

## Chef Williams Jelly Crystals Raspberry - Information

A dry blend consisting of coloured and flavoured crystals which, on reconstitution as instructed, will produce a firm jelly.

**TFS Product Code:** 029753  
**Suppliers Product Code:**  
**Information Last Updated:** 19/04/2024  
**Date Produced:** 04/05/2026



### Allergy Information

Key: **Contains** **May Contain**



Sesame



Gluten



Crustaceans



Eggs



Lupin



Nuts



Milk



Celery



Sulphur Dioxide



Soya



Cereal



Peanuts



Fish



Molluscs



Mustard

### Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	370.00
Energy (kJ)	1591.00
Protein (g)	7.12
Carb (g)	85.61
Of Which Sugars (g)	84.13
Fat (g)	0.00
Of Which Saturates (g)	0.00
Fibre (g)	0.01
Salt (g)	0.11

### Dietary Information

Key: **Suitable for**



Kosher



Vegetarian



Halal



Vegan

**Please Note:** This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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## Ingredients

Dextrose, Sugar, Bovine Gelatine, Colour Beetroot Red, Acidity Regulators Citric Acid, Trisodium Citrate, Natural Flavouring

## Handling Information

### Directions for Use

Jelly Crystals Boiling Water Cold Water 175g 400ml  
500ml 1kg 2285ml 2855ml 1. The Jelly Crystals should be completely dissolved in the required amount of boiling water. 2. Add the cold water and stir. 3. Pour into moistened moulds and stand in a cool place to set.

### Storage Instructions

Store in a cool, dry place, free from the risk of contamination and ingress of moisture.

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