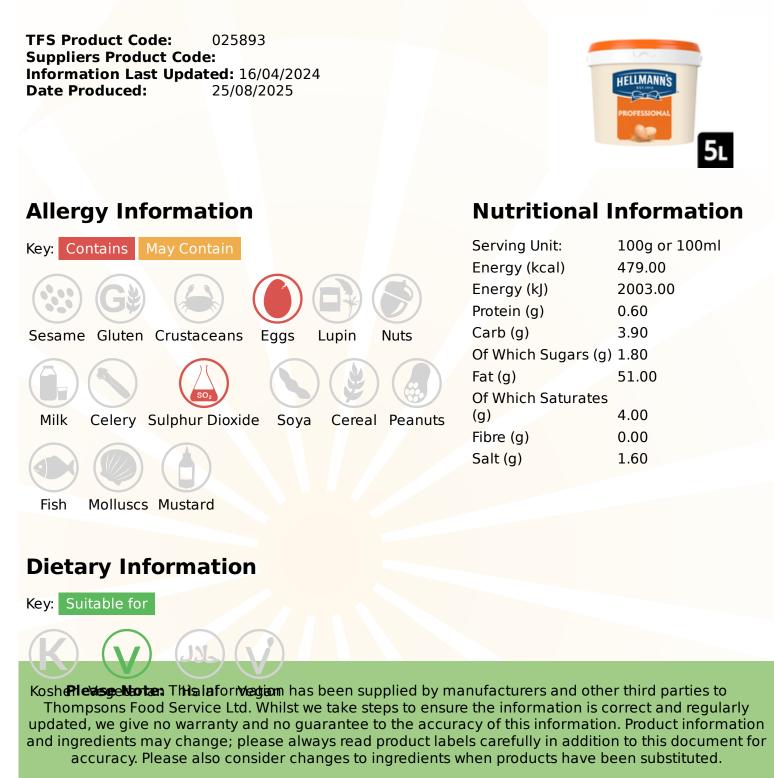
Thompsons Food Service Ltd. Nelsons Yard South Denes Road Great Yarmouth Norfolk NR30 3PR



Hellmanns Professional Mayonnaise 5L - Information

A gluten free professional mayonnaise with maximum stability. Perfect coating & minimal water loss up to 72h in bound salad Perfectly bind & coat salad. Heat stable in grill & ovens. Classic Hellmann's taste, perfect for a base you can build your signatures on. Free-range eggs and sustainably sourced oils, no artificial colors, gluten free & lactose free.



Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson

Thompsons Food Service Ltd.

Tel: 01493 249649

Hellmanns Professional Mayonnaise 5L - Information

TFS Product Code: 025893 Suppliers Product Code: Information Last Updated: 16/04/2024 Date Produced: 25/08/2025



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.

Handling Information

Directions for Use

Ready to use

Storage Instructions

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

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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