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

62758345 09 September 2024 09 September 2024 f27cce31e6d348f7bc6c357a6eb064a1



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Hellmann's Professional Mayonnaise 10L

Short Product Name:

Hellmann's Professional Mayonnaise 10L

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, and the 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, and the 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, and the 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, and the 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 in the professional mayon and the professional mayonperfect for a base you can build your signatures on. Free-range eggs and sustainably sourced oils, no artificial colors, gluten free & lactose free.

Traded Unit GTIN: 8720182780812 Internal GTIN: 8720182780812 Supplier: Unilever UK Limited Suppliers Product Code: 62758345

Reference Intake



Typical values per 100g: Energy 2003kJ 479kcal

Nutritional Information

Typical Values	Per 100g
Energy	2003kJ 479kCal
Carbohydrates	3.9g
of which sugars	1.8g
Fat	51g
of which saturates	4g
Fibre	-g
Protein	0.6g
Salt	1.6g

Allergy Information



Does Not Contain Cereal/Gluten

Does Not



Peanuts















Dietary Information

Vegan



















Celery



Nuts





Crustacean



Gluten Claim

Gluten content is less than 20ppm.

Allergen Statement Gluten Free

Ingredients

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