

Carrot Trial Scorecard

01 Define the sample and finished-product target

Fill electronically or print. Use one scorecard per product, lot and setting.

Company / project

Trial reference / date / lot

Carrot variety / supplier / storage condition

Dirty-in or clean-in / soil and stone observations

Diameter range / length / curvature / defects

Sample temperature / storage time

Finished-product acceptance agreed before running

Whole / peeled whole / slice / dice / stick / julienne

RTC (to be cooked) or raw RTE / destination

Cut dimensions and permitted tolerance (mm)

Peel / surface finish standard and photo reference

Allowed fines, cracks, short pieces and rework

Required accepted output (kg/h) / peak daily kg

Next step / draining or moisture target / pack interface

Sample amount and size bands agreed with supplier

Configuration and trial controls

Models / modules / bypasses / inspection positions

Brush or peel setting / tool set / feed / operators

Agree delivery address, sample quantity and equipment availability before shipping carrots. Attach photos of the raw material and acceptable / borderline / reject cuts. Record every setting change as a new run.

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02 Measure accepted output and decide the next step

Fill electronically or print. Use one scorecard per product, lot and setting.

Run ID / setting revision / witness

Elapsed production minutes / stops included

Mass balance - use the same defined batch boundary

Raw input (kg) / soil tare method

Output after wash/peel/trim (kg)

Accepted output before rework (kg)

Final accepted output after agreed rework (kg)

Peel / trim / off-spec / other rejects (kg)

Retained product / unexplained balance (kg)

Accepted kg/h = final accepted kg x 60 / elapsed minutes. First-pass yield = first-pass accepted kg / raw input kg x 100. Final yield = final accepted kg / raw input kg x 100. Note water carryover and soil removal; do not report them as edible yield.

Quality, changeover and site inputs

Cut sample count / in-tolerance count / method

Fines / cracks / short pieces / rework minutes

Tool change + restart verification (minutes)

Cleaning time / access / supplied manual reference

Voltage / phase / Hz / connected power / air

Water supply / drain / waste / footprint constraints

Pass / revise / repeat trial; open items and responsible person

For raw RTE carrots, agree process-water, hygiene, cold-chain and release requirements with the responsible food-safety team. This performance scorecard is not microbiological validation or a product-release authorization.

Arrange your carrot sample trial: teemyeah.com/request-live-equipment-demo/