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Dr Oetker Food Colour Gel - Red - Information

RED Gel Food Colour For food use.

TFS Product Code: 031000
Suppliers Product Code:
Information Last Updated: 31/07/2024
Date Produced: 11/11/2026



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)	245.00
Energy (kJ)	1042.00
Protein (g)	0.70
Carb (g)	58.00
Of Which Sugars (g)	36.00
Fat (g)	0.90
Of Which Saturates (g)	0.90
Fibre (g)	0.00
Salt (g)	0.34

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.

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

Glucose syrup, water, sugar, colours (lutein (E 161b), carmine (E 120)), acidity regulators (citric acid, lactic acid, acetic acid, sodium lactate), gelling agent (carrageenan), preservative (potassium sorbate).

Handling Information

Directions for Use

• Snip end of tube with scissors. • Squeeze small amount of gel onto a plate to expel any air bubbles. • Replace cap and then knead the tube before using. • Add small amounts of Food Colour Gel to your icing or cake batter until the desired colour is achieved. Mix well between each addition.

Storage Instructions

Store in a cool, dry place.

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