

Hellmann's Vegan Mayo (1 x 2.66L)

Product Information

Product Code	S7275	
Erudus ID	f611c29f5cc54cccbd2f41000cb43141	
Traded Unit GTIN	8717163854228	
Internal GTIN	8717163854228	
Supplier Name	Unilever UK Limited	
Brand	hellmanns	
Storage	Ambient	

Product Description & Ingredients

Product Description	Hellmann's Vegan Mayo is our alternative to traditional mayonnaise – the same great taste of Hellmann's that you love, now 100% plant-based This vegan mayo contains sustainably sourced oil, is a good source of Omega 3 and is gluten free. This delicious condiment is perfect for vegans, vegetarians and flexitarians, try it with a veggie burger, wrap, salad or as a dip. Ingredients contained: Apeseed oil (72%), water, spirit vinegar, sugar, salt, modified maize starch, natural flavouring (contains mustard), lemon juice concentrate, antioxidant (calcium disodium EDTA), colour (paprika extract).
Erudus Ingredients	Rapeseed oil (72%), water, spirit vinegar, sugar, salt, modified starch, natural flavouring (contains MUSTARD), lemon juice concentrate, antioxidant (calcium disodium EDTA), colour (paprika extract).

Allergens

Celery	No
Cereals Containing Gluten	No
Crustacea	No
Eggs	No
Fish	No
Lupin	No
Milk	No
Molluscs	No

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Mustard	Yes
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	Yes
Suitable for a Vegetarian Diet	Yes
Approved for a Halal Diet	No
Approved for a Kosher Diet	No

Nutritional Information

Energy per 100g (kcal)	655 kcal
Energy per 100g (kj)	2740 kJ
Carbs Per 100g	4 g
Carbs of which Sugars per 100g	2.7 g
Fat per 100g	72 g
Fat of which Saturates per 100g	5.3 g
Protein per 100g	0.4 g
Fibre per 100g	0.5 g
Salt per 100g	1.5 g

Disclaimer:

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