Supplier's Product Code :	62758345
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Hellmann's Professional Mayonnaise 10L

Short Product Name:
Hellmann's Professional Mayonnaise 10L

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. Shape Key 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

Traded Unit GTIN: 8720182780812 Internal GTIN: 8720182780812 Supplier : Unilever UK Limited Suppliers Product Code : 62758345

Reference Intake

Each 100g portion contains:

Energy	Fat	Saturates	Sugars	Salt
2003kJ 479kcal	51g	4g	1.8g	1.6g
24%	73%	20%	2%	27%

of your 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	0.5g
Protein	0.6g
Salt	1.6g

Allergy Information

Key: Contains May Contain

- Does Not Contain Cereal/Gluten (Gluten < 20ppm)
- Does Not Contain Milk
- Contains Eggs
- Does Not Contain Peanuts
- Does Not Contain Nuts
- Does Not Contain Crustaceans
- Does Not Contain Mustard
- Does Not Contain Fish
- Does Not Contain Lupin
- Does Not Contain Sesame
- Does Not Contain Celery
- Does Not Contain Soya
- Does Not Contain Molluscs
- Does Not Contain Sulphur Dioxide (SO_2)

Gluten Claim
Gluten content is less than 20ppm.

Allergen Statement
Gluten Free

Dietary Information

Key: Suitable for

- Suitable for Vegetarian
- May not be suitable for Vegan
- May not be suitable for Kosher
- May not be suitable for Halal
- Suitable for Coeliac

Ingredients

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

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