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



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Hartley's Sugar Free Orange Jelly Crystals Sachets - Information

Orange flavour jelly crystals with sweeteners.

TFS Product Code: 024791

Suppliers Product Code:

Information Last Updated: 16/01/2025 **Date Produced:** 16/12/2025



100g or 100ml

Nutritional Information

6.00

38.00

1.90

0.50

< 0.50

Allergy Information

Key: Contains





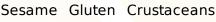












Eggs Lupin

Nuts













Milk

Celery Sulphur Dioxide

Soya

Cereal Peanuts



(g)	0.10
Fibre (g)	0.00
Salt (g)	0.14

Of Which Saturates

Of Which Sugars (g) 0.50

Serving Unit:

Energy (kcal)

Energy (kJ)

Protein (g)

Carb (q)

Fat (g)







Fish

Molluscs Mustard

Dietary Information

Key: Suitable for









Kosher Vegetarian Halal



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, Acids: Malic Acid, Fumaric Acid; Acidity Regulator: Sodium Citrates; Flavourings, Sweeteners: Aspartame, Acesulfame K; Colours: Beetroot Red, Beta-Carotene.

Handling Information

Directions for Use

It's so easy to make! (1) Pour contents of 1 sachet into a jug/bowl. (2) Add $\frac{1}{2}$ pint (285ml) of boiling water and stir until dissolved. (3) Add $\frac{1}{2}$ pint (285ml) of cold water, stir, then pour into mould/ serving dish. (4) Allow to cool, then refrigerate to set. Each sachet will make $4\times145g$ 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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