

# Product Information Sheet



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**PRODUCT:** MALORA SUPA JELLY POWDER–  
*Raspberry, Orange, Greengage & Pineapple.*

**PRODUCT BRIEF:** Full flavoured jelly powder.

**INGREDIENTS:** Sugar, Gelatine, Acid Regulator, Citric Acid, Non Nutritive Sweeteners (E952, E954, E950), Flavourings, Colourants, Salt.

**PACK SIZES:** 6 X 250 gram & 10Kg –Single flavours.  
8 x 250 gram – Assorted Flavours.

**MIXING RATIO:** To 250 gram Jelly powder add 1.5 litres hot water (75°C), stir to dissolve gelatine. Add 1.5 litres ice cold water and stir. Pour into moulds, refrigerate until set.  
To 1 kg Jelly powder add 6 litres hot water (75°C), stir to dissolve. Add 6 litres ice cold water. Refrigerate.  
Average setting time: 3-4 hours.

**VOLUME:** 1 kg powder + 12 Litre water =  
12 Litre Jelly

## KEY FEATURES – MALORA SUPA JELLY

Supa Jelly Range was designed with the objective to fit into cost objective menu planning system.

**NB – HIGH YIELD JELLY – 1:12.**  
**NB --LOWEST SERVING COST.**

## PRODUCT APPLICATIONS

- **Jelly** – serve with Malora custard for a delicious cost effective dessert.
- **Fruit jelly** – add canned fruit pieces e.g. peaches to the jelly before setting.

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

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<b>MALORA DESSERTS</b>		
<b>SUPA JELLY</b>	<b>Per 100 g Powder</b>	<b>Per 100 g Serving</b>
Energy (kj)	1495	115
Protein (g)	20,5	1,6
Glyceamic carbohydrates (g)	67,9	5,2
of which total Sugars (g)	61,5	4,7
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)	51	4
All Results Calculated		