

Hartley's Strawberry Jelly Pots - Information

Strawberry flavour jelly made with sweeteners

TFS Product Code: 029611
Suppliers Product Code:
Information Last Updated: 12/12/2022
Date Produced: 15/05/2026



Allergy Information

Key: **Contains** **May Contain**



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	4.00
Energy (kJ)	17.00
Protein (g)	0.50
Carb (g)	0.50
Of Which Sugars (g)	0.50
Fat (g)	<0.50
Of Which Saturates (g)	0.10
Fibre (g)	0.00
Salt (g)	0.09

Dietary Information

Key: **Suitable for**



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.

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Ingredients

Water, Gelling Agents (Gellan Gum, Xanthan Gum, Locust Bean Gum, Cassia Gum), Acid (Citric Acid), Acidity Regulator (Potassium Citrate), Colour (Anthocyanins), Flavouring, Sweeteners (Aspartame, Acesulfame K). Contains a source of phenylalanine.

Handling Information

Directions for Use

Ready to eat.

Storage Instructions

Keep me in the cupboard or pop me in the fridge for even better results.

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