



Finlay's Jelly Crystals

Finlay's Jelly Crystals is a leading brand regularly used by industrial bakers, cooks and dessert manufacturers for the production of traditional trifles. 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 and much more.

Advantages

- Requires only water
- Convenient bag sizes
- Prepare as much or as little as required
- Non-gelatine alternative available
- Available using natural colours

Product Info

Pack size

4x3.5kg
14kg

Palletisation

4x3.5kg 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 1/2 hot water from the total water content, top up with cold water from the remaining 1/2 total.