Frozen Potato Technical Reference

Source · process · measurable forms · market · lot COA

Documented product options for buyer selection. The signed purchase specification fixes the selected grade.

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Document
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Product range
Explore Frozen Potato ↗

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Formats and product identity

Each form has its own process and acceptance schedule.

Frozen Potato is supplied in the forms shown below. Select a product form, intended use, grade, ingredient statement, pack and destination before issuing the purchase specification.

Product form	Page examples	Website
Prefried or precooked fries / sticks	Frozen Bag Of Fries, Frozen Fried Potatoes	View form ↗
Whole or order-prepared potato	Frozen Crinkle Cut Potatoes, Frozen White Potatoes	View form ↗
Raw or blanched cuts	Frozen Cubed Potatoes, Frozen Diced Potatoes	View form ↗
Boiled / precooked potato	Frozen Boiled Potatoes	View form ↗
Potato balls	Frozen Potato Balls, Frozen Potato Balls	View form ↗
Hash browns	Frozen Square Hash Browns	View form ↗

Source identity: Solanum tuberosum; raw, precooked and prefried routes distinct. Raw potato cuts, precooked potatoes, hash browns and prefried fries follow separate process and ingredient schedules. The Codex French-fried-potato annex excludes unprocessed raw cuts.

Product form shown on a GreenLand page

Related size or processing form

Source to finished pack

Records and disposition follow the ingredient lot.

Approve source | Receive | Wash / prepare | Pretreat by form | IQF or declared freeze | Inspect | Pack | Dispatch

Station	Control and retained record	Hold / correction
Source / identity	Approve botanical species, farm or supplier, growing/collection origin, crop and ingredient status.	Hold identity or farm records that do not match the selected form.
Intake / preparation	Inspect oil/formula, acrylamide risk on frying, cut uniformity and colour; record condition, foreign matter and source lot.	Segregate decay, mould, soil, insects and unacceptable source lots.
Wash / trim / cut	Control wash water, trimming yield and the selected size or cut geometry.	Rework or reject off-cut, peel, substrate or damaged units.
Pretreatment	Record the selected raw, blanch, precook or fry route, including method and line validation.	Do not transfer a treated-form claim to a raw-frozen form.
Freeze / sort	Record stabilized thermal-centre temperature, separation, appearance and foreign-body challenge.	Hold any lot with temperature, clump or detection deviation.
Pack / dispatch	Reconcile ingredient, label, pack weight, lot code, carton, pallet and reefer record.	Block release until the signed order and lot record agree.

Category-specific focus: Oil/formula, acrylamide risk on frying, cut uniformity and colour.

Record raw/blanched status for each form. Blanching, precooking, frying or another treatment is included only when the approved line and signed product specification support it. Prefried fries add oil identity, frying temperature/time, finished colour and cooked-performance checks; raw potato cuts use a separate route.

The qualified factory HACCP plan defines monitoring frequency, validated equipment limits, corrective action and release authority for the selected production line.

Numerical quality schedule

Dimensions and references stay tied to their form and source.

Published offer = configuration shown on a GreenLand page. **Quotation option** = archived commercial size range to reconfirm. **Voluntary benchmark** = external standard reference within its stated scope. Actual lot results appear only on an issued COA.

Form / measure	Base range or reference	Evidence
French fries Strip cross-section	**6×6, 7×7, 9×9 or 10×10 mm** Quotation option	GreenLand archive note
French fries Additional published widths	**11×11 or 12×12 mm** Published offer	GreenLand product page ↗
Potato cubes Nominal cut	**6×6×6, 10×10×10, 15×15×15 or 20×20×20 mm** Published offer	GreenLand product page ↗
Codex precooked/prefried fries Cross-section / sample	**≥4 mm / 1 kg** Voluntary benchmark	Codex CXS 320 · applicable annex ↗
Frozen programme Product thermal centre / distribution	**≤−18°C** Codex handling reference	Codex quick-frozen practice ↗
Unopened frozen pack Published shelf-life programme	**24 months** Published offer; confirm pack validation	GreenLand product page ↗

How the selected grade is checked

Inspection	Recorded method	Order decision
Size and form	Measure the declared dimensions in a defined frozen sample; record range and outliers.	Selected form and cut tolerance
Visual defects	Classify colour, damage, broken units and oil/formula, acrylamide risk on frying, cut uniformity and colour by count or mass as appropriate.	Signed defect schedule and sample plan
Process identity	Match raw, blanched, precooked, prefried or mixed route to line and ingredient records.	Declared use, formula and label
Frozen pack	Check net weight, seal, code, free separation and frozen temperature before release.	Approved pack and shipment file

Product-page form image; compare with the selected grade

Product-page form image; actual lot inspection is separate

Release boundary: the figures above guide selection; final defect tolerances, sampling and shelf life follow the signed form-specific purchase specification. Product-page photographs are form references, not batch test evidence.

