Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id: 62758345 19 August 2025 19 August 2025

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### Hellmann's Professional Mayonnaise 10L

Short Product Name:

Hellmann's Professional Mayonnaise 10L

Product Description:

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

#### Supplier's Product Code:

62758345

Supplier: Unilever UK Limited

Lever House 3 St James Road Kingston Upon Thames

KT1 2BA England P: 020 8547 8989

#### **General Information**

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

#### **OUTER PRODUCT**

#### Outer case Information

Outer case information			
Outer Case GTIN :	8720182780812	Outer Case Length:	222 mm
Packaging Type Description :		Outer Case Width :	222 mm
Total Quantity of Inner Units in Outer Case:	1 Units	Outer Case Height:	189 mm
Is Trade Item Splittable? :	No	Product Gross Weight:	9.90 kg
		Product Net Weight:	9.90 kg
Pallet Information			
Quantity of Cases Per Pallet Layer:	16 Cases	Pallet Height :	1.10 MTR
Quantity of Layers Per Pallet :	5 Layers	Pallet Gross Weight :	845.76 kg
Quantity of Cases Per Pallet:	80 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	r 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 - Tran	sport Packaging		
Plastic:	1.10 g	Wood Total :	0.00 g
Paper/Board :	0.60 g	Is Pallet Returnable?:	-
Percentage Recycled Plastic:	0.00 %		
Other Information			

Supplier Comments:

N/A

# INNER PRODUCT

# Origin Information

Product Country of Origin/Place of Provenance:	Spain
Provenance.	

### Additional Origin Details :

SU=Leioa

# Inner Pack Information

Internal GTIN:	8720182780812
Packaging Type Description :	
Variable Weight Consumer Item:	No
Net Drained Weight :	Not specified.

Inner Unit Length:	222 mm
Inner Unit Height:	189 mm
Inner Unit Width:	222 mm
Inner Product Weight:	9.85 kg
Inner Product Weight Units:	kg

Weight/Volume:

Not specified.

# **Handling Information**

**Directions For Use :** Ready to use Storage Instructions:

Refrigerate after opening and use within 3 months. Do not freeze.

#### **Dietary Information**

#### Ingredients:

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

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):	No
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:	Yes
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	-

Product contains :		
Artificial Antioxidants :	Yes	
Artificial Colours :	No	
Artificial Flavourings :	No	
Artificial Flavour Enhancers :	No	
Artificial Preservatives :	Yes	
Artificial Sweeteners:	No	
Artificial Sweeteners.		
Artificial sweeteners.		
Product suitability:		
	Yes	
Product suitability:	Yes No	
Product suitability: Suitable for a Vegetarian Diet:		
Product suitability:  Suitable for a Vegetarian Diet:  Suitable for a Vegan Diet:	No	
Product suitability:  Suitable for a Vegetarian Diet:  Suitable for a Vegan Diet:  Suitable for Sufferers of Lactose Intolerance:	No -	
Product suitability:  Suitable for a Vegetarian Diet:  Suitable for a Vegan Diet:  Suitable for Sufferers of Lactose Intolerance:  Suitable for Coeliacs:	No - Yes	

Allergen Statement :

Gluten Free

#### **Nutritional Information**

Average Serving:	15.00 g or ml
Count per 100g:	Not specified.
Count Per Pack :	660
Energy per 100 G/ML:	2,003.00 kJ
Energy per 100 G/ML:	479.00 kcal
Fat per 100 G/ML:	51 g
- of which Saturates per 100 G/ML :	4 g
- of which Mono-unsaturates per 100 G/ML :	0 g
- of which Polyunsaturates per 100 G/ML:	Not specified.
Trans Fats per 100 G\ML:	Not specified.
Carbohydrate Per 100 G/ML:	3.9 g
- of which Sugars per 100 G/ML:	1.8 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:	0.6 g
Salt per 100 G/ML :	1.6 g
Sodium per 100 G\ML:	0 g

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:	0.00 g
Plastic:	325.65 g
Percentage Recycled Plastic :	0.00 %
Paper/Board :	0.00 g

Aluminium:	0.00 g
Steel:	0.00 g
Other:	0.00 g
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 :	Yes
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	-
$Round table \ of \ Sustainable \ Palm \ Oil \ (RSPO):$	No
School Approved (The Requirement for School Food Regulation 2014):	l Yes
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification:	n No
ISO 14001 (Environmental System):	No
FSSC 22000:	Yes

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

# Standards Testing

# Microbiological Standards

Not available.

### **Analytical Standards**

Not available.

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