

SINCE 1963



A BOLD BELGIAN
TWIST ON AN
ASIAN ICON



With its familiar, comforting mayo texture, our new Mayo Sriracha makes bold intensity accessible— without compromising on elegance.



NEW!

Add a hint of honey for an irresistibly sweet and spicy dip.

MAYO SRIRACHA

THE "SPICY CREAMY" TREND
IN A PROFESSIONAL FORMAT

Spice is no longer a niche: it's the new standard in foodservice, especially in creamy sauces.

With Mayo Sriracha, Colona brings a smooth, velvety recipe built around the iconic Sriracha profile (fermented chili, garlic), perfectly tuned to the rise of **medium heat**. Bright citrus notes and expertly balanced spices deliver a controlled, lingering kick that keeps customers coming back for more.

Crafted to make spice accessible, it offers a progressive, balanced heat - easy to use every day, appealing to a wide audience, and designed to perform across menus.

A SIMPLE, MODERN, AND PROFITABLE ACTIVATION FOR PROFESSIONAL KITCHENS

With its 900 ml foodservice format, our Mayo Sriracha is built for performance in professional kitchens — easy to use, easy to integrate.

- One sauce that does it all: replacing both mayo + hot sauce.
- From sushi to burgers, wraps, bowls, grilled dishes and loaded fries, it brings the perfect kick to elevate every plate.



TUBE 6M
900 ML



colona.be

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