Request the complete selected grade

Tell us your form, size, application, destination and pack. We will confirm defects, sampling, testing and the actual lot COA.

Contact GreenLand for the full specification →

Food safety and seven markets

Hazards and legal entries depend on the selected form.

Biological controls: source hygiene, water, cleaning, raw/cooked segregation and environmental monitoring follow the qualified site plan. Freezing is not a pathogen kill step. Intended use determines the microbiology and label schedule.

Chemical and physical controls: crop protection and destination MRLs are checked by active substance and commodity. Oil/formula, acrylamide risk on frying, cut uniformity and colour; foreign material and detector validation are controlled on the selected line.

Market	Official route	Order-release check
EU	396/2005 residues; 2023/915 contaminants; 2073/2005 microbiology	Commodity, ingredient, intended use and current consolidated text
US	EPA 40 CFR 180; FDA food/import rules	Named tolerance, ingredient statement and importer file
Canada	PMRA MRL register; CFIA import/label rules	Commodity, label, residue panel and buyer use
Saudi Arabia	SFDA clearance guide and applicable national/GSO rules	Current certificate, label and product-form requirement
UAE	Cabinet Resolution 116/2024 pesticide schedules	Named active and vegetable/fungus entry
Japan	CAA pesticide residue standards	Current crop MRL, residue definition and label
South Korea	MFDS Food Code and MRL lookup	Exact commodity group, defaults and Korean label

For EU orders, Pb/Cd and pesticide MRLs are selected by legal commodity, edible part, processed form and current effective text; no cross-market limit is implied. EU 2023/915 ↗ · EU residue lookup ↗

Lot COA acceptance schedule

The actual result belongs to an identified tested lot.

COA line	Reference schedule	Lot result
French fries · Strip cross-section	6×6, 7×7, 9×9 or 10×10 mm — quotation option	_____
French fries · Additional published widths	11×11 or 12×12 mm — published offer	_____
Potato cubes · Nominal cut	6×6×6, 10×10×10, 15×15×15 or 20×20×20 mm — published offer	_____
Codex precooked/prefried fries · Cross-section / sample	≥4 mm / 1 kg — voluntary benchmark	_____
Microbiology / intended use	Signed RTE or further-cooking schedule, method and sample mass	_____
Pesticide residues	Named active, destination commodity MRL, laboratory LOQ	_____
Lead / cadmium	Selected destination, species/commodity and processed-form rule	_____
Foreign-body control	Validated detector challenge and line record	_____
Product temperature / pack	Frozen core and distribution at or below −18°C; approved pack	_____

Issued-lot record: order, supplier/field or collection source, ingredient identity, production and sampling dates, batch and laboratory report, method, unit, LOQ where relevant, result, judgement and authorized signatory. The blank column is completed only from the identified lot.

Forward trace

Input lot → line and shift → finished lot → carton, pallet and shipment.

Reverse trace

Carton code → source, process checks, retained sample and dispatch file.

Request the completed batch file

Send product form, destination, intended use, packing and shipment window.

Ask GreenLand for the lot COA →

Contacts and technical sources

Direct contacts, product pages and primary sources.

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Product and buyer resources

Frozen Bag Of Fries ↗
Frozen Crinkle Cut Potatoes ↗
Frozen Cubed Potatoes ↗
Frozen Boiled Potatoes ↗
Quality control system ↗
Batch traceability ↗
Factory audit support ↗

Primary technical and market sources

Codex quick-frozen food practice ↗
EU pesticide MRL database ↗
US EPA 40 CFR Part 180 tolerances ↗
Saudi SFDA food clearance requirements ↗
Japan CAA pesticide residues ↗
Codex CXS 320 vegetables (revised annexes) ↗
EU 2023/915 current consolidation ↗
Health Canada pesticide registry ↗
UAE Resolution 116/2024 pesticide MRLs ↗
Korea MFDS pesticide MRL lookup ↗

Shipment file. Approved specification, identified-lot COA, label, packing list, pallet map, reefer record and export documents are matched before dispatch.

Send an inquiry ↗