

Tel: 01493 653429 E-Mail: accounts@yareshipping.co.uk Web: www.yareshipping.co.uk

Heinz SqueezMe Mayonnaise Portions - Information

Mayonnaise

Our Product Code: 015529

Suppliers Product Code:

Information Last Updated: 05/07/2019

Date Produced: 16/08/2025



Nutritional Information

Serving Unit:

() () () ()

() () ()

() ()

Key: Contains May Contain Sesame Gluten Crustaceans Eggs Lupin Nuts Milk Celery Sulphur Dioxide Soya Cereal Peanuts

Dietary Information

Molluscs Mustard

Key: Suitable for



Fish







Kosher Vegetarian Halal

Vegan

Please Note: This information has been supplied by manufacturers and other third parties to Yare Food Services. 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.



Tel: 01493 653429 E-Mail: accounts@yareshipping.co.uk Web: www.yareshipping.co.uk

Heinz SqueezMe Mayonnaise Portions - Information

Our Product Code: 015529

Suppliers Product Code:

Information Last Updated: 05/07/2019

Date Produced: 16/08/2025



Ingredients

Rapeseed Oil (70%), Water, Spirit Vinegar, Free Range Pasteurized EGG Yolks (5%), Sugar, Salt, Stabilizers - Xanthan Gum & Guar Gum, MUSTARD Seeds, Antioxidant -Calcium Disodium EDTA, Spice.

Handling Information

Directions for Use

Storage Instructions

No usage information

No storage information

Please Note: This information has been supplied by manufacturers and other third parties to Yare Food Services. 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.