

Pineapple Flavor Powder 500g for Biscuits and Confectionery

Our Product Introduction

for more products please visit us on fdcbiotech.com

Basic Information

- Place of Origin: Shanghai, China
- Brand Name: Lecocq
- Model Number: Milk powder Flavor
- Minimum Order Quantity: 500



Product Specification

- Form: Powder Flavour
- Purity: 99.9%
- Grade: Food Grade
- Packaging: 500g/cans, 12 Cans Per Carton
- Sample Size: 50g
- Aroma: Milk Smell
- Shelf Life: 12 Months
- MOQ: 5 Ton
- Color: White Or Cream
- CAS No.: None
- EINECS No.: None
- FEMA No.: None
- Type: Synthetic Flavour & Fragrance
- Usage: Daily Flavor, Food Flavor, Tobacco Flavor, Industrial Flavor

Product Description

Small Pack Strawberry Flavour Powder 500g for Bakery and Biscuit

Product Specifications

Attribute	Value
Type	Synthetic Flavour & Fragrance
Usage	Daily Flavor, Food Flavor, Tobacco Flavor, Industrial Flavor
Purity	99.9%
Form	Powder Flavour
Application	Biscuits, confectionery
Grade	Food Grade
Packaging	500g/cans, 12 cans per carton
Sample	Freely Provided 50g
Aroma	Milk Smell
Shelf life	12 months
MOQ	5 Ton
Color	White or Cream

Product Description



Product Description

Pineapple powder flavour

Name	Pineapple powder flavour
Brand	KOMESZ
Shelf life	12 months
Frunction	Improve the flavour for confectionery and bakery
Package	500g/can, 12 can per carton, or 24 can per carton
Certification	FSSC22000, ISO22000, ISO9001
Storage	Stored at room temperature.
Appearance	Milk White powder

National-awarded Project



2 GMP Manufacturing Buildings over 8000m²
GMP area combined.(overall class 100,000
clean area, partial class 100 clean area for
product processing and filling)



Top-class manufacturing facility design with
Constant temperature and humidity system;
National-awarded high-tech project winning
government allowances in 2020.

World-class facilities



Over 50,000kg/day fermentation capability for probiotics production, designed with high throughput to ensure the best efficiency and quality of the products.



5 independent fermentation/centrifuge/freeze-drying production lines.

Leading in R&D



Collaborations with top-tier universities and research institutes; Focus on functional research of probiotic strains on illness and overall benefits on health.



Filing and patenting more than a dozen of naturally-selected probiotic strains from traditional food and baby faeces.

Packing & Delivery

Logistics show







Company Profile

Shanghai Lecocq Industry Co., Ltd. was established in 2005 as a provider of food technology, food raw materials, and food ingredients production. We offer excellent food technology solutions including dairy, fruit juice, carbonated beverage, candy, biscuits, and color protection technologies.

We operate four factories in China producing probiotics, flavors, solid beverages, and beef, plus a dairy production facility in Africa. Our commitment is to help customers enhance product competitiveness, control costs, and optimize product structure while providing professional technical guidance throughout the production process.



Frequently Asked Questions

Who are we?

We specialize in freeze-dried probiotic powder, food flavors, daily chemical flavors, and food stabilizers. Our product range includes:

- Powder and liquid flavors for household and industrial use
- Food flavors for ice cream, juice, and beverages
- Flavors for snack products, biscuits, and daily chemicals
- Tobacco and Shiasha flavors

How do we guarantee quality?

- Pre-production samples before mass production
- Final inspection before shipment

What can you buy from us?

Lyophilized Probiotics, Flavours, Stabilizer for dairy and juice

What services do we provide?

Delivery Terms: FOB, CFR, CIF

Payment Currency: USD

Payment Methods: T/T, L/C, Western Union, Cash

Languages: English, Chinese

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