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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: 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)	65.00
Energy (kJ)	276.00
Protein (g)	0.50
Carb (g)	16.10
Of Which Sugars (g)	16.00
Fat (g)	<0.50
Of Which Saturates (g)	0.10
Fibre (g)	0.50
Salt (g)	0.04

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 5ºC 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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