

PRODUCT SPECIFICATIONS

Dried Fermented Broccoli Bynda



Broccoli is a nutritious, green, vegetable from the Brassica family. Known for its edible flower heads, stalks, and leaves which are packed with vitamins C & K. As well as being high in fibre and other compounds that support digestion. This broccoli Bynda has been produced from the stalks, washed and milled to produce a stable ingredient for further processing.

An ideal material for adding broccoli fibre and nutrition to your finished products. Produced in an ISO9001 accredited facility with BRCGS v9 and BRCGS Plant Base standards in place. Using no processing aids, additives and in an Allergen free environment.

Raw Material Specification

General information

Ingredient Name	Bynda
Supplier Name	Upcycled Plant Power Trading as (UPP) Freya
Supplier Address	C/O Agri-Tech Centre, Poultry Drive, Edgmond, Newport, Shropshire, TF10 8JZ
Supplier Telephone/Email	(+44) 1952 327 357 Quality@Upp.Farm
Supplier Contact	Joe Sanderson
Packaging format	Ambient, in Food Grade sealed bag
Net Quantity minimum weight	500g

Ingredients and allergens

Legal Name/ Descriptive Name	Dried Fermented Broccoli Fibre	
Ingredients	Broccoli 100%	
Processing Aids used:	Cultures: Staphylococcus carnosus, Lactobacillus plantarum	
Current ingredient declaration (include QUID and Emphasised allergens)	Dried Fermented Broccoli (100%)	
Allergens present in: ingredients, additives & processing aids	Contains (Yes/No)	Risk of allergen Cross-contamination/May contain (Comments)
Cereals containing gluten namely wheat, rye, barley, oats and hybridised strains	No	None - production facility kept free from all allergens
Peanuts/peanut derivatives	No	None - production facility kept free from all allergens
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil, pistachio, Macadamia) and derivatives	No	None - production facility kept free from all allergens
Sesame seeds/sesame seed derivatives	No	None - production facility kept free from all allergens
Crustacean/crustacean derivatives	No	None - production facility kept free from all allergens
Molluscs/molluscs derivatives	No	None - production facility kept free from all allergens
Fish/fish derivatives	No	None - production facility kept free from all allergens
Egg/egg derivatives	No	None - production facility kept free from all allergens
Milk/milk derivatives	No	None - production facility kept free from all allergens
Soybeans/soybean derivatives	No	None - production facility kept free from all allergens
Celery/celery derivatives	No	None - production facility kept free from all allergens
Mustard/mustard derivatives Lupin/lupin derivatives	No	None - production facility kept free from all allergens
Sulphites (declare if over 10mg/kg in whole product)	No	None - production facility kept free from all allergens

Raw Material Specification

Suitability

Suitable for Vegetarians	Yes
Suitable for Vegans	Yes
Contains genetically modified organisms / Materials	No

Nutrition

Source of nutritional information e.g analysis/calculation/reference source	
	Per 100g as sold
Energy kJ	940
Energy kcal	229
Fat (g)	1.2
Saturates (g)	0.5
Carbohydrates (g)	11.2
Sugar (g)	7.9
Fibre (g)	61.6
Protein (g)	12.4
Salt (g)	0.9

Product handling

Durability Type Tick as appropriate	Best Before		
Shelf life unopened/Ambient	18 Months	Shelf life once opened / defrosted	2 weeks, keep sealed and away from direct sunlight
Storage conditions		Ambient	
		Traceability/Lot code format	Date of Production (03/12/2025) Transaction Number UPPTN00004D Allergens None Storage Instruction: Ambient and Keep away from direct sunlight and Once opened use within two weeks of opening. Useby Date(P+60 days) 01/02/2026 Pack Weight 500g
Instructions for use (if relevant)		This materials requires further processing.	

Additional requirements

Alcoholic strength by Volume (if contains >1.2% by volume)	N/A
Origin/Place of provenance if required	UK/Spain
Packaged in a protective atmosphere	NO
Product specific requirements e.g.cocoa solids	N/A
Health Mark	N/A
Warnings	N/A

Quality or safety parameters

		Measurable parameters of significance for quality or safety e.g. pH, acidity	
Parameter	Target	Tolerance +/-	Frequency of test
Aw	<0.61	0.1	Every batch
Microbiological Testing	Target	Maximum	Frequency of test
TVC (aerobic) cfu/g	<50,000	>50,000	Tested against an annual testing schedule
Yeast & Mould cfu/g	<100	>100	Tested against an annual testing schedule
Coliform or Enterobacteriaceae cfu/g	<10	>10	Tested against an annual testing schedule
E.Coli cfu/g	<10	<10	Tested against an annual testing schedule
Salmonella spp in 50g	ABSENT	ABSENT	Tested against an annual testing schedule
Listeria monocytogenes in 50g	ABSENT	ABSENT	Tested against an annual testing schedule
Listeria spp	ABSENT	ABSENT	Tested against an annual testing schedule
Staphylococcus aureus cfu/g	<20	>20	Tested against an annual testing schedule
Other			

Packaging grade, palletation and parameter

Food Grade Bags (add material)	Parameter
Height mm	TBA
Width mm	TBA
Wight Grams	TBA
Outer Box	None
Hight mm	N/A
Width mm	N/A
Wight Grams	N/A
Palletation	N/A
Layers	N/A
Bags per Layer	N/A
Total	N/A

Signed & dated

J Sanderson

13.01.26