MCKENZIE'S JELLY ORANGE 6 X 2KG

GENERAL INFORMATION

Internal FP code	002156
Product Description	It is a mixture of caster sugar, gelatine, citric acid, permitted food flavours and colours. Soluble in hot water to form a solution.
Country of origin	**Packed in Australia from imported ingredients**
Allergens	Contains Sulphites
Ingredients list	Sugar, Gelatine, Citric Acid (330), Flavour, Colours (110)
Shelf Life	2 years
Direction for use or storage	Add the contents of this 2kg packet to 5 litres of boiling water. Stir until crystals are completely dissolved. Add 5 litres of cold water and mix well. Refrigerate until jelly has set. If firmer jelly is required, reduce amount of cold water added.
APN (Barcode Number)	9310061461308
TUN (Barcode Number)	39310061461309

PRODUCT INFORMATION

Physical Parameters:

Parameter	**Limits**
Colour	Uniform light orange colour
Texture	Free flowing powder without any lumps
Aroma/ odour	Typical orange flavour

Nutrition Information:

NUTRITION INFORMATION	
	Avg. Quantity per 100g*
Energy	275 kJ
Protein	1.6 g
Fat, total	LESS THAN 1 g
- saturated	LESS THAN 1 g
Carbohydrate	14.6 g
- sugars	14.6 g
Sodium	20 mg

*When prepared as per directions on packet.

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Dietary status:

Free from added MSG	Yes	Lacto-ovo-vegetarian	No
Free from artificial colouring	No	Lacto-vegetarian	No
Free from artificial flavouring	No	Suitable for coeliacs (gluten intolerant)	Yes
Vegetarian	No	Kosher	No
Vegan	No	Halal	No
Organic	No		

Other status:

Genetically Modified	Non GMO	Irradiation	Not Treated
Ethylene Oxide	Not Treated		

Palletising pattern:

Units per layer	6	Layers per pallet	8	Units per pallet	48

THIS PRODUCT IS PRODUCED IN COMPLIANCE TO ALL REQUIREMENTS OF FSANZ FOOD STANDARDS CODE.



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