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



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McDougalls Orange Vegetarian Jelly Crystals - Information

Orange Flavour Vegetarian Jelly Crystals Made to a Vegan recipe.

TFS Product Code: 025444 Suppliers Product Code: 53031 Information Last Updated: 22/12/2023 Date Produced: 19/04/2025



Allergy Information



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	65.00
Energy (kJ)	277.00
Protein (g)	0.50
Carb (g)	16.20
Of Which Sugars (g)	16.10
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.

> 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), Colours (Beetroot Red, Annatto Norbixin), 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 the boiling water 2. Stir well until completely dissolved 3. Pour into moist moulds and leave to set in a refrigerator.

Storage Instructions

Store in a cool dry place. Keep bag tightly closed after part use. Made up jelly is best stored in a refrigerator below 5°C and eaten within 48 hours.

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