



Code:	03-234		Pcs/Box:	1
Format:	Box	Plastic bags	MPT:	12 months
Net weight:	4800g			

Main Ingredients

Fresh "A" category pasteurized eggs, sunflower oil, wine vinegar, lemon juice, salt, flavourings.

Organoleptic Characteristics

Colour: light yellow.

Taste and Smell: full and definite.

Look and Texture: creamy and soft.

Instructions fo Preservation

Store the bags in a cool, dry place, far from heat. After opening, keep refrigerated (0-4°C) and eat rapidly.



Single dose Mayonnaise (2 dispensers of 200 bags of 12 g)

Nature and Characteristics of the Product

Clear, with an ideal spreadability and texture, Ginos' mayonnaise is ready to use and enrich any dish in its practical glass jar. The low percentage of dampness and the high quality of our eggs (A category) allow to obtain an extremely soft and creamy product.

Why Buy this Product?

Ginos mayonnaise allows the customer to avoid the inconveniences of the preparation with fresh raw materials that may cause the mayonnaise to curdle, that is, preventing it from going stiff. Furthermore, using this product prevents possible sanitary problems and, last but not least, spares time.

The 12g bag format is practical and can be disposed on the tables at the customers' disposal for a practical perusal.

Concerned Customers

This product has a wide use and consumption, and no premise can be excluded..

Way to use

Mayonnaise is a very widely used product: it can be used in several recipes, both hot and cold, for meat, fish, vegetables, sandwiches... and to garnish any kind of dish.

Chef's Ideas and Suggestions

Flowery Cup - boil a cauliflower, celery and potatoes then slice everything in very small pieces. Add minced cucumbers, sliced olives and mix with mayonnaise. Pour into cups, garnish with some mayonnaise and put at centre of each a filled olive previously wrapped in salami threads, and surrounded by well washed and dried softest leaves of the celery.