

High-Concentration Cheese Powder Seasoning BHC-Style Korean Fried Chicken Cheese Flavor

Basic Information

- Place of Origin: China
- Brand Name: Komesz
- Certification: HALAL
- Model Number: KMZ-2180103
- 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

- Country Of Origin: China
- Flavour Type: Savoury
- Netweight: Varies By Package Size
- Allergens: None
- Primaryuse: Enhancing Taste Of Dishes
- Shelf Life: 2 Years
- Storage: Store In A Cool, Dry Place
- Type: Food Seasoning
- Highlight: **BHC-Style Cheese Powder, High-Concentration Cheese Powder**



More Images



Product Description

High-Concentration Cheese Powder Seasoning

Flavor Profile: BHC-Style Korean Fried Chicken Cheese Flavor

Elevate your fried chicken game to authentic Korean street-food standards with our High-Concentration Cheese Powder Seasoning—the ultimate secret weapon for recreating the iconic BHC-style cheesy crunch that foodies crave. Specially formulated with a concentrated cheese base, this seasoning delivers an intensely rich, creamy, and savory cheese flavor that coats every bite evenly, turning ordinary fried chicken into a mouthwatering, Instagram-worthy treat.

Ultra-Concentrated Cheesy Punch

Crafted for bold flavor lovers, our cheese powder seasoning boasts a high-concentration formula that stands out from diluted alternatives:

- **Intense Cheese Depth:** Packed with premium cheese extracts, it delivers a robust, umami-rich cheesy taste that lingers on the palate, without any bland afternotes.
- **True BHC-Style Authenticity:** Replicates the signature cheesy flavor of Korea's famous BHC fried chicken—creamy yet tangy, with a subtle salty kick that balances the crispiness of fried chicken perfectly.
- **No Artificial Diluters:** Made with high-purity cheese powder, free from filler ingredients that water down the flavor, ensuring every sprinkle or toss locks in maximum cheesy goodness.

Perfect for Korean Fried Chicken (And More!)

While it's designed to be the star of Korean fried chicken, this versatile high-concentration cheese powder shines across a wide range of savory creations:

Usage: 5-10% on finished product

Core Application: BHC-Style Fried Chicken

- **Coating Method:** Toss freshly fried, hot chicken pieces in the powder while still warm for a seamless, velvety cheese coating that sticks without clumping.
- **Sprinkle Topping:** Dust over fried chicken wings, drumsticks, or tenders for an extra cheesy crunch—ideal for sharing platters or party servings.
- **Dip Pairing:** Mix with a touch of cream or mayonnaise to create a thick, cheesy dipping sauce for chicken, fries, or veggies.

Other Delicious Uses

- **Snack Upgrade:** Coat french fries, tater tots, mozzarella sticks, or popcorn for a cheesy, crowd-pleasing snack.
- **Side Dish Boost:** Sprinkle over loaded baked potatoes, macaroni and cheese, or roasted veggies to amplify the cheesy flavor.
- **Commercial Menu Staple:** A must-have for fried chicken restaurants, snack bars, and food trucks looking to add a viral Korean-style item to their menu.

Easy to Use, Consistent Results Every Time

Designed for both home cooks and commercial kitchens, our high-concentration cheese powder seasoning offers unmatched convenience:

- **Clump-Free Formula:** Finely milled texture ensures it dissolves and coats evenly, whether you're tossing hot chicken or mixing it into sauces—no lumps, no mess.
- **Controllable Intensity:** Adjust the amount to suit taste preferences: use a light dusting for a subtle cheesy note, or a generous coating for an over-the-top BHC-style experience.
- **Long-Lasting Freshness:** Packaged in a resealable, airtight bag to lock in aroma and flavor, preventing moisture absorption and clumping during storage.

Whether you're a home cook aiming to impress guests with authentic Korean fried chicken, or a restaurant owner looking to add a best-selling menu item, our High-Concentration Cheese Powder Seasoning (BHC-Style Korean Fried

Chicken Flavor) is the key to unlocking bold, cheesy perfection in every bite.

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 Spawen 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	5kg/bag,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
Changrill 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 Spawen 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
Changrill 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 dependent on the customers end requirement.





Factory Show



Factory



Office



Meeting Room



Show Room



Workshop



Application Lab Room



Warehouse



Loading Container

Logistics show



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Product Specification

Product Name	Cheese seasoning
Batch Number	23235164382
Form	Powder
Shelf Life	2 years
Model	KMZ-2810103
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

Handwritten signature



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