

Hellmanns Professional Mayonnaise 5L - Information

A gluten free professional mayonnaise with maximum stability. Perfect coating & minimal water loss up to 72h in bound salad. Perfectly bind & coat salad. Heat stable in grill & ovens. Classic Hellmann's taste, perfect for a base you can build your signatures on. Free-range eggs and sustainably sourced oils, no artificial colors, gluten free & lactose free.

TFS Product Code: 025893
Suppliers Product Code:
Information Last Updated: 16/04/2024
Date Produced: 01/03/2025



5L

Allergy Information

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



Sesame



Gluten



Crustaceans



Eggs



Lupin



Nuts



Milk



Celery



Sulphur Dioxide



Soya



Cereal



Peanuts



Fish



Molluscs



Mustard

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	479.00
Energy (kJ)	2003.00
Protein (g)	0.60
Carb (g)	3.90
Of Which Sugars (g)	1.80
Fat (g)	51.00
Of Which Saturates (g)	4.00
Fibre (g)	0.00
Salt (g)	1.60

Dietary Information

Key: **Suitable for**



Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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Ingredients

Rapeseed oil (50%), water, spirit vinegar, pasteurised **Egg** yolk (3,4%), modified starch, sugar, salt, thickener (xanthan gum), lemon juice concentrate, preservative (potassium sorbate), flavourings, antioxidant (calcium disodium EDTA), paprika extract.

Handling Information

Directions for Use

Ready to use

Storage Instructions

Refrigerate after opening and use within 3 months.
Do not freeze.

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