

GLOBAL mayonnaise

☑ **Gluten Free**

☑ **Rich & creamy taste**

Yolk egg type mayonnaise which does not contain gluten and MSG.
Smooth and fine texture.



Product Code	15789	
JAN Code	4971880156261	
packing Style	1kg × 12	
Shelf Life	In Room Temperature 300 days after Production	
Ingredients	Vegetable oil, Egg yolk, Vinegar, Sugar (Syrup, Sugar), Salt, Spice, Spice extract, Water (Egg and soybeans are included.)	
Nutrition Facts (Per 100 g)	Energy	728kcal
	protein	1.6g
	Total fat	79.1g
	carbohydrate	2.5g
	sodium	706mg
	Salinity(salt equivalent)	1.8g

potato salad

Basic Potato salad with a lot of mayonnaise.



Ingredients (1 serving)

- 616g peeled and steamed potatoes
- 70g sliced cucumber
- 70g quarter sliced and boiled carrot
- 50g sliced onion
- 8g sugar
- 5g salt
- 0.5g white pepper
- 200g Global mayonnaise

Directions

- ① Mash the boiled potato slightly and cool.
- ② Combine all seasonings and mayonnaise. Add drain vegetables.
- ③ Serve it on a plate.

Taro and Broccoli tossed with Seasoned Cod Roe Mayonnaise

The combination of soft and sticky taro and mayonnaise are very good.

Ingredients (1 serving)

- 500g quarter sliced taro
- 125g Global mayonnaise
- 50g seasoned cod roe
- 50g Japanese style broth
- 300g broccoli, cut into bite size pieces

Directions

- ① Boil taro until they become soft. Boil broccoli in salt water.
- ② Combine seasoned cod roe and mayonnaise. Add taro and broccoli.



Bitter Gourd Stir Fry

Bitterness of bitter gourd goes well with Japanese mayonnaise.

Ingredients (1 serving)

- 1 whole egg
- 60g 3cm cut sliced pork belly
- 30g half sliced bitter gourd
- 100g diced cotton tofu (3 × 2 × 2cut)
- 40g Global mayonnaise
- 20g Soy sauce
- 20g
- 0.5g dried bonito

Directions

- ① Stir fry the egg into chunks.
- ② Stir fry sliced pork, bitter gourd, tofu. Add stir fried egg.
- ③ Add global mayonnaise and soy sauce. Stir fry a little bit.
- ④ Serve it on a dish. Top with dried bonito.

