



Heinz Professional Mayonnaise (1 x 10L)

Product Information

Product Code	S6693
Erudus ID	f2cdf041640a48e8b37b5bb72c8b55ca
Traded Unit GTIN	8715700120089
Internal GTIN	8715700120089
Supplier Name	H.J. Heinz
Brand	H.J. Heinz
Storage	Chilled

Product Description & Ingredients

Product Description	[Seriously] Creamy, [Seriously] Good. We don't take ourselves too seriously - but when it comes to our mayo, it's a whole different story. Rich, creamy and irresistibly smooth, we're serious about it all... because that's how you make it [Seriously] Good. We only use 100% free range eggs and quality ingredients, to make a difference that you can taste in every spoonful. With absolutely no artificial colours, flavours or thickeners, our best ever mayonnaise pairs perfectly with everyday foods like sandwiches, salads and chips. We hope you love it just as much as we do.
Erudus Ingredients	Rapeseed oil (70%), water, spirit vinegar, pasteurized EGG yolk* (5%), sugar, salt, thickener (xanthan gum), antioxidant (calcium disodium EDTA) *from free range EGGS

Allergens

Celery	No
Cereals Containing Gluten	No
Crustacea	No
Eggs	Yes
Fish	No
Lupin	No
Milk	No
Molluscs	No
Mustard	May Contain

Nuts	No
Peanuts	No
Sesame	No
Soybeans	No
Sulphites	No

Dietary Information

Suitable for Coeliacs	
Suitable for Lactose-Free Diet	
Suitable for a Vegan Diet	No
Suitable for a Vegetarian Diet	Yes
Approved for a Halal Diet	No
Approved for a Kosher Diet	No

Nutritional Information

Energy per 100g (kcal)	656 kcal
Energy per 100g (kJ)	2699 kJ
Carbs Per 100g	2.3 g
Carbs of which Sugars per 100g	2.3 g
Fat per 100g	71 g
Fat of which Saturates per 100g	6.1 g
Protein per 100g	0.8 g
Fibre per 100g	g
Salt per 100g	1.2 g

Disclaimer:

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