

Product Specification



Product name	Lime Flavoured Ultra Smart Jelly
Product brand	Edlyn
Product codes	I01229
Product pack sizes	1.1 kg
Product description	<p>A green lime flavoured powdered jelly mix that is almost twice as concentrated as standard sugar jelly crystals.</p> <p>When prepared as per directions, this concentrated jelly crystal will make a firm lime flavoured jelly.</p> <p>It has less kilojoules than standard sugar-based jellies and can be used in any standard jelly application.</p> <p>This product is made in accordance with good manufacturing practices and FSANZ standards.</p>

Ingredients	Sugar, Gelatine (Preservative (220)), Acidity Regulators (297, 331), Flavour, Sweeteners (952, 950), Colours (102, 133).																																				
Allergens	Sulphites																																				
Nutritional Information panel	<table border="1"> <thead> <tr> <th colspan="3">Nutrition Information</th> </tr> </thead> <tbody> <tr> <td>Servings per package:</td> <td colspan="2">121</td> </tr> <tr> <td>Serving size:</td> <td colspan="2">100 g</td> </tr> <tr> <td>Average Quantity</td> <td>*Per serving</td> <td>*Per 100 g</td> </tr> <tr> <td>Energy</td> <td>#141 kJ</td> <td>141 kJ</td> </tr> <tr> <td>Protein, total</td> <td>1.4 g</td> <td>1.4 g</td> </tr> <tr> <td>– gluten</td> <td>Not detected</td> <td>Not detected</td> </tr> <tr> <td>Fat, total</td> <td>0.0 g</td> <td>0.0 g</td> </tr> <tr> <td>– saturated</td> <td>0.0 g</td> <td>0.0 g</td> </tr> <tr> <td>Carbohydrate</td> <td>6.9 g</td> <td>6.9 g</td> </tr> <tr> <td>– sugars</td> <td>6.8 g</td> <td>6.8 g</td> </tr> <tr> <td>Sodium</td> <td>52 mg</td> <td>52 mg</td> </tr> </tbody> </table> <p>* All specified values are based on theoretical calculations and refer to jelly when made up according to mixing directions. # Low Joule, only 141 kJ per 100 g serve.</p>	Nutrition Information			Servings per package:	121		Serving size:	100 g		Average Quantity	*Per serving	*Per 100 g	Energy	#141 kJ	141 kJ	Protein, total	1.4 g	1.4 g	– gluten	Not detected	Not detected	Fat, total	0.0 g	0.0 g	– saturated	0.0 g	0.0 g	Carbohydrate	6.9 g	6.9 g	– sugars	6.8 g	6.8 g	Sodium	52 mg	52 mg
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Country of origin																																					
Directions for storage	Store in a cool, dry place. Opened packs should be kept air tight.																																				
Shelf life	Unopened packs have 12 months shelf life from date of manufacture, recorded as Best Before.																																				
GMO status	Does not contain genetically modified ingredients																																				

Issued by	Jordan Yap	Issue Date	05/03/2019	Version number	5
Approved by	Johanna Henderson	Supersedes	21/08/17		
Reason for change	New product specification, CoOL added			Specification template version number:	4



Claims	Gluten Free Low Joule																				
Certification/ Suitability - Halal - Kosher - Vegan# # based on recipe review	Certified Certified Not Suitable																				
Preparation instructions	<p>Mixing Directions:</p> <ol style="list-style-type: none"> To 1.1kg (1 pack) of concentrated jelly crystals add 5.5 L of boiling water. Stir to thoroughly dissolve jelly crystals. Add a further 5.5 L of cold water and stir. Pour into serving portions and refrigerate till set. <p>Mixing Quantities (100 g serve size):</p> <table border="1"> <thead> <tr> <th>Jelly Crystals</th> <th>Boiling Water</th> <th>Cold Water</th> <th>Number of serves</th> </tr> </thead> <tbody> <tr> <td>1.1 kg</td> <td>5.5 L</td> <td>5.5 L</td> <td>121</td> </tr> <tr> <td>550 g</td> <td>2.75 L</td> <td>2.75 L</td> <td>60</td> </tr> <tr> <td>220 g</td> <td>1.1 L</td> <td>1.1 L</td> <td>24</td> </tr> <tr> <td>100 g</td> <td>0.5 L</td> <td>0.5 L</td> <td>11</td> </tr> </tbody> </table>	Jelly Crystals	Boiling Water	Cold Water	Number of serves	1.1 kg	5.5 L	5.5 L	121	550 g	2.75 L	2.75 L	60	220 g	1.1 L	1.1 L	24	100 g	0.5 L	0.5 L	11
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Packaging	1.1 kg pouches packed 6 per carton																				
Distribution	Non-refrigerated transport																				
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EAN	9332216001788																				
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The above information to the best of our knowledge is correct at the time of printing. Product specifications may change without notice. Any recommendations if made are without warranty or guarantee since the conditions of use are beyond our control.