

Frozen produce sample methods

A companion to the blank sample workbook. Record one row per replicate and link each row to a completed Trial record. Agree acceptance criteria separately.

Product / SKU: _____ Lot / destination: _____

Review owner: _____ Review date: _____

- ☐ **Set up the comparison.** Record supplier, sample and lot IDs, receipt / storage conditions, specification revision, application, sampling plan, replicate count, operator and equipment checks.
- ☐ **Keep methods comparable.** Record actual time, temperature, endpoint, sample quantity and deviations. Compare like product forms with identical preparation and weighing bases.
- ☐ **Broccoli size.** Define the measured dimension and size window. Divide the number of pieces within the window by the total number measured.
- ☐ **Broccoli stems.** Define stem-only pieces and separated stem material. Count share = stem-only pieces / total pieces. Mass share = separated stem mass / total sample mass. Report the basis explicitly.
- ☐ **Strawberry thaw and drain.** Record surface ice / glaze handling, tare, thaw time / temperature / endpoint, draining device and drain time. Weigh initial and drained product on the same agreed net product basis.
- ☐ **Strawberry calculations.** Apparent drip loss = (initial mass - drained mass) / initial mass. Drained yield = drained mass / initial mass. The difference is not a direct measurement of collected liquid.
- ☐ **Shiitake thickness and fines.** Keep individual thickness readings and slice count; enter their measured mean. Define the fines sieve or size cutoff. Fines share = fines mass / screened sample mass.
- ☐ **Shiitake cooking.** Record load, medium, equipment, time / temperature and draining endpoint. Cooked yield = cooked drained mass / cooking input mass. Added water or oil can alter yield.
- ☐ **Interpret results in context.** Record each replicate, spread and application observations. Missing inputs stay blank; invalid or zero denominators show Check inputs. Do not replace unavailable data with zero.

Method / conditions ID: _____ Trial record reference: _____

Original blank comparison method, not an empirical study, food-safety test or compliance certification.

XMG broccoli method: <https://xmgfood.com/frozen-vegetables/broccoli/how-to-inspect-frozen-broccoli-floret-size-and-stem-ratio/>

XMG strawberry method: <https://xmgfood.com/frozen-fruits/strawberries/frozen-strawberry-drip-loss-how-to-compare-samples/>

XMG shiitake method: <https://xmgfood.com/frozen-mushrooms/sliced-shiitake/sliced-shiitake-trials-thickness-fines-and-cooked-yield/>