



Wholesale • BI Technology • Manufacturing • Logistics

## Jams, Jellies & Glazes

Product Code	Product Name	Pack Size	Product Description
FPJ010-125	James Fleming Strawberry Topper	12.5	Cold set Decorating Jelly
FPJ077-125	James Fleming Raspberry Firmset	12.5	Hot Process Decorating Jelly
FPJ067-125	James Fleming Natural Raspberry Firmset	12.5	Hot Process Decorating Jelly
FPJ050-125	James Fleming Raspberry Pipedream	12.5	Cold set Decorating Jelly
FPJ910-125	James Fleming Raspberry Pipedream Natural	12.5	Cold set Decorating Jelly
FPJ130-125	James Fleming Strawberry Pipedream	12.5	Cold set Decorating Jelly
FPJ170-005	James Fleming Strawberry Pipedream Jelly	5	Cold set Decorating Jelly
FPJ085-125	James Fleming Natural Strawberry Pipedream	12.5	Cold set Decorating Jelly
FPJ210-125	James Fleming Neutral Pipedream	12.5	Cold set Decorating Jelly
JAM040-125	James Fleming High Fruit Raspberry Seedless Jam	12.5	Natural colour Hi Fruit Seedless Jam

\*Order Only

## Jams, Jellies & Glazes continued

Product Code	Product Name	Pack Size	Product Description
JAM060-125	James Fleming Natural Raspberry Seedless Jam	12.5	Natural colour and Flavour Raspberry Seedless Jam
JAM100-125	James Fleming Natural Raspberry Seedless Jam	12.5	High Fruit Content Raspberry Seedless Jam
JAM080-125	James Fleming Natural Mixed Fruit Jam	12.5	Natural colour and Flavour Mixed Fruit Jam
JAM430-125	James Fleming Pineapple Jam Natural	12.5	Pineapple Jam
JAM090-125	James Fleming Apricot Flav Spread	12.5	Soft Apricot Spread for Masking and finishing products
JAM950-125	Nelsons Mixed Fruit Natural Jam	12.5	Natural Mixed Fruit Jam
JAM970-125	Nelsons Apple & Raspberry Natural Jam	12.5	Natural Apple and Raspberry Jam
JAM340-M81	Gales Lemon Curd MB	2 x 3.18	Lemon Curd
SWE310-014	Natural Raspberry Jelly	14	Natural colour Raspberry Jelly
FPJ990-125*	Natural Raspberry Dipping Jelly	12.5	Natural Pectin Raspberry Dipping Jelly
SWE320-M35	Raspberry Jelly Crystals	4 x 3.5	Raspberry Jelly Crystals
JFM200-125	SZ Caramel Do-Nut Glaze MB	12.5	Fast drying fudge style icing for doughnuts. Soft dense paste caramel in colour. The palm oil used in this recipe is RSPO certified according to the Segregated (SG) system
MAC600-K12	Glenglaze WM MB	12	A ready-to-use liquid glaze that adds a natural golden finish and long-lasting shine to all types of savoury and bakery products
PTS106-014	Harmony Ready Neutral	14	Ready-to-use neutral glaze for spraying machines. Suitable for tarts, cakes, sweet pastry and Danish pastry
PTS120-012	Harmony Ready Briant	12	Ready-to-use apricot-flavoured glaze for spraying machine. Suitable for tarts, cakes, sweet pastries and Danish
PTS150-K12	Sunset Glaze	12x1	Ready to use liquid substitute for egg glaze

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