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



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Hartley's Sugar Free Strawberry Jelly Crystals Sachets - Information

Strawberry flavour jelly crystals with sweeteners.

TFS Product Code: 030555

Suppliers Product Code:

Information Last Updated: 16/01/2025 **Date Produced:** 02/08/2025



Allergy Information

Key: Contains















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 37.00 Energy (kJ) Protein (g) 1.70 0.50 Carb (q) Of Which Sugars (g) 0.50 Fat (g) < 0.50

Of Which Saturates

0.10 (g) Fibre (g) 0.00 Salt (g) 0.15

Dietary Information

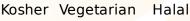
Key: Suitable for











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, Acids: Malic Acid, Fumaric Acid; Colours: Beetroot Red, Annatto Norbixin; Acidity Regulator: Sodium Citrates; Flavourings, Sweeteners: Aspartame, Acesulfame K.

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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