



# SPECIFICATION SHEET

COLONA S.A.  
ZI Au Fonds Râce 25,  
4300 – Waremmе  
Belgium

TRADE NAME	PRODUCT DESCRIPTION
Hot and Spicy sauce for Pizza Reference number K1-347	hot and spicy sauce for pizza

ADVICE FOR USE
Accompanies pasta and pizzas.
DEFINITION OF THE EXPECTED USE OF THE PRODUCT
can be consumed at any age, by any public.

INGREDIENTS (cf. 2011/1169/EU)
rapeseed oil (90 %), chili natural extract (10 %).

ALLERGENS (cf. 2011/1169/EU)	present as ingredient
1. <b>Cereals containing gluten</b> (wheat, rye, barley, oats, spelt, Kamut or their hybridised strains) and products thereof	NO
2. <b>Crustaceans</b> and products thereof	NO
3. <b>Eggs</b> and products thereof	NO
4. <b>Fish</b> and products thereof	NO
5. <b>Peanuts</b> and products thereof	NO
6. <b>Soya</b> and products thereof	NO
7. <b>Milk</b> and products thereof (including lactose)	NO
8. <b>Nuts</b> (almonds, hazelnuts, walnuts, cashews, pecans, macadamia nuts, Brazil nuts, pistachios) and products thereof	NO
9. <b>Celery</b> and products thereof	NO
10. <b>Mustard</b> and products thereof	NO
11. <b>Sesame seeds</b> and products thereof	NO
12. <b>Sulphur dioxide and sulphites with a concentration of over 10mg/kg or 10 mg/l</b> (expressed in SO <sub>2</sub> )	NO
13. <b>Lupin</b> and products thereof	NO
14. <b>Shellfish</b> and products thereof	NO

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Validation by Head of Quality Control





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NUTRITIONAL VALUE per 100g (Cf 2011/1169/EU)		
Energy	3700	kJ
	900	kcal
Fat content of which saturated fatty acid (SFA)	100	g
	7.7	g
	1.5	
Carbohydrates of which sugars	0.0	g
	0.0	g
Dietary fibres	0.0	g
Proteins	0.0	g
Salt (sodium x 2.5)	0.20	g

**GMO (Cf. 2003/1829/EU & 2003/1830/EU).** Does not contain genetically modified organisms, and is not produced from genetically modified organisms. Is not subject to additional requirements for the labelling of genetically modified organisms.

**IONISATION (Cf. 1999/2/EU & 1999/3/EU).** Is not treated by ionisation. Does not contain ionised ingredients.

ORGANOLEPTIC PROPERTIES	
Appearance	Homogeneous
Smell/Taste	Characteristic
Hygiene	Absence of foreign bodies

PHYSIOCHEMICAL PROPERTIES
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MICROBIOLOGICAL CHARACTERISTICS (Microbiological guidelines UGent – Category 6C, Part 3)		
Parameter	Target	Tolerance
Total mesophiles at 30°C	NA	NA
Lactic acid bacteria	3.000 cfu/g	30.000 cfu/g
Yeast	3.000 cfu/g	30.000 cfu/g
Mould	300 cfu/g	3.000 cfu/g
Enterobacteriaceae	300 cfu/g	3.000 cfu/g
E. coli	< 10 cfu/g	< 50 cfu/g
Salmonella	Abs/25g	Abs/25g
Listeria monocytogenes	Abs/25g	Abs/25g

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**METROLOGICAL PROPERTIES.** All our products are packaged in compliance with Belgian metrological legislation, cf. **A.R. 28/12/1973.**

**Shelf life (= n° lot):** 12 months. (except for single servings: 9 months)  
**CONSERVATION:** Prior to opening, keep away from heat. After opening, it is recommended to keep the sauce in the refrigerator for a maximum of one month.

**TYPES OF PACKAGING.** All our packaging materials are guaranteed suitable for food contact (cf. **1935/2004/EU, 10/2011/EU** concerning materials and objects in plastic designed for direct contact with food)

<i>SINGLE SERVINGS</i>	<i>10g</i>
<i>BOTTLE</i>	<i>500mL</i>

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