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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: 12/11/2026



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)	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.

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

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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