

Hartley's Blackcurrant Jam Portions Plastic 20g - Information

Blackcurrant Jam.

Our Product Code: 029425
Suppliers Product Code:
Information Last Updated: 17/01/2025
Date Produced: 14/08/2025



Allergy Information

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

SesameGlutenCrustaceansEggsLupinNuts

MilkCelerySulphur DioxideSoyaCerealPeanuts

FishMolluscsMustard

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	239.00
Energy (kJ)	1016.00
Protein (g)	0.50
Carb (g)	58.00
Of Which Sugars (g)	53.00
Fat (g)	<0.50
Of Which Saturates (g)	0.10
Fibre (g)	0.00
Salt (g)	0.10

Dietary Information

Key: **Suitable for**

KosherVegetarianHalalVegan

Please Note: This information has been supplied by manufacturers and other third parties to Yare Food Services. 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

Glucose-Fructose Syrup, Blackcurrants, Sugar, Water, Gelling Agent: Pectin; Acidity Regulator: Citric Acid. Prepared with 25g of fruit per 100g. Total sugar content 60g per 100g.

Handling Information

Directions for Use

N/A

Storage Instructions

Store in a cool, dry place.

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