

Hellmanns Squeezy Hellmanns Real LIGHT Mayonnaise - Information

Real Mayonnaise

TFS Product Code: 032443
Suppliers Product Code:
Information Last Updated: 22/04/2026
Date Produced: 30/04/2026



Allergy Information

Key: **Contains** **May Contain**



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	264.00
Energy (kJ)	1091.00
Protein (g)	0.50
Carb (g)	6.10
Of Which Sugars (g)	2.30
Fat (g)	26.00
Of Which Saturates (g)	2.60
Fibre (g)	0.00
Salt (g)	1.70

Dietary Information

Key: **Suitable for**



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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Ingredients

Water, rapeseed oil (25%), spirit vinegar, modified corn starch, sugar, salt, free range EGG yolk (1,5%), cream powder (MILK), citrus fibre, natural MUSTARD flavouring, thickeners (guar gum, xanthan gum), MUSTARD flour, lemon juice concentrate, antioxidant (calcium disodium EDTA), sunflower oil, paprika extract.

Handling Information

Directions for Use

Ready to Use

Storage Instructions

Do not freeze. Keep refrigerated for 1 month after opening

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