



Hellmann's
9901000 - Hellmann's Mayonnaise Extra

A foodservice exclusive Hellmann's Extra Heavy Mayonnaise is made by adding extra egg yolks to our trade-secret Real Mayonnaise recipe. This thicker, more eggy mayonnaise inspires passion and loyalty among professional chefs. Thicker, extra-curdy viscosity holds through demanding binding and browning. The thicker emulsion is an ideal dressing base for extra-creamy scratch-made dressings.



Mayonnaise

128
oz

Nutrition Facts

Servings per Container 256
Serving size (14g)

Amount per serving
Calories 100

		% Daily Value*
Total Fat	11g	17%
Saturated Fat	1.5g	8%
Trans Fat		
Cholesterol	10mg	3%
Sodium	85mg	4%
Total Carbohydrate	0g	0%
Dietary Fiber	0g	0%
Total Sugars		
Includes Added Sugar		%
Protein 0g		
Vitamin D	0mcg	0%
Calcium	0mg	0%
Iron	0mg	0%
Potassium	0mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

* Benefits

Ingredients

SOYBEAN OIL, WHOLE EGGS, VINEGAR, WATER, EGG YOLKS, SALT, DEXTROSE, SUGAR, LEMON JUICE, CALCIUM DISODIUM EDTA (USED TO PROTECT QUALITY), NATURAL FLAVORS.

⚠ Allergens

Contains:



eggs

Handling Suggestions

REFRIGERATE. AFTER OPENING DO NOT FREEZE

Serving Suggestions

KEEP

Prep & Cooking Suggestions

Ready to use.

📄 Product Specifications

Brand			Manufacturer				
Hellmann's			Unilever Foods Solutions - North America				
MFG #			SPC #	GTIN		Pack	Pack Desc.
000000004800126540			9901000	10048001265407			cs
Gross Weight		Net Weight	Country of Origin		Kosher	Child Nutrition	
32.42lb		30.04lb	USA		Yes	No	
Shipping Information							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
13.25in	13.13in	9.81in	0.99ft3	12x5	180DAYS	40°F / 85°F	



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Nutrition Analysis - By Serving

Calories	100	Total Fat	11g	Sodium	85mg
Protein	0	Trans Fats		Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	1.5g	Iron	0mg
Sugars		Added Sugars		Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat	6g	Zinc	
Lactose		Monounsaturated Fat	2.5g	Phosphorus	
Sucrose		Cholesterol	10mg		
Vitamin A(IU)•	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

