

Professional Mayonnaise (Hellmann's)

Pack Size: 1 X 10LT

Product Description:

Hellmann's professional mayonnaise has a rich classic flavour and smooth texture, this 10-litre tub is perfect for dressing salads, crafting signature sauces, or spreading on sandwiches. The superior binding and coating, ensures perfect texture and minimal water loss for up to 72 hours. It also holds up beautifully in grills and ovens, making it an excellent base for hot applications.



10L

Brand: Hellmann's

Ingredient Declaration: 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.

Allergens:

NOT APPLICABLE	N/A
CONTAINS	Eggs

Additional Allergen Information:

Barley	No	Almond nuts	No
Oats	No	Brazil nuts	No
Rye	No	Cashew nuts	No
Wheat (including Spelt and Khorasan)	No	Hazelnuts	No
		Macadamia (Queensland) nuts	No
		Pecan nuts	No
		Pistachio nuts	No
		Walnuts	No

Diet Suitability:

NOT APPLICABLE	N/A
SUITABLE FOR	Lactose Intolerance, Vegetarians

Nutritional Information:

Nutrient	per 100g/ml
Energy (kJ/kcal)	479 kcal / 2003 kJ
Fat	51 g
of which Saturates	4 g
Carbohydrate	3.9 g
of which Sugars	1.8 g
Fibre	No Data
Protein	0.6 g
Salt	1.6 g

Directions For Use:

Ready to use

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

Storage Instructions:

Shelf Life Once Open:

All product information is correct at time of upload. Information may change so please check the packaging before use.

If allergen information is not presented here, please obtain it from the product packaging or speak with our QA Department.