

## Schwartz Red Currant Jelly - Information

Redcurrant Jelly

**TFS Product Code:** 025539  
**Suppliers Product Code:** MC192  
**Information Last Updated:** 01/02/2023  
**Date Produced:** 22/02/2025



### Allergy Information

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



### 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

### Dietary Information

Key: **Suitable for**



**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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