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



Tel: 01493 249649 Fax: 0845 051 8772

E-Mail: accounts@tfsltd.co.uk Web: www.tfsltd.co.uk

#### McDougalls Raspberry Vegen Jelly Crystals - Information

Raspberry Flavour Vegetarian Jelly Crystals Made to a vegan recipe.

TFS Product Code: 025443

**Suppliers Product Code:** 

Information Last Updated: 13/12/2023 **Date Produced:** 05/11/2025



100g or 100ml

65.00 276.00

0.50 16.10

< 0.50

**Nutritional Information** 

#### **Allergy Information**

Key: Contains















Sesame Gluten Crustaceans

Eggs Nuts

Lupin











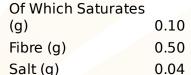


Milk

Celery Sulphur Dioxide

Soya

Cereal Peanuts



Of Which Sugars (g) 16.00

Serving Unit:

Energy (kcal)

Energy (kJ) Protein (g)

Carb (q)

Fat (g)







Fish

Molluscs Mustard

# **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**

Sugar, Gelling Agent (Carrageenan), Acidity Regulator (Tripotassium Citrate), Acid (Citric Acid), Colour (Beetroot Red), Flavouring.

#### **Handling Information**

#### **Directions for Use**

APPROXIMATE YIELD GUIDE Jelly Crystals 100g / Boiling Water 515ml / To Make 568ml Jelly Crystals 175g / Boiling Water 900ml / To Make 1 Litre Jelly Crystals Whole Bag (3.5kg) / Boiling Water 18 Litres / To Make 20 Litres Overall pack yield - 21.5kg (20 Litres) MAKE UP INSTRUCTIONS 1. Dissolve the jelly crystals in boiling water 2. Stir well until completely dissolved 3. Pour into moist moulds and leave to set in a refrigerator Made up jelly is best stored in a refrigerator below 5°C and eaten within 48 hours. Hints & Tips • For a reduced sugar jelly simply add 30% more water. • Jelly is ideal as a dessert base in trifles and flans. • You can add fruit juices, puree or whole fruits, which all help toward your 5 a day.

#### Storage Instructions

Store in a cool dry place. Keep bag tightly closed after part use.

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