

KMZ-2170092 Cheddar Cheese Liquid Flavor Fermented Milky Cheddar Essence Long-Lasting Aroma

Basic Information

- Place of Origin: China
- Brand Name: Komesz
- Certification: HALAL
- Model Number: KMZ-2170092
- Minimum Order Quantity: 20kg
- Price: Negotiable
- Packaging Details: 5kg*4 Jar/Carton
- Delivery Time: 2 weeks
- Payment Terms: L/C,T/T
- Supply Ability: 100 tons per month



Product Specification

- Form: Liquid
- Allergens: None
- Flavour Type: Savoury
- Storage Instructions: Store In A Cool, Dry Place
- Product Type: Flavour
- Uses: Seasoning For Meats, Vegetables, Soups, Stews, And Sauces
- Certifications: Kosher, Halal
- Shelf Life: 2 Years
- Highlight: **KMZ-2170092 Cheddar Cheese Liquid Flavor, Milky Cheddar Essence, Long-Lasting Aroma Cheddar Cheese**



More Images



Product Description

Cheddar Cheese Liquid Flavor: Fermented Milky Cheddar Essence with Long-Lasting Aroma

Elevate your food and beverage creations to new heights with our **Cheddar Cheese Liquid Flavor**—a premium fermented milky cheddar essence crafted for unparalleled depth, authenticity, and enduring aroma. Specially formulated to capture the rich, tangy, and creamy profile of traditional aged cheddar, this liquid flavor is a game-changer for manufacturers, bakers, and snack producers seeking to infuse genuine cheddar goodness into every batch.

Key Features

Authentic Fermented Milky Profile

Our cheddar essence is made through a meticulous fermentation process, replicating the classic milky, slightly tangy notes of artisanal cheddar cheese. It delivers a balanced, natural flavor that avoids the artificial aftertaste common in generic cheese flavors, making it ideal for high-end product lines.

Long-Lasting Aroma & Flavor Tenacity

Designed with superior staying power, this liquid flavor retains its robust cheddar aroma and taste even through high-temperature processing—from baking and extrusion to pasteurization. Whether used in crispy snacks, baked goods, or dairy-based products, it ensures a consistent, mouthwatering cheddar experience from production to consumption.

Versatile & Easy to Integrate

Available in **oil-soluble or water-oil dual-soluble formulations**, our cheddar liquid flavor seamlessly blends into a wide range of applications. It's perfect for enhancing cheese sticks, popcorn, crackers, pizza sauces, pasta fillings, baked breads, savory dips, and even pet treats—offering endless possibilities for product innovation.

Food-Grade & Reliable Quality

Produced in compliance with strict food safety standards, our cheddar essence is 100% food-grade, non-GMO, and free from harmful additives. Each batch undergoes rigorous quality testing to guarantee purity, consistency, and adherence to global food regulations, including ISO22000, Halal and Kosher certifications (on request).

Recommended Applications & Usage

- **Snack Foods:** Popcorn, cheese puffs, crackers, potato chips
- **Baked Goods:** Savory bread, muffins, cheese scones, pizza crusts
- **Sauces & Dips:** Cheese sauces, pasta sauces, salad dressings, dips
- **Dairy Products:** Processed cheese, yogurt, ice cream (savory variants)
- **Pet Treats:** Nutritious cheddar-flavored snacks for dogs and cats

Usage Tip: Start with a low dosage and adjust according to desired flavor intensity.

0.25-1.5/1000 in soups or sauces or finished products

0.5-1.1% in seasonings or marinades

Why Choose Our Cheddar Cheese Liquid Flavor?

Unlike other cheddar flavors on the market, our product prioritizes **authenticity, durability, and versatility**. It's the perfect choice for brands looking to differentiate their offerings, satisfy consumer demand for natural-tasting products, and boost shelf appeal with its enticing, long-lasting cheddar aroma. We also offer **free samples** for bulk buyers to test compatibility with their production processes—contact us to request yours today!

Packaging & Wholesale Options

We provide flexible packaging solutions, from small 30ml bottles for trial runs to 25kg drums for large-scale production.

Customized formulations are available to meet specific flavor, solubility, or regulatory requirements. As a direct manufacturer, we offer competitive wholesale pricing and reliable global shipping.

Transform your products with the rich, creamy, and unforgettable taste of genuine cheddar—order our Fermented Milky Cheddar Essence with Long-Lasting Aroma now and take your creations to the next level!

