

Schwartz Red Currant Jelly - Information

Redcurrant Jelly

TFS Product Code: 025539
Suppliers Product Code:
Information Last Updated: 01/02/2023
Date Produced: 30/06/2026



Allergy Information

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



Sesame



Gluten



Crustaceans



Eggs



Lupin



Nuts



Milk



Celery



Sulphur Dioxide



Soya



Cereal



Peanuts



Fish



Molluscs



Mustard

Dietary Information

Key: **Suitable for**



Kosher



Vegetarian



Halal



Vegan

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	236.00
Energy (kJ)	1003.00
Protein (g)	0.00
Carb (g)	59.00
Of Which Sugars (g)	58.00
Fat (g)	0.00
Of Which Saturates (g)	0.00
Fibre (g)	0.50
Salt (g)	0.00

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

Sugar, Water, Redcurrant juice concentrate (7%), Gelling Agent (Pectin), Dextrose

Handling Information

Directions for Use

Serve as an accompaniment to lamb, game, or poultry. Redcurrant jelly can also be used to enrich a sauce or gravy

Storage Instructions

Store in a cool, dry place. Once opened keep refrigerated and consume within 28 days.

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