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# Hartley's Orange Jelly Tablets - Information

Orange Flavour Jelly. Ready to make jelly in a tablet format.

TFS Product Code: 030554

**Suppliers Product Code:** 

Information Last Updated: 30/12/2022 **Date Produced:** 05/11/2025



# **Allergy Information**

Key: Contains













Lupin Nuts













Milk

Celery Sulphur Dioxide

Soya

Cereal Peanuts



Fish

Molluscs Mustard

#### **Nutritional Information**

100g or 100ml Serving Unit:

Energy (kcal) 65.00 277.00 Energy (kJ) Protein (g) 1.20 15.00 Carb (q) Of Which Sugars (g) 12.00

Fat (g) < 0.50

Of Which Saturates

0.10 (g) Fibre (g) 0.00 0.09 Salt (g)

# **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-Fructose Syrup, Sugar, Water, Pork Gelatine, Acids (Citric Acid, Acetic Acid), Acidity Regulator (Sodium Citrates), Colours (Curcumin, Carmines, Mixed Carotenes), Flavouring.

#### **Handling Information**

#### **Directions for Use**

1. For best results separate into cubes and place in a jug/bowl. 2. Add  $\frac{1}{2}$  pint (285ml) of boiling water and stir until dissolved. 3. Add cold water to make up to 1 pint (570ml), stir then pour into mould/serving dish. 4. Allow to cool, then refrigerate to set.

#### **Storage Instructions**

Store in a cool, dry place.

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