

Lion VEGAN Squeeze Mayonnaise - Information

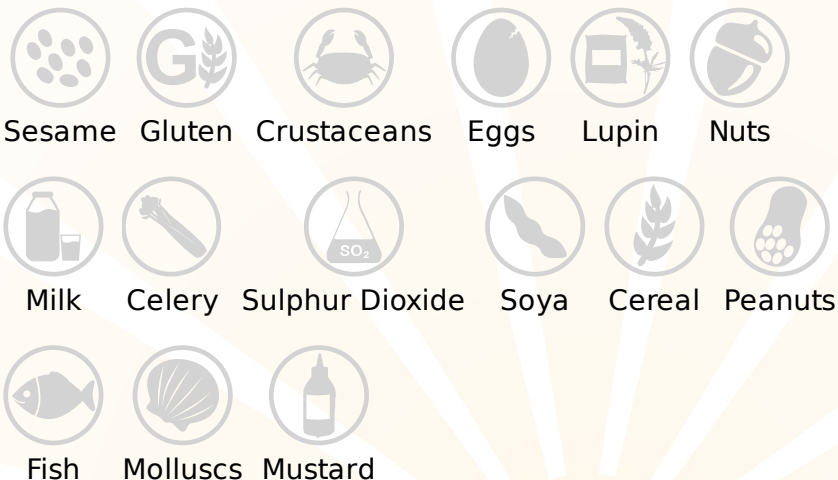
A thick textured sauce with a mouthfeel of coating the palate which then will melt away. A smooth spoonable product, glossy and white in appearance. A rich oily and acidic flavour resembling an egg free mayonnaise. A neutral aroma with an acidic note.

TFS Product Code: 021115
Suppliers Product Code:
Information Last Updated: 14/10/2019
Date Produced: 06/05/2026



Allergy Information

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



Nutritional Information

Serving Unit:

()
()
()
()
()
()
()
()
()

Dietary Information

Key: **Suitable for**



Kosher Vegetarian Halal Vegan

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.

Lion VEGAN Squeeze Mayonnaise - Information

TFS Product Code: 021115
Suppliers Product Code:
Information Last Updated: 14/10/2019
Date Produced: 06/05/2026



Ingredients

Rapeseed Oil (65%), Water, Spirit Vinegar, Sugar, Salt, Modified Starch, Stabiliser (Xanthan Gum), Preservative (Potassium Sorbate), Lemon Juice Concentrate, Natural Flavouring, Colours (Turmeric, Paprika Extract).

Handling Information

Directions for Use

No usage information

Storage Instructions

No storage information

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.