

Dr Oetker Food Colour Gel - Green - Information

Green Gel Food Colour For food use.

TFS Product Code: 030999
Suppliers Product Code:
Information Last Updated: 18/07/2025
Date Produced: 19/03/2026



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)	259.00
Energy (kJ)	1102.00
Protein (g)	1.80
Carb (g)	60.00
Of Which Sugars (g)	44.00
Fat (g)	0.10
Of Which Saturates (g)	0.00
Fibre (g)	0.00
Salt (g)	0.50

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

Glucose syrup, colouring foods (concentrates from safflower, lemon), sugar, water, gelling agent (carrageenan), acidity regulators (lactic acid, acetic acid, sodium lactate), preservative (potassium sorbate), colour (brilliant blue FCF (E 133)).

Handling Information

Directions for Use

- Knead tube before use.
- Snip end of tube with scissors.
- Add small amounts of Food Colour Gel, stir well between each addition. For sugarpaste, knead well between each addition.
- Colour gels can be mixed together to create different colours.

Storage Instructions

Store in a cool, dry and dark place.

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