



Lime Gelatin Dessert[®]

Nutrition Facts

Serving Size 1 1/2 Tbsp (19g) dry mix
Makes 1/2 cup prepared

Servings Per Container 35

Amount Per Serving

Calories 70

% Daily Value*

Total Fat 0g 0%

Sodium 105mg 4%

Total Carbohydrate 17g 6%

Sugars 17g

Protein 1g

Vitamin C 25%

Not a significant source of calories from fat, saturated fat, trans fat, cholesterol, dietary fiber, vitamin A, calcium, and iron.

*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: Sugar, Corn Sugar, Gelatin, Acipic Acid, Sodium Phosphate, Sodium Citrate, Natural and Artificial Flavor, Ascorbic Acid (Vitamin C), Yellow 5, Yellow 5 Lake, Blue 1, Blue 1 Lake.

Natural & Artificial Flavor

Makes 35 - 1/2 cup servings

Directions:

1. Dissolve contents in 4 quarts (1 gallon) very hot water* (160° - 180°F).
2. Pour into individual dishes, molds or shallow pans. Chill until firm; 4 hours or overnight. Serve.

TO ADD FRUIT: Chill gelatin until slightly thickened. Add drained, canned or fresh fruit pieces (do not add fresh or frozen pineapple, papaya, figs, guava or kiwi fruit since they interfere with gel set).



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P0356 DCBI, Savannah, GA 31412 NET WT 24 OZ (1.5 LBS) 680g

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