



Macphie Hollandaise Sauce (12x1Ltr)

Additional Information

Product Code	666222
Product Description	A creamy, ready-to-use butter sauce with lemon and egg yolk. Egg yolks, butter, lemon juice and wine vinegar blended into a highly stable sauce. Ideal for asparagus and salmon. Once heated, this gluten free sauce is ideal to drizzle over fish, pasta or asparagus. 12 x 1ltr (1004g).
Height (mm)	168.0000
Length (mm)	394.0000
Width (mm)	206.0000
Outer EAN 1	5017506451026
Storage Type	Ambient
Brand	Macphie

Ingredients

Ingredients	Water, Vegetable Oil (Rapeseed, Palm), Butter (Milk) (7%), Reconstituted Egg Yolk (4.5%), Modified Starch, Emulsifiers (Polysorbate 60, Mono- and Diglycerides of Fatty Acids), Lemon Juice from Concentrate (1%), White Wine Vinegar, Sugar, Flavouring, Salt, Acidity Regulator (Citric acid), Dried Onion, Colour (Beta-Carotene)
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Dietary Information

Approved for a Halal Diet	No
Approved for a Kosher Diet	No
Suitable for Coeliacs	Yes
Suitable for Lactose-Free Diet	No
Suitable for a Vegan Diet	No
Suitable for a Vegetarian Diet	Yes

Allergens

Celery	No
Gluten	No
Crustacea	No
Egg	Yes
Fish	No
Lupin	No
Milk	Yes
Molluscs	No
Mustard	No
Nuts	No
Peanuts	No
Sesame	No
SOYA	No
Sulphites	<10mg

Nutritional Information

Carbohydrate Per 100g (g)	4.8 g
Carbohydrate of which Sugars per 100g (g)	0.7 g
Fat per 100g (g)	29 g
Fat of which Saturates per 100g (g)	11 g
Fibre per 100g	0.02 g
Energy per 100g (kcal)	280 kcal
Energy per 100g (kJ)	1170 kJ
Protein per 100g (g)	0.6 g
Salt per 100g (g)	0.82 g

Disclaimer:

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