

## McDougalls Raspberry Vegetarian Jelly Crystals - Information

Raspberry Flavour Vegetarian Jelly Crystals Made to a vegan recipe.

**TFS Product Code:** 025443  
**Suppliers Product Code:** 53023  
**Information Last Updated:** 13/12/2023  
**Date Produced:** 04/11/2024



### 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)	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

**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, 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 5°C 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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