

PRODUCT SPECIFICATION



Unilever Food Solutions

UK: Unilever House • Springfield Drive • Leatherhead • Surrey • KT22 7GR

IRL: 20 Riverwalk • Citywest Business Park • Dublin 24

PRODUCT RANGE	HELLMANN'S	PRODUCT CODE	13217302
PRODUCT NAME	HELLMANN'S Light Mayonnaise 1 x 5kg		

POINT OF MANUFACTURE	CONTACT
Made in the EU	Unilever Food Solutions Careline UK: Call free on 0800 783 3728 IRL: Lo Call 1850 789 289 *Lines open Mon-Fri 8am-6pm
Country of Origin: Spain	

PRODUCT DESCRIPTION
HELLMANN'S light reduced calorie mayonnaise

INGREDIENTS DECLARATION (in descending order)
Water, Rapeseed Oil (26%), Spirit Vinegar (6%), Modified Maize Starch, Sugar, Salt, Pasteurised Free Range EGG yolk (1.5%), CREAM Powder, Citrus Fibre, Flavourings, Preservative (Potassium Sorbate), Thickeners (Guar Gum, Xanthan Gum), MUSTARD Flour, Lemon Juice Concentrate, Antioxidant (Calcium Disodium EDTA).

SHELF LIFE	9 months from date of manufacture.
STORAGE CONDITIONS	Refrigerate after opening and use within 3 months. Do not freeze.
DATE MARKING	Best before end – See top edge of label
YIELD	333 portions
USE PREPARATION	Ready to use

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ALLERGENS AND INTOLERANTS

This product **contains**:

CRITERION	YES	NO	MAY CONTAIN	COMMENTS
Cereals containing gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut and products thereof)		X		
Crustaceans and products thereof		X		
Eggs and products thereof	X			
Fish and products thereof		X		
Peanuts and products thereof		X		
Soybeans and products thereof		X		
Milk and products thereof	X			
Nuts and products thereof		X		
Celery / celeriac and products thereof		X		
Mustard and products thereof	X			
Sesame seeds and products thereof		X		
Sulphur dioxide and sulphites (> 10 mg/kg or 10 mg/l expressed as SO ₂ in final product as consumed.		X		
Lupin and products thereof		X		
Molluscs and products thereof		X		
Artificial Colours		X		
Artificial Flavourings	X			
Artificial Preservatives	X			
Added Sugar	X			
Added Salt	X			
Sweeteners		X		
Added MSG		X		
Added nucleotides (E627, E631, E635)		X		
Hydrogenated vegetable oils		X		
GM labelling required		X		
Product is:				
Lactose Free		X		
Gluten Free*	X			
Suitable for Vegans		X		
Suitable for Vegetarians	X			
Certified Halal		X		
Certified Kosher		X		
Suitable for freezing:		X		
Bain Marie stable:		X		

*According to regulation, 'COMMISSION REGULATION (EC) No 41/2009. The term Gluten Free must meet ≤ 20mg/kg (≤ 20ppm)'

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NUTRITION INFORMATION

(Theoretical calculation)

Typical values	per 100g/ml as sold		per portion**		% GDA* per portion**
Energy	1100/270	kJ/kcal	170/40	kJ/kcal	2%
Fat	26	g	4	g	6%
of which saturates	2.5	g	<0.5	g	2%
Carbohydrate	6	g	0.9	g	%
of which sugars	2.5	g	<0.5	g	<1%
Fibre	<0.5	g	<0.5	g	N/A
Protein	<0.5	g	<0.5	g	%
Salt	1.7	g	0.26	g	4%

*GDA = Reference intake of an average adult (8400 kJ / 2000 kcal)

** 1 Portion = 15g (1 bucket contains 333 portions)

PRODUCT CLAIMS:

MADE WITH PASTEURISED FREE RANGE EGGS
A GOOD NATURAL SOURCE OF OMEGA 3


PACKAGING INFORMATION

Packaging Consumer Unit	PP bucket
Pack size	5 kg / (5 litres)
Units per case	1
Case length (mm)	222
Case width (mm)	199
Case height (mm)	189
Gross case weight (kg)	5.239
Net case weight (kg)	5.000
Cases per pallet	120
Cases per layer	24
Layers per pallet	5
Pallet height (mm)	1096
Gross pallet weight (kg)	659.680
EAN Consumer Unit	05000184321736
EAN Trade / Distribution Unit	05000184321736

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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	Theresa Crayston
Position	Assistant Technical Manager Unilever Food Solutions UK/Ireland
Date	6 th Feb 2013

REASON FOR CHANGE OF SPECIFICATION		
Date	Reason for review	Reviewed by
11 th July 08	New specification created	Marta Carrera
14 th Aug 09	Ingredients list and nutritional information updated	Marta Carrera
8 th Feb 2010	Product code updated	Marta Carrera
20-Jun-11	Shelf life changed from 8 to 9mths	AB
6 th Feb 2013	Ingredient change	Theresa Crayston