

Jelly Crystals

Finlay's Jelly Crystals is a leading brand regularly used by industrial bakers, cooks and trifle manufacturers for the production of traditional trifles, where the marriage of Finlay's Jelly and Patisserie Custard comes together as the perfect all-time favourite flavour combination. Requires only the addition of water to produce consistent results every time.

Finlay's Jelly Crystals are fat free and can be used in a variety of applications such as jellied fruit compotes, jelly slices, ruffle slices and much more.

Favours include: Cherry, Blackcurrant, Raspberry, Strawberry, Orange, Lemon, Lime and much more.

Advantages

- Requires only water
- Convenient bag sizes
- Prepare as much or as little as required
- Available in all veg colours
- Available using natural colours

Product Info

Pack size

4x3kg
14kg

Palletisation

4x3kg x 70
14kg x 84

Storage

Store in dry conditions in a sealed container free from moisture

Make Up Instructions

Imperial: Use 4oz Jelly Crystals to 1 Pint of Water

Metric: Use 200g to 1 Litre of Water

Dissolve the jelly crystals with 1/3 hot water from the total water content, top up with cold water from the remaining 2/3 total