

Product Information Sheet



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PRODUCT: **IMPERIAL JELLY POWDER–
Raspberry, Orange, Greengage,
Pineapple.**

PRODUCT BRIEF: Full flavoured jelly powder.

INGREDIENTS: Sugar, Gelatine, Citric Acid, Acid Regulator, Flavourings, Colourants, Anti Caking Agent, Salt.

PACK SIZES: 6 X 500 gram – single flavours.
8 x 500 gram – assorted flavours.

MIXING RATIO: To 500 gram Jelly powder add 1.25 litres hot water (75°C), stir to dissolve gelatine completely.
Add 1.25 litres ice cold water and stir.
Pour into moulds, refrigerate until set.
Average setting time: 3 – 4 hours.

VOLUME: 500 gram powder + 2,5 Litre water = 2,5 litre Jelly.

KEY FEATURES - IMPERIAL JELLY POWDER

Imperial Jelly Range was designed with the objective to deliver full flavoured jelly range.

NB – STANDARD 1:5 YIELD JELLY.

PRODUCT APPLICATIONS

- **Jelly** – serve with Malora custard for a delicious cost effective dessert.
- **Fruit moulds** – add fruit pieces to individual moulds fill with jelly and allow to set.
- **Creamy Jelly** - To 500 gram Jelly powder add 1.5 litres hot water, stir to dissolve gelatine.
Add 1.5 litres cold Flavoured Yoghurt and stir. Pour into moulds, refrigerate until set.

Please visit our website for Recipes and Product Data Sheets if you require any further information

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DESSERTS		
IMPERIAL JELLY POWDER	Per 100 g Powder	Per 100 g Serving
Energy (kj)	1630	272
Protein (g)	7,4	1,2
Glyceamic carbohydrates (g)	89,1	14,8
of which total Sugars (g)	80,7	13,4
From Starch	0,0	0,0
From Lactose	0,0	0,0
Total Fat (g)	0,0	0,0
Saturated fat (g)	0,0	0,0
of which Trans fat (g)	0,0	0,0
Dietary Fibre (g)	0,0	0,0
Sodium (mg)	40	7

All results are calculated