

## Hartley's Seedless Strawberry Jam - Information

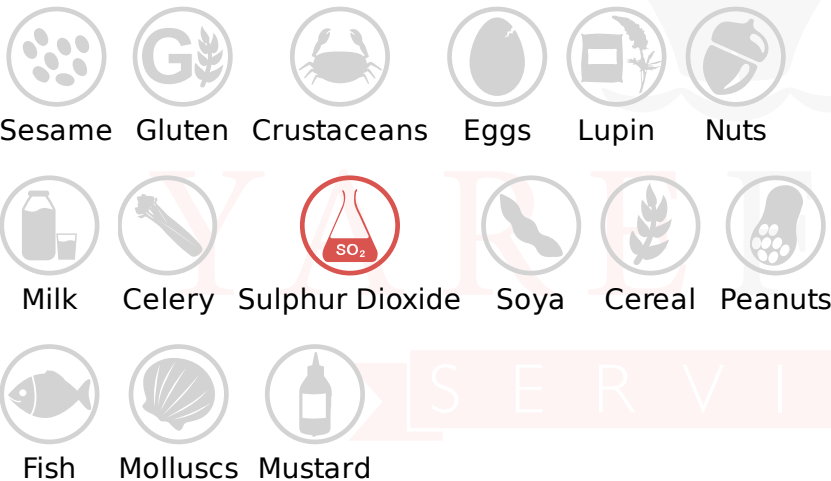
Seedless Strawberry Jam

**Our Product Code:** 031665  
**Suppliers Product Code:**  
**Information Last Updated:** 03/04/2023  
**Date Produced:** 20/04/2026



### Allergy Information

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



### Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	240.00
Energy (kJ)	1018.00
Protein (g)	0.50
Carb (g)	59.00
Of Which Sugars (g)	59.00
Fat (g)	<0.50
Of Which Saturates (g)	0.00
Fibre (g)	0.00
Salt (g)	0.08

### Dietary Information

Key: **Suitable for**



**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

Sugar, Strawberries, Water, Acid: Citric Acid; Gelling Agent: Pectin; Acidity Regulator: Sodium Citrates.  
Prepared with 37g fruit per 100g. Total sugar content 61g per 100g.

### Handling Information

#### Directions for Use

N/A - ready to eat.

#### Storage Instructions

Store in a cool, dry place. Once opened keep refrigerated and consume within 6 weeks.

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