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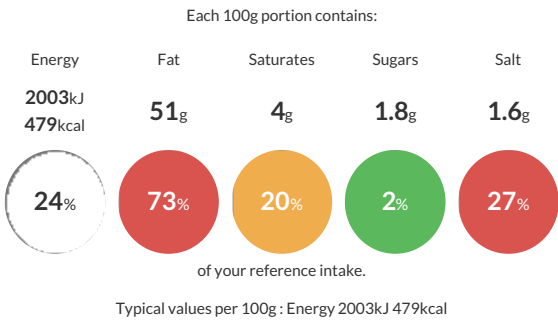
Hellmann's Professional Mayonnaise 10L

Short Product Name:
Hellmann's Professional Mayonnaise 10L

Hellmann's Professional Mayonnaise 10L Hellmann's Professional Mayonnaise is crafted specifically for chefs, delivering the signature creamy taste of Hellmann's with the durability needed in high-pressure kitchens. This 10L format is ideal for large-scale operations, offering consistent quality and exceptional functionality. Designed to perform in demanding culinary applications, it binds ingredients smoothly and retains its texture with minimal water loss – even after 72 hours in coleslaw. Its heat stability makes it a reliable choice for grilled and oven-baked dishes, while its clean-label credentials support inclusive menu planning. Free from gluten and lactose and suitable for vegetarians, Hellmann's Professional Mayonnaise is the perfect base for sauces, fillings, and hot applications – helping chefs create with confidence and consistency. Product benefits: · Exceptional binding – holds ingredients together with minimal water loss · The best mayonnaise for binding and/or performance* · Free range eggs · Heat stable – ideal for hot applications like grilling and baking · Reliable consistency – maintains texture across a range of uses · Clean-label – gluten-free, lactose-free, and suitable for vegetarians · Professional-grade – developed to meet the demands of busy kitchens Please recycle according to instructions on the packaging. *Censuswide claims study April 2025 9.25kg (10L) Yield

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

Reference Intake




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

Key: Contains May Contain


Gluten < 20ppm
Does Not Contain Cereal/Gluten


Does Not Contain Milk


Contains Eggs


Does Not Contain Peanuts


Does Not Contain Nuts


Does Not Contain Crustaceans


Does Not Contain Mustard


Does Not Contain Fish


Does Not Contain Lupin


Does Not Contain Sesame


Does Not Contain Celery


Does Not Contain Soya


Does Not Contain Molluscs


Does Not Contain Sulphur Dioxide

Gluten Claim
Gluten content is less than 20ppm.

Allergen Statement
Gluten Free

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.