Thompsons Food Service Ltd. **Nelsons Yard** South Denes Road Great Yarmouth Norfolk NR30 3PR



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Hartley's Sugar Free Blackcurrant Jelly Crystals Sachets -Information

Blackcurrant flavour jelly crystals with sweeteners.

TFS Product Code: 030556

Suppliers Product Code:

Information Last Updated: 21/10/2024 **Date Produced:** 15/08/2025



100g or 100ml

Allergy Information

Key: Contains















Sesame Gluten Crustaceans

Eggs Lupin Nuts













Milk

Fish

Celery Sulphur Dioxide

Soya

Cereal Peanuts





9.00 37.00

1.70 0.50

< 0.50

Nutritional Information

Fibre (g)

(g)

Serving Unit:

Energy (kcal)

Of Which Sugars (g) 0.50

Energy (kJ) Protein (g)

Carb (q)

Fat (g)

0.00

Salt (g)

0.14

Dietary Information

Molluscs Mustard

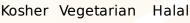
Key: Suitable for











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.

> Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson

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Ingredients

Pork Gelatine, Colours: Beetroot Red, Anthocyanins; Acids: Malic Acid, Fumaric Acid; Acidity Regulator: Sodium

Citrates; Flavouring, Sweeteners: Aspartame, Acesulfame K. Contains a source of phenylalanine.

Handling Information

Directions for Use

It's so easy to make! (1) Pour contents of 1 sachet into a jug/bowl. (2) Add ½ pint (285ml) of boiling water and stir until dissolved. (3) Add ½ pint (285ml) of cold water, stir, then pour into mould/ serving dish. (4) Allow to cool, then refrigerate to set. Each sachet will make 4x145g servings. NB: Adding fresh pineapple, kiwi or papaya fruit will prevent jelly from setting.

Storage Instructions

Store in a cool dry place

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