



Unilever Food Solutions

UK: Lever House • Kingston • Surrey • KT1 2BA

IRL: 20 Riverwalk • Citywest Business Park • Dublin 24

PRODUCT CODE	62758345	
PRODUCT RANGE	Hellmann's Mayonnaise	
PRODUCT NAME	Hellmann's Professional 10L	
POINT OF MANUFACTURE	Leioa	Country of Origin: Spain
CONTACT	Unilever Food Solutions Careline UK: Call free on 0800 783 3728, IRL: Freephone on 1800 789 289 *Lines open Mon-Fri 8am-6pm	
PRODUCT DESCRIPTION	A gluten free professional mayonnaise with maximum stability.	
INGREDIENT DECLARATION	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.	
SHELF LIFE FROM DATE OF MANUFACTURE	9 months	
SHELF LIFE ONCE OPENED	3 months	
STORAGE CONDITIONS	Refrigerate after opening and use within 3 months. Do not freeze.	
DATE MARKING	Best Before: See top edge of bucket	
YIELD	9.9 kg (10L)	
USE PREPARATION	Ready to use	

ALLERGENS AND INTOLERANTS

CRITERION	CONTAINMENT	COMMENTS
Cereals containing gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut and products thereof)	FREE_FROM	
Crustaceans and products thereof	FREE_FROM	
Eggs and products thereof	CONTAINS	
Fish and products thereof	FREE_FROM	
Peanuts and products thereof	FREE_FROM	
Soybeans and products thereof	FREE_FROM	
Milk and products thereof	FREE_FROM	
Nuts and products thereof	FREE_FROM	
Celery / celeriac and products thereof	FREE_FROM	
Mustard and products thereof	FREE_FROM	
Sesame seeds and products thereof	FREE_FROM	
Sulphur dioxide and sulphites (> 10 mg/kg or 10 mg/l expressed as SO2 in final product as	FREE_FROM	
Lupin and products thereof	FREE_FROM	
Molluscs and products thereof	FREE_FROM	
Artificial colours	FREE_FROM	
Artificial flavourings	CONTAINS	
Artificial Preservatives	CONTAINS	
Added Sugar	CONTAINS	
Added Salt	CONTAINS	
Sweeteners	FREE_FROM	
Added MSG	FREE_FROM	
Added nucleotides (E627, E631, E635)	FREE_FROM	
Hydrogenated vegetable oils	FREE_FROM	
GM labelling required	No	
Product is:		
Lactose Free	Yes	
Gluten Free*	Yes	
Suitable for Vegans	No	
Suitable for Vegetarians	Yes	
Certified Halal	No	
Certified Kosher	No	
Suitable for freezing	No	
Bain Marie stable	No	

*According to Commission Implementing Regulation (EU) No. 828/2014, the term Gluten Free must meet ≤ 20mg/kg (≈ 20ppm).

NUTRITION INFORMATION (Theoretical calculation)

Typical values per	100 g as sold		per portion	%* per portion
Energy	2003 kJ		300 kJ	11 %
Energy	479 kcal		72 kcal	
Fat	51 g		7.6 g	11 %
of which saturate	4 g		0.6 g	3 %
Carbohydrate	3.9 g		0.6 g	<1 %
of which sugars	1.8 g		0.5 g	<1 %
Fibre	- g		- g	-
Protein	0.6 g		0.5 g	1 %
Salt	1.60 g		0.24 g	4 %

*% of Reference Intake of an average adult (8400 kJ/2000 kcal)

**One portion 15g

Pack contains

660 portions

PRODUCT CLAIMS

Suitable for Vegetarians. Committed to using free range eggs and sustainably sourced oils. Lactose free. Gluten Free

PACKAGING INFORMATION

Packaging Description	PP bucket and lid
Pack size	9.9 kg / 10L
Units per case	1
Each Unit length (mm)	222
Each Unit width (mm)	222
Each Unit height (mm)	189
Gross Each Unit weight (kg)	10.22
Case length (mm)	222
Case width (mm)	222
Case height (mm)	189
Gross case weight (kg)	10.22
Net case weight (kg)	9.85
Cases per pallet	80
Cases per layer	16
Layers per pallet	5
Pallet height (mm)	1107
Gross pallet weight (kg)	845.76
EAN Consumer Unit	8720182780812
EAN Trade / Distribution Unit	8720182780812

ADDITIONAL INFORMATION

This information is believed to be correct at the date of issue.

It is not practical to communicate specification changes to all customers and this information may therefore be subject to change without notice.

Product changes would always be reflected by labelling changes and updated specifications issued on request.

This product specification has been agreed by Unilever UK.

Signed



Name / Reviewed by

Theresa Crayston

Position

R&D Deploy / Technical Assistant Manager Unilever Food Solutions UK/IRE

Date

24/01/2024

REASON FOR ISSUE / CHANGE OF SPECIFICATION

New specification