send destination, selected product form, pack, intended use and shipment window. Actual values come from the identified lot.

Ask GreenLand for the order file →

Contact and technical sources

Direct contacts, high-value pages and official source links.

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Category and buyer resources

Frozen Mulberry category ↗
IQF Frozen Mulberry ↗
Frozen Mulberry ↗
Frozen Dark Mulberries ↗
Frozen fruit solutions ↗
Quality control system ↗
Batch traceability ↗
Factory audit support ↗

Standards and national sources

[C1] Codex quick-frozen food practice ↗
[C2] Codex fresh-fruit hygiene / berry annex ↗
[F1] FDA berry virus prevention ↗
[E1] EU pesticide MRL database ↗
[E2] EU Regulation 2023/915 · current consolidation ↗
[E3] EU Regulation 2073/2005 microbiology ↗
[U1] US EPA 40 CFR Part 180 tolerances ↗
[A1] Health Canada pesticide registry ↗
[S1] Saudi SFDA food clearance requirements ↗
[U2] UAE Resolution 116/2024 pesticide MRLs ↗
[J1] Japan CAA pesticide residues ↗
[K1] Korea MFDS pesticide MRL lookup ↗

Shipment file. The approved specification, identified-lot COA, label, packing list, pallet map, reefer settings, seal and applicable export documents are matched to dispatch. The image shows a frozen-food loading operation.

Send an inquiry ↗

