

Supplier's Product Code :  
Product Added :  
Last Updated by Supplier :  
erudus id :

10000205  
01 August 2024  
01 August 2024  
0174914f556844648ec22ecc0f661cda



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## Hollandaise Sauce 12 x 1L

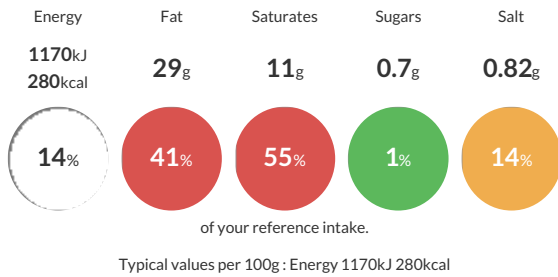
Short Product Name:  
Hollandaise Sauce

A classic heat treated sauce made with butter (7%), egg yolk (4.5%), lemon juice (1%) and white wine vinegar.

Traded Unit GTIN: **05017506451026** Internal GTIN: **5017506701022** Supplier : **Macphie Ltd** Suppliers Product Code: **10000205**

### Reference Intake

Each 100g portion contains:



### Nutritional Information

Typical Values	Per 100g
Energy	1170kJ 280kCal
Carbohydrates	4.8g
of which sugars	0.7g
Fat	29g
of which saturates	11g
Fibre	0.02g
Protein	0.6g
Salt	0.82g

### Allergy Information

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



#### Gluten Claim

Gluten content is less than 20ppm.

#### Allergen Statement

Contains: **EGG** and **MILK**

### Ingredients

Water, Vegetable Oil (Rapeseed, Palm), Butter (7%) (**MILK**), Modified Starch,, Reconstituted **EGG** Yolk (4.5%), Emulsifiers (Polysorbate 60, Mono- and diglycerides of fatty acids), Lemon Juice from Concentrate (1%), White Wine Vinegar, Sugar, Flavouring, Salt, Acidity Regulator (Citric acid), Dried Onion, Colour (Beta-Carotene).

### Dietary Information

Key: **Suitable for**