| Material | Package | Dosage | Form |
|-------------------------------------|---------------------|----------------------|--------|
| Beef Flavour, Type Teppanyaki | 5k/Jar,20kg/carton | 0.500-1.000 : 1000 | Liquid |
| Shrimp Flavour | 5k/Jar,20kg/carton | 0.300-1.000 : 1000 | Liquid |
| Tuna Flavour | 5k/Jar,20kg/carton | 1.000-2.000 : 1000 | Liquid |
| Mushroom Flavour | 5kg/bag,20kg/carton | 0.500-1.000 : 1000 | Liquid |
| Mushroom Flavour, Type Truffle | 5k/Jar,20kg/carton | 0.200-0.500 : 1000 | Liquid |
| Beef Flavour, Type Braised | 5k/Jar,20kg/carton | 0.300-0.600 : 1000 | Liquid |
| Beef Flavour, Boiled | 5k/Jar,20kg/carton | 0.500-1.000 : 1000 | Liquid |
| Shrimp Flavour | 5k/Jar,20kg/carton | 0.500-1.000 : 1000 | Liquid |
| Crab Flavour | 5k/Jar,20kg/carton | 0.500-1.000 : 1000 | Liquid |
| Lobster Flavour | 5kg/bag,20kg/carton | 0.300-0.500 : 1000 | Liquid |
| Crab Spawm Flavour with E160c | 5k/Jar,20kg/carton | 0.500-1.000 : 1000 | Liquid |
| Chilli Flavour, Type Habanero | 5k/Jar,20kg/carton | 0.500-1.000 : 1000 | Liquid |
| Meat Flavour | 5k/Jar,20kg/carton | 0.200-0.500 : 1000 | Liquid |
| Spicy Meat Flavour with E160c | 5k/Jar,20kg/carton | 0.500-1.500 : 1000 | Liquid |
| Roast Chicken Flavour | 5k/Jar,20kg/carton | 0.500-1.000 : 1000 | Liquid |
| Chicken Flavour | 5kg/bag,20kg/carton | 10.000-15.000 : 1000 | Liquid |
| Meat Flavour | 5k/Jar,20kg/carton | 15.000-25.000 : 1000 | Liquid |
| Smoke Flavour | 5k/Jar,20kg/carton | 0.300-0.800 : 1000 | Liquid |
| Chargrill Flavour | 5k/Jar,20kg/carton | 0.500-1.000 : 1000 | Liquid |
| Beef Flavour, Type Teppanyaki | 5kg/bag,20kg/carton | 50.00-100.00 : 1000 | Powder |
| Shrimp Flavour | 5kg/bag,20kg/carton | 50.00-100.00 : 1000 | Powder |
| Tuna Flavour | 5kg/bag,20kg/carton | 50.00-100.00 : 1000 | Powder |
| Mushroom Flavour | 5kg/bag,20kg/carton | 50.00-100.00 : 1000 | Powder |
| Mushroom Flavour, Type Truffle | 5kg/bag,20kg/carton | 50.00-100.00 : 1000 | Powder |
| Beef Flavour, Type Braised | 5kg/bag,20kg/carton | 50.00-100.00 : 1000 | Powder |
| Beef Flavour, Boiled | 5kg/bag,20kg/carton | 50.00-100.00 : 1000 | Powder |
| Shrimp Flavour | 5kg/bag,20kg/carton | 50.00-100.00 : 1000 | Powder |
| Crab Flavour | 5kg/bag,20kg/carton | 50.00-100.00 : 1000 | Powder |
| Lobster Flavour | 5kg/bag,20kg/carton | 50.00-100.00 : 1000 | Powder |
| Crab Spawm Flavour with E160c | 5kg/bag,20kg/carton | 50.00-100.00 : 1000 | Powder |
| Chilli Flavour, Type Habanero | 5kg/bag,20kg/carton | 50.00-100.00 : 1000 | Powder |
| Meat Flavour | 5kg/bag,20kg/carton | 50.00-100.00 : 1000 | Powder |
| Flavour, Type Spicy Meat with E160c | 5kg/bag,20kg/carton | 50.00-100.00 : 1000 | Powder |
| Roast Chicken Flavour | 5kg/bag,20kg/carton | 50.00-100.00 : 1000 | Powder |
| Chicken Flavour | 5kg/bag,20kg/carton | 50.00-100.00 : 1000 | Powder |
| Meat Flavour | 5kg/bag,20kg/carton | 50.00-100.00 : 1000 | Powder |
| Smoke Flavour | 5kg/bag,20kg/carton | 50.00-100.00 : 1000 | Powder |
| Chargrill Flavour | 5kg/bag,20kg/carton | 50.00-100.00 : 1000 | Powder |



Meat and European Sausage

Our savoury flavours are manufactured using some of the finest ingredients from around the world. Our flavours at low dosage rates deliver an authentic flavour profile to a wide variety of our customers finished products.

We offer an extensive range of flavours that can tolerate the strenuous conditions during the cooking and processing stages of manufacture. Komesz flavour has extensive experience in developing Meat, Vegetable and Seafood flavours for our customers.

Komesz flavour also has the ability to develop new savoury flavours which allows Komesz flavour to offer extensive savoury flavours tailored to our new and existing customers needs. Our meat flavours vary from roasted, boiled and braised dependant on the customers end requirement.





Factory Show



Factory



Office



Meeting Room



Show Room



Workshop



Application Lab Room



Warehouse



Loading Container

Logistics show



Usage Guidelines

0.25-1.5/1000 in soups or sauces or finished products

0.5-1.5% in seasonings or marinades



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Product Specification

| | |
|-------------------------------------|--|
| 1. Product Name | Cheddar Cheese Flavor |
| 2. Model | KMZ-2170092 |
| 3. Origin | China |
| 4. Shelf Life | 2 years |
| 5. Expiry Date | / |
| 6. Packaging | 5kg*4 Jar/Carton |
| 7. Physical Characteristic | Liquid Form |
| 8. Storage and Transportation | It should be stored in a dry and ventilated warehouse and avoid sundry odors pollution. Sunlight and rain should be prevented during transportation. In condition that the product is sealed, the quality will be kept for three year. |
| 9. Application | Food Flavouring |
| 10. Executive Standard for products | GB 30616 |

Heavy Metals

| | |
|--------------|---------|
| Lead (mg/kg) | 5.0 (2) |
|--------------|---------|

| | |
|------------------------|---------|
| Cadmium(mg/kg) | 5.0 (4) |
| Mercury(mg/kg) | 5.0 (2) |
| Arsenic (as As, mg/kg) | 3.0 (4) |

Additional Specifications

| | |
|-------------------------------|---|
| 11. Suggested Addition Amount | 0.05%-0.15% |
| 12. Main Composition | Flavouring substances, Natural flavouring substances, Edible Oil. |
| 13. Remarks | You have our guarantee that all our products are in accordance with Food Hygiene Law of the People's Republic of China and the raw materials are natural or nearly natural spice without any illegal substance. |

Quality Control





Quality Control Department



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