



Product Specification

Product Name	Broccoli Stalk Jangaji
Product Code	250g-BSJP-IND
Barcode Number	5070003327423
Production Address	Unit 48 Fairways Business Park Lammas Road E107QT
Issue Date	11/08/25
Approved	R. Ghim

Full Description:

Broccoli Stalk Jangaji is a savoury Korean pickle, and a testament to our zero-waste ethos. We rescue broccoli stalks that would otherwise be discarded by restaurants and ferment them into a traditional *jangaji*. The fermentation process, using a soy sauce-based brine, imparts a moreish and savoury flavour and preserves a satisfying crunch. The leftover brine from this product can be repurposed for use in dressings and sauces. This delicious Korean pickle has a distinctly sweet and savoury flavour, differentiating it from our kimchi products.

Quality Characteristics:

Quality	Our product complies with all relevant UK food legislation, including the Food Safety Act 1990, the Food Safety and Hygiene (England) Regulations 2013, and the principles of the General Food Law Regulation (EC) No 178/2002.
Color	The colour is a light brown, rectangular pieces of sliced broccoli stalks in brown liquid, derived from the soy sauce.
Maturity	The jangaji is a hot-brined pickle that is partially pasteurised by the heat and vinegar of the brine, so there isn't as much microbial activity.
Defects	As each pouch is sealed by hand, there may be some sealing issues. However, we double-check every pouch to ensure it has been sealed correctly. The gas absorbents should prevent the bloating on occasion; the microbial activity has been more active than in other batches, making the absorbent less efficient.

Physical Characteristics:

Net Weight	250g (8.82 oz.) with brine. 210g drained.
Container Size	14 x 15 x 8 cm
Salt	1.45 g
pH level	Range from 3.5 to 4.5
Vacuum	Minimum 5" at sea level for retail and minimum 3" at sea level for food service.
Shelf Life	3 months in chilled conditions.
Glutens	None



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Allergens	
Cereals containing Gluten, namely wheat, rye, barley, oats and hybridised strains	No
Peanuts/peanut derivatives	No
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil, pistachio, Macadamia) and derivatives	No
Sesame seeds/sesame seed derivatives, Crustacean/crustacean derivatives, Molluscs/molluscs derivatives	No
Fish/fish derivatives	No
Egg/egg derivatives	No
Milk/milk derivatives	No
Soybeans/soybean derivatives	Yes
Celery/celery derivatives	No
Mustard/mustard derivatives	No
Lupin/lupin derivatives	No
Sulphites (declare if over 10mg/kg in whole product)	No

Suitability	
Suitable for Vegetarians	Yes
Suitable for Vegans	Yes
Certified Organic	No

Microbiological Characteristics:

All of our products are unpasteurised to keep the integrity of the probiotic benefits of the fermentation process.

Microbial Specification



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Aerobic Plate Count	Absent
E. Coli Coliforms	Absent
Moulds – Yeast	Absent
Salmonella spp	Absent
Listeria monocytogenes	Absent
Listeria spp	Absent
Staphylococcus aureus cfu/g	Absent

General Information:

The Ferm manufactures and operates in strict accordance with all relevant UK and EU food safety legislation, including the Food Safety Act 1990, and adheres to robust Good Manufacturing Practices (GMPs).

All finished products and their packaging conform to the provisions of applicable food safety regulations and are produced to be fit for human consumption.

We maintain a comprehensive HACCP (Hazard Analysis and Critical Control Point) programme, which forms the cornerstone of our food safety management system. Our facility is currently awaiting its scheduled audit by the Local Authority Environmental Health Officer (EHO) to confirm our compliance with all statutory food hygiene requirements.



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Nutritional Information:

INGREDIENTS: Broccoli Stalk, Tamari Sauce (Soy), White Vinegar, Demerara Sugar, Green Chilli.

Per 100g	
Energy	54 kcal / 229 kJ
Protein	1.5 g
Fat	<0.1 g
Saturated Fat	0.1 g
Mono-unsaturated Fat	<0.1 g
Poly-unsaturated Fat	<0.1 g
Carbohydrate	11.2 g
Sugars	<9.9 g
Dietary Fibre	1.6 g
Sodium	578 mg
Salt	1.45 g
Moisture	83.7 g
Alcoholic Strength by Volume [ABV]	Trace (>1.2% by volume)