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

62758345 25 July 2025 25 July 2025

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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. 9.25 kg (10L) Yield free & lactose free (10L) Yield free (1

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

Contain



Peanuts

Does Not

Contain

Celery





Nuts

Does Not

Contain



Crustacean

Does Not

Contain

Molluscs









Does Not Contain Sulphu

Dietary Information





Vegan







Gluten Claim

Does Not

Contain

Fish

Gluten content is less than 20ppm.

Does Not

Contain

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.