



Frozen Strawberry Technical Dossier

Source · process · quality · market · lot COA

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

Xiamen Green Land Food Co.,Ltd.

Document

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Category

[View the strawberry range ↗](#)

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Formats and product identity

Distinct forms carry their own ingredient and acceptance criteria.

Strawberry 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
Bulk frozen form	Defined whole/cut grade, liner, net weight and carton code	View example ↗
Whole IQF / standard frozen fruit	Size, intact fruit, defects, maturity and frozen separation	View example ↗
Freeze-dried strawberries	Moisture, Aw, piece size, fines and moisture-barrier seal	View example ↗
Frozen puree	Brix, pH, screen/seed profile, viscosity and thermal status	View example ↗
IQF chunks and pieces	Cut geometry, fines, damaged pieces and free flow	View example ↗
IQF slices or segments	Thickness, complete pieces, fragments and clumping	View example ↗
Strawberries in syrup / dry sugar	Ingredient declaration, fruit:sugar ratio, Brix and drained weight	View example ↗

Category identity

Botanical source: *Fragaria* 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 $\leq -18^{\circ}\text{C}$; freeze-dried strawberry uses a sealed moisture-barrier pack and its approved dry-storage condition.

Whole IQF, cut fruit, frozen puree, sweetened syrup packs and freeze-dried fruit have separate ingredient, process, storage and COA schedules. Organic and wild identity require the matching source documents.



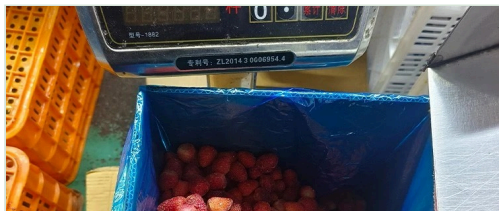
Controlled washing



Manual fruit selection



Size and temperature checks



Carton weight verification

Farm to finished pack

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



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 strawberry 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: Calyces, stalks, mould and unsuitable field fruit. The inspection schedule also monitors form integrity, maturity colour, size, broken rate and clumps.

- For freeze-dried fruit, record pre-freeze, vacuum drying, moisture/Aw, moisture-barrier pack and dry storage.
- For sweetened packs, control fruit:sugar:water formula, syrup and finished Brix, drained weight, frozen block and label.
- Extract or refine under the chosen screen and thermal process; control Brix, pH, seed/pulp and fill before freezing.

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
freeze-dried Moisture	NEGOTIABLE OPTION ≤5.0 %	GreenLand product page ↗ · Gravimetric laboratory assay
freeze-dried Water Activity	NEGOTIABLE OPTION ≤0.30 Aw	GreenLand product page ↗ · Calibrated Aw meter
IQF dice Cut Size	PUBLISHED OFFER 10 / 12 / 15 mm cube	GreenLand product page ↗ · Frozen sample; caliper or cut gauge
IQF slices Thickness	PUBLISHED OFFER 6 / 8 / 10 mm nominal	GreenLand product page ↗ · Frozen sample; caliper or cut gauge
IQF whole Broken/Disintegrated	NEGOTIABLE OPTION ≤5 % by weight	GreenLand product page ↗ · Representative sample; count or mass as stated
IQF whole Diameter	PUBLISHED OFFER 15–25 / 25–35 / ≥35 mm	GreenLand product page ↗ · Frozen sample; caliper or cut gauge
IQF whole Intact Fruit	NEGOTIABLE OPTION ≥95 % by weight	GreenLand product page ↗ · Representative sample; count or mass as stated
IQF whole Soluble Solids (°Brix)	PUBLISHED OFFER 7–11 °Bx	GreenLand product page ↗ · Thawed sample; refractometer at 20°C
puree, single-strength pH	NEGOTIABLE OPTION 3.00–4.00	Quotation-grade reference · Thawed homogenate; calibrated pH meter
puree, single-strength Screen	NEGOTIABLE OPTION 0.3–0.6 mm	Quotation-grade reference · Specified sieve aperture; screen verification
puree, single-strength Soluble Solids (°Brix)	NEGOTIABLE OPTION 8 ± 2; floor ≥6 °Bx	Quotation-grade reference · Thawed sample; refractometer at 20°C
syrup pack, 4:1 formula Fruit: Sugar Before Equilibration	NEGOTIABLE OPTION 4:1 mass ratio	GreenLand product page ↗ · Weighed formulation at packing
syrup pack, foodservice Drained Fruit	NEGOTIABLE OPTION ≥70 %	GreenLand product page ↗ · Standardized thaw and drain; mass percentage

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 →](#)

Form-specific quality schedule

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Form / measure	Base range or limit	Source / check
syrup pack, light Syrup Solids	NEGOTIABLE OPTION 18–22 °Bx	GreenLand product page ↗ · Equilibrated syrup; refractometer at 20°C
Freeze-dried · USDA CID Moisture reference	VOLUNTARY BENCHMARK ≤2.0% m/m	USDA A-A-20365 ↗ · A-A-20365 §6.1; AOAC 934.06 §6.3
Frozen puree · USDA CID Single-strength reference	VOLUNTARY BENCHMARK ≥7.5 °Bx; pH 3.3–4.0	USDA A-A-20383 ↗ · A-A-20383 §7.3.2 Table II
IQF whole · Codex Disintegrated berries	VOLUNTARY BENCHMARK ≤5% m/m in 500 g drained fruit	Codex CXS 52 ↗ · CXS 52-1981 §3.5.1(f)
IQF whole · Codex Sand / mineral impurity	VOLUNTARY BENCHMARK ≤0.1% m/m	Codex CXS 52 ↗ · CXS 52-1981 §3.3.2

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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] For liquid forms, the signed product specification states whether a validated thermal step is applied and whether the product is RTE or for further processing. Freeze-drying and low water activity require their own preventive hygiene and pack-integrity controls.

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. Calyces, stalks, mould and unsuitable field 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
freeze-dried · Moisture	≤5.0 %	_____
freeze-dried · Water Activity	≤0.30 Aw	_____
IQF dice · Cut Size	10 / 12 / 15 mm cube	_____
IQF slices · Thickness	6 / 8 / 10 mm nominal	_____
IQF whole · Broken/Disintegrated	≤5 % by weight	_____
IQF whole · Diameter	15–25 / 25–35 / ≥35 mm	_____
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 Strawberry category ↗](#)

[IQF Frozen Strawberries ↗](#)

[Frozen Sliced Strawberries ↗](#)

[Frozen Strawberry Puree ↗](#)

[Frozen Strawberries in Syrup ↗](#)

[Frozen Dried Strawberries ↗](#)

[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 ↗](#)

[\[E1\] EU pesticide MRL database ↗](#)

[\[E3\] EU Regulation 2073/2005 microbiology ↗](#)

[\[A1\] Health Canada pesticide registry ↗](#)

[\[U2\] UAE Resolution 116/2024 pesticide MRLs ↗](#)

[\[K1\] Korea MFDS pesticide MRL lookup ↗](#)

[\[C3\] Codex frozen strawberry standard CXS 52-1981 ↗](#)

[\[F1\] FDA berry virus prevention ↗](#)

[\[E2\] EU Regulation 2023/915 · current consolidation ↗](#)

[\[U1\] US EPA 40 CFR Part 180 tolerances ↗](#)

[\[S1\] Saudi SFDA food clearance requirements ↗](#)

[\[J1\] Japan CAA pesticide residues ↗](#)

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 ↗](#)

