



Emmental Cheese Flavor Powder Form Concentrated Natural Taste Food Additive Sample Free

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Komesz
- Certification: HALAL
- Model Number: KMZ-2160088
- Minimum Order Quantity: 25kg
- Price: Negotiable
- Packaging Details: 25 kg/bucket or 25 kg/bag
- Delivery Time: 2 weeks
- Payment Terms: L/C, T/T
- Supply Ability: 100 tons per month



Product Specification

- Highlight: Concentrated Natural Taste Flavor Powder, Emmental Cheese Flavor Powder, Concentrated Emmental Cheese Flavor Powder



More Images



Product Description

Emmental Cheese Flavor Powder: Concentrated, Natural Taste Food Additive with Free Samples

Elevate your food and beverage creations with the authentic, nutty-sweet character of Swiss-style Emmental cheese using our Emmental Cheese Flavor Powder—a concentrated, high-quality food additive crafted to deliver a natural, holey-cheese taste profile that stands out in every application. Perfect for manufacturers, bakers, and snack producers, this powder form flavor is engineered for easy integration, consistent performance, and unbeatable flavor depth, making it a must-have ingredient for elevating savory and dairy-based products.

Key Features

Concentrated Natural Emmental Taste

Formulated to mirror the iconic flavor of traditional Emmental cheese, our powder boasts a balanced profile of mild nuttiness, subtle fruitiness, and creamy dairy notes—free from artificial aftertastes. Its concentrated formula means a little goes a long way: just a small dosage delivers a bold, authentic Emmental flavor that rivals the taste of freshly grated cheese, ideal for creating premium products without the cost or handling hassle of real cheese.

Versatile Powder Form for Easy Application

This Emmental cheese flavor comes in a fine, clumping-free powder form that integrates seamlessly into a wide range of formulations. It dissolves quickly in water-based systems (such as soups, sauces, and dips) and blends evenly into oil-based mixes (including snack coatings, baked goods, and seasoning blends). Whether you're mixing it into dough, sprinkling it on toppings, or blending it into a sauce base, it ensures uniform flavor distribution for consistent batch-to-batch results.

Heat-Stable & Shelf-Stable Performance

Engineered to withstand the rigors of industrial processing, our Emmental flavor powder retains its full flavor integrity through high-temperature baking, extrusion, pasteurization, and frying. It also boasts excellent shelf stability, maintaining its potency and taste for extended periods without degradation—perfect for long-production-cycle products and bulk storage.

Food-Grade & Compliance-Certified Quality

Produced in strict adherence to global food safety standards, this flavor powder is 100% food-grade, non-GMO, and free from harmful additives. It can be customized to meet regional compliance requirements, including Halal, Kosher, and gluten-free certifications, making it suitable for diverse markets and consumer preferences.

Free Samples for Bulk Buyers

We offer free sample testing for all bulk procurement inquiries. Let us send you a sample so you can verify the flavor's compatibility with your products, test dosage levels, and ensure it meets your quality standards before placing a full order—risk-free.

Recommended Applications

- **Savory Snacks:** Popcorn seasoning, cheese puffs, potato chip coatings, pretzel toppings, nut mixes
- **Baked Goods:** Emmental cheese bread, savory scones, pizza crusts, stuffed pastries, muffin fillings
- **Soups & Sauces:** Creamy cheese soups, pasta sauces, fondue mixes, salad dressings, dip blends
- **Dairy Products:** Processed cheese slices, cheese spreads, yogurt, plant-based cheese alternatives
- **Convenience Foods:** Instant noodle seasoning, frozen ready meals, canned soups, microwaveable snacks

Usage Tip: For optimal results, use a dosage of 0.25-1.5/1000 in finished products . Adjust the amount based on your desired flavor intensity—increase for a bolder taste or decrease for a subtle Emmental hint.

Why Choose Our Emmental Cheese Flavor Powder?

In a market flooded with generic cheese flavors, our product stands out for its authentic Emmental character, concentrated potency, and versatile performance. It eliminates the logistical challenges of using fresh Emmental cheese (such as spoilage, inconsistent flavor, and high cost) while delivering a superior taste that resonates with consumers. As a direct manufacturer, we offer competitive wholesale pricing, flexible packaging options, and dedicated technical support to help you optimize your formulations. Plus, our free sample program lets you test before you invest—ensuring total satisfaction.

Packaging & Wholesale Options

We provide flexible packaging solutions to suit every production scale:

- **Sample Size:** 50g–100g for product testing and R&D
- **Bulk Sizes:** 1kg, 5kg, 10kg bags; 25kg drums for large-scale manufacturing

Custom packaging and private labeling services are also available upon request. We offer reliable global shipping with timely delivery to meet your production deadlines.

Elevate your product line with the classic, nutty-sweet flavor of Emmental cheese—order our concentrated flavor powder today and claim your free sample to experience the difference firsthand!

Material	Package	Dosage	Form
Beef Flavour, Type Teppanyaki	5kg/Jar,20kg/carton	0.500-1.000 : 1000	Liquid
Shrimp Flavour	5kg/Jar,20kg/carton	0.300-1.000 : 1000	Liquid
Tuna Flavour	5kg/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	5kg/Jar,20kg/carton	0.200-0.500 : 1000	Liquid
Beef Flavour, Type Braised	5kg/Jar,20kg/carton	0.300-0.600 : 1000	Liquid
Beef Flavour, Boiled	5kg/Jar,20kg/carton	0.500-1.000 : 1000	Liquid
Shrimp Flavour	5kg/Jar,20kg/carton	0.500-1.000 : 1000	Liquid
Crab Flavour	5kg/Jar,20kg/carton	0.500-1.000 : 1000	Liquid
Lobster Flavour	5kg/bag,20kg/carton	0.300-0.500 : 1000	Liquid
Crab Spawn Flavour with E160c	5kg/Jar,20kg/carton	0.500-1.000 : 1000	Liquid
Chilli Flavour, Type Habanero	5kg/Jar,20kg/carton	0.500-1.000 : 1000	Liquid
Meat Flavour	5kg/Jar,20kg/carton	0.200-0.500 : 1000	Liquid
Spicy Meat Flavour with E160c	5kg/Jar,20kg/carton	0.500-1.500 : 1000	Liquid
Roast Chicken Flavour	5kg/Jar,20kg/carton	0.500-1.000 : 1000	Liquid
Chicken Flavour	5kg/bag,20kg/carton	10.000-15.000 : 1000	Liquid
Meat Flavour	5kg/Jar,20kg/carton	15.000-25.000 : 1000	Liquid
Smoke Flavour	5kg/Jar,20kg/carton	0.300-0.800 : 1000	Liquid
Chargrill Flavour	5kg/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 Spawn 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
Charg	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 customer's 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



Logistics show



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Product Specification

Product Name	Cheese Flavor
Batch Number	23235164382
Form	Powder
Shelf Life	2 years
Model	2160003
Packaging	25 kg/bucket
Physical Characteristic	Powder form
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 years.
Application	Food Flavouring
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)
Suggested Addition Amount	0.05%-0.15%
Main Composition	Flavouring substances, Natural flavouring substances, Edible Oil.
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



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