

## langloiscompany.com

**PRODUCT** 

FOOD GRADE

DESCRIPTION

**CONTAINER** 

**COMPOSITION** 

SHELF LIFE

USES

**YIELD** 

**INGREDIENTS** 

**NUTRITION** 

## WHOLE EGG MAYONNAISE #521

This product shall be of food grade and in all respects, including labeling, in compliance with the Federal Food, Drug, and Cosmetic Act of 1939 as amended and all applicable regulations thereunder.

This product is a high quality mayonnaise that is perfect for spreading on sandwiches, hamburgers, corn, etc. This product has a thick consistency and an off white color. This product is made with a balanced blend of soybean oil, whole eggs, distilled vinegar and spices. The flavor is tangy with no harsh overtones or aftertastes. This mayonnaise will not separate or become oily. This product shall be free of rancid, bitter, musty, or other undesirable flavors or odors. The product shall be free of all types of foreign material as can be achieved through Good Manufacturing Practices.

4/1 gallon cases, 30 lb. cartons & 30 lb. pails

This product is manufactured with salted, pre-pasteurized eggs to prevent the risk of pathogenic bacteria. This product is made with a pH of 3.6 - 3.9.

1 year if unopened. Opened-Under Refrigeration 14 days

Mayonnaise is commonly used as a condiment on sandwiches, hamburgers, corn, etc. It can also be used as a base to make custom salad dressings.

There are approximately 256 servings (1 TBSP or 14 g) per gallon

Soybean Oil, Corn Syrup, **Eggs** (Egg Yolks and Whole Eggs), Water, Salt, Vinegar, Spice, Citric Acid, Natural Flavor, Calcium Disodium EDTA (added to protect flavor). **ALLERGEN WARNING: CONTAINS EGGS** 

Amount Per Serving					_
Calories 100	Ca	lori	es froi	n Fat	90
			% D	aily Val	ue
Total Fat 11g				17	%
Saturated Fat 1.5g				9	%
Trans Fat 0g					3
Cholesterol 10r	ng			3	%
Sodium 85mg				4	%
Total Carbohydrate 1g				0	%
Dietary Fiber 0g				0	%
Sugars 0g					7
Protein 0g					
Vitamin A 0%	·	Vit	amin (	C 0%	
Calcium 0%			n 0%		