

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

76016801
24 April 2026
24 April 2026
4f6896225fc14778b2d83a440f9a83e8



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HNZ Prof Mayonnaise Pail (1) 5lt UKI-NL

Short Product Name:

HNZ Prof Mayonnaise Pail (1) 5lt UKI-NI

Product Description:

Heinz Professional Mayonnaise sauce is made by chefs, for chefs, delivering exceptional performance, consistency, and versatility in professional kitchens. With a 70% oil content, it creates a rich, stable emulsion with strong hold, helping dishes maintain texture, structure, and presentation at scale. Heat-resistant and reliable, it won't split or separate, allowing you to fry, cook, blend, whip, or dip with confidence. It carries flavour effectively and performs consistently across a wide range of applications, making it an essential back-of-house ingredient in high-volume environments. Approved by the Craft Guild of Chefs with a Grade A rating, its velvety texture, balanced flavour, and strong hold make it ideal for pubs, quick-service restaurants, casual dining, and contract catering. Perfect for coleslaw, burger builds, sauces, and dips, it's a versatile, chef-trusted solution for busy kitchens. Suitable for vegetarians. Gluten free. No artificial colours or flavours. Available in 5L and 10L pails. Case size: 1 x 5L. Craft Guild of Chefs product testing of Heinz Professional Mayonnaise, June 2022.

Supplier's Product Code :

76016801

Supplier: H.J. Heinz

The Shard
32 London Bridge Street

London
SE1 9SG
England
P: 02037 650500

General Information

Food/Drink :	Food
Product Category :	Ambient
Generic Product Type :	Condiments

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	8715700120065	Outer Case Length :	227 mm
Packaging Type Description :		Outer Case Width :	227 mm
Total Quantity of Inner Units in Outer Case :	1 Units	Outer Case Height :	180 mm
Is Trade Item Splittable? :	-	Product Gross Weight :	488.00 kg
		Product Net Weight :	488.00 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	23 Cases	Pallet Height :	1.06 MTR
Quantity of Layers Per Pallet :	5 Layers	Pallet Gross Weight :	Not specified.
Quantity of Cases Per Pallet :	115 Cases		

Logistical Information

Shelf Life from Time of Production :	240 Days	Minimum Order Quantity :	Not specified.
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	Not specified.

Waste Packaging Weight - Outer Case

Glass :	Not specified.	Aluminium :	Not specified.
Plastic :	Not specified.	Steel :	Not specified.
Percentage Recycled Plastic :	Not specified.	Other :	Not specified.
Paper/Board :	Not specified.	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.	Wood Total :	Not specified.
Paper/Board :	Not specified.	Is Pallet Returnable? :	-
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments :

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance : France

Additional Origin Details :
confidential

Inner Pack Information

Internal GTIN : 8715700120065

Packaging Type Description : Plastic Tub

Variable Weight Consumer Item : No

Net Drained Weight : Not specified.

Inner Unit Length : 227 mm

Inner Unit Height : 180 mm

Inner Unit Width : 227 mm

Inner Product Weight : 5.00 kg

Inner Product Weight Units : kg

Weight/Volume :
Not specified.

Handling Information

Directions For Use :
Ready to use Condiment

Storage Instructions :
Ambient

Dietary Information

Ingredients :

Rapeseed oil (70%), water, spirit vinegar, pasteurized EGG yolk* (5%), sugar, salt, thickener (xanthan gum), antioxidant (calcium disodium EDTA).

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	Yes
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	No
Mustard (and products thereof) :	May Contain
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	No
Wheat (and products thereof) :	No
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	-
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	-

Product contains :

Artificial Antioxidants :	-
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	-
Artificial Preservatives :	No
Artificial Sweeteners :	-

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	-
Suitable for Coeliacs :	-
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

Allergen Statement :

May Contain Mustard

Nutritional Information

Average Serving :	Not specified.
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	2,699.00 kJ
Energy per 100 G/ML :	656.00 kcal
Fat per 100 G/ML :	71 g
- of which Saturates per 100 G/ML :	6.1 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	2.3 g
- of which Sugars per 100 G/ML :	2.3 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	Not specified.
Protein per 100 G/ML :	0.8 g
Salt per 100 G/ML :	1.2 g
Sodium per 100 G\ML :	Not specified.

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Waste Packaging Weight - Inner Unit

Glass :	Not specified.
Plastic :	Not specified.
Percentage Recycled Plastic :	Not specified.
Paper/Board :	Not specified.

Aluminium :	Not specified.
Steel :	Not specified.
Other :	Not specified.
Wood :	Not specified.
Fibre Based Composite :	Not specified.

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	-
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Other Accreditation : Not specified.	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of
microbiological results? : No

Is shelf life testing undertaken? : No

Microbiological Standards

Not available.

Analytical Standards

Not available.