

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

10000205
22 December 2025
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0174914f556844648ec22ecc0f661cda



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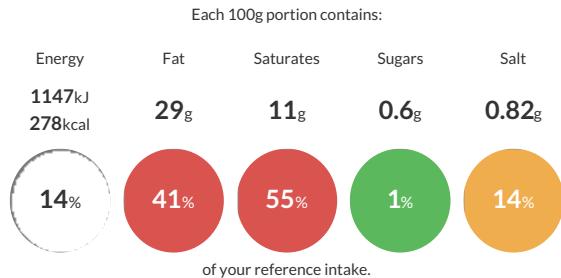
Hollandaise Sauce 12 x 1L

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



Typical values per 100g : Energy 1147kJ 278kcal

Nutritional Information

Typical Values	Per 100g
Energy	1147kJ 278kCal
Carbohydrates	4.4g
of which sugars	0.6g
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

Dietary Information

Key: [Suitable for](#)



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).