

Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

HGCCS451
18 July 2024
18 July 2024
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Clotted Cream & Strawberries Gelato 4.5L

Short Product Name:

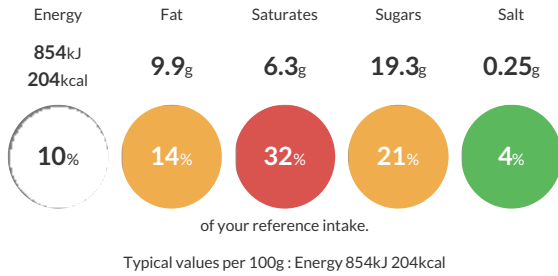
Clotted Cream & Strawberries Gelato

This recipe is made by rippling homemade strawberry jam into a Cornish clotted cream gelato. It's fruity and summery and tastes like afternoon tea with His Majesty on the sun-dappled lawn of Buckingham Palace.

Traded Unit GTIN: **15060540310245** Internal GTIN: Supplier: **Hackney Gelato** Suppliers Product Code: **HGCCS451**

Reference Intake

Each 100g portion contains:



Nutritional Information

Typical Values	Per 100g
Energy	854kJ 204kCal
Carbohydrates	25.1g
of which sugars	19.3g
Fat	9.9g
of which saturates	6.3g
Fibre	-g
Protein	3.2g
Salt	0.25g

Allergy Information

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



Allergen Statement

Made in a facility that also handles egg, sesame, sulphites, soy, nuts, peanuts and gluten.

Dietary Information

Key: **Suitable for**



Ingredients

Fresh **MILK**, strawberry jam 10% (glucose syrup, strawberry puree, water, sugar, starch, natural colours: fruit and vegetable concentrate, thickener: pectin, acidity regulator: citric acid, natural flavorings), clotted **CREAM** 9%, sugar, dextrose, fresh double **CREAM**, maltodextrin, skim **MILK** powder, stabilisers (locust bean gum, guar gum, carrageenan), emulsifier (mono and diglycerides of fatty acids), sea salt.