

## Hartley's Sugar Free Blackcurrant Jelly Crystals Sachets - Information

Blackcurrant flavour jelly crystals with sweeteners.

**TFS Product Code:** 030556  
**Suppliers Product Code:**  
**Information Last Updated:** 21/10/2024  
**Date Produced:** 13/08/2025



### 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)	9.00
Energy (kJ)	37.00
Protein (g)	1.70
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)	0.14

### 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.

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## Ingredients

Pork Gelatine, Colours: Beetroot Red, Anthocyanins; Acids: Malic Acid, Fumaric Acid; Acidity Regulator: Sodium Citrates; Flavouring, Sweeteners: Aspartame, Acesulfame K. Contains a source of phenylalanine.

## Handling Information

### Directions for Use

It's so easy to make! (1) Pour contents of 1 sachet into a jug/bowl. (2) Add ½ pint (285ml) of boiling water and stir until dissolved. (3) Add ½ pint (285ml) of cold water, stir, then pour into mould/ serving dish. (4) Allow to cool, then refrigerate to set. Each sachet will make 4x145g 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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