

Hellmanns Professional Mayonnaise - Information

- Great Binding & Consistency
- Heat Stable
- Perfect Coating & Minimal Water Loss
- It's free-range eggs, sustainably sourced oils, no artificial colours , GF & LF
- Classic Hellmann's taste

TFS Product Code: 025985
Suppliers Product Code:
Information Last Updated: 16/04/2024
Date Produced: 13/11/2024



Allergy Information

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



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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