

Supply you can scale with confidence



Year-round production with multi-tonne daily capacity



UK-based production using non-commodity feedstocks (UK/Spain origin)



HACCP implemented



BRCGS imminent



Pack format:
sealed 10kg bags



MOQ: 500kg (wet) / 200kg (dry) for commercial production; 50kg for test



Lead time: typically two weeks for standard SKUs within agreed call-off

Make your next line upgrade easy

Request a sample, spec sheet, or an applications call to identify the fastest path to better margins, lower Scope 3 and unchanged consumer acceptance.

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fibraTM

Broccoli-derived functional fibre for tier 1 food producers



Low-friction reformulation

Predictable supply

Margin and Scope 3 impact

The food producer challenge

Commodity volatility, supply disruption, and rising compliance and sustainability pressure are squeezing margins – while consumers still expect the same taste, texture, and value.

The drop-in answer: Fiba™

Fiba™ is a broccoli-derived, specification-grade functional fibre ingredient designed to integrate into existing formulations with minimal processing change – helping you reduce cost and Scope 3 emissions while maintaining consumer-loved eating quality.

Why tier 1 teams choose Fiba™

- **Drop-in ingredient formats** designed for mainstream manufacturing workflows
- **Benign cooking behaviour** with strong processing stability
- **Typical inclusion rates: 4–20%** (application dependent)
- **Clean, familiar positioning** (plant-based fibre ingredient; “invisible ingredient” approach)

Typical applications

Hybrid & plant-forward meat:
burgers, sausages, sausage
rolls, ready meals

Bakery: breads, rolls,
pastries, cakes

Wet systems: soups,
sauces, stews

Fibre enrichment where
structure and moisture
retention are critical

Pet food
(where suitable)

The patty, bread and sauce
featured here are all made using
UPP/Freya ingredients.

Functional performance your formulators can use

Fiba™ has a naturally high water-holding capacity that supports effective moisture management, while also contributing viscosity, body, mouthfeel, and a desirable texture or “bite,” with particle size options available.

In addition, Fiba™ performs well across both structured and dispersed systems, ranging from fine dispersions to more structured applications.

Commercial outcomes that matter

1. **Displace higher-cost inputs** without a full re-platform
2. **Stable, local supply** reduces import/FX exposure and supply-chain complexity
3. **Enables Scope 3 reduction** at scale while preserving taste and mouthfeel

