

## CHILLI FLAVOR Pungent Capsicum With Light Fermented Chilli Notes KMZ-2170029

Our Product Introduction

### Basic Information

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



### Product Specification

- Highlight: fermented chilli savoury flavour, pungent capsicum chilli flavour, light fermented chilli seasoning



### More Images



for more products please visit us on [fdcbiotech.com](http://fdcbiotech.com)

## Product Description

# CHILLI FLAVOR Pungent Capsicum With Light Fermented Chilli Notes KMZ-2170029

Our **Chilli Liquid Flavor** is a premium food-grade flavoring tailored for food manufacturers and catering businesses, presenting as an oily liquid with a purity of 99%. Crafted from HALAL-certified food-grade spices and compliant auxiliary ingredients, it is developed under a strict quality management system aligned with ISO 22000:2018 Food Safety Management System requirements—a globally recognized framework that covers the entire food chain from raw material sourcing to finished product delivery.

As a HALAL-compliant product, it strictly excludes haram (prohibited) substances such as pork-derived ingredients, alcohol, and non-HALAL animal extracts (e.g., musk or carmine), with all high-risk raw materials (including beef-derived components and enzymes) holding valid HALAL certificates from authoritative bodies. Free from unauthorized preservatives and harmful additives, this concentrated liquid flavor accurately replicates the authentic aroma of charcoal-roasted beef, delivering rich and pure taste that significantly enhances the flavor competitiveness of your products.

## Liquid Fire: Premium Chili Flavor Essence

**Unlock the Soul of Heat. Perfectly Controlled.**

Tired of inconsistent heat and muddy flavors that overwhelm your dishes? Liquid Fire isn't just another hot sauce—it's a chef's secret, a pure, concentrated distillate of the chili pepper's soul. We capture the true aroma, the vibrant essence, and the clean, scalable heat of artisanal peppers, separating it from the pulp, seeds, and vinegar. This is heat, refined.

### Why Liquid Fire is a Culinary Game-Changer

**Pure, Concentrated Flavor & Heat:** A few drops replace a handful of fresh or dried chilies. We use a proprietary cold-infusion process to extract the volatile aromatics and capsaicinoids, delivering the chili's authentic profile without the vegetal bulk.

**Unmatched Control:** Achieve consistent, predictable heat levels every time. Add it during cooking to infuse or finish a dish for a bright, aromatic punch. No more guesswork.

**Flavor Without Compromise:** Unlike pastes or sauces, our essence adds zero acidity, sugar, or added spices. It intensifies the chili character of your dish without altering its fundamental flavor balance.

**Culinary Versatility:** The ultimate tool for modern kitchens.

**Savory:** Elevate sauces, marinades, soups, stews, dips, and dressings. Finish a steak, stir into mayo, or add depth to chocolate mole.

**Sweet & Creative:** Craft intriguing chili-chocolate desserts, spicy cocktails, infused syrups, or even spicy ice cream. Let your creativity run wild.

**Commercial:** Ideal for food manufacturers, snack producers, and chefs seeking batch-to-batch consistency and a clean-label ingredient.

| 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               | 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 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 |
| 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 dependent on the customers end requirement.





## Factory Show



## Logistics show



Recommended Dosage: 0.25-1.5/1000 in finished products

## Product Specification

|                                 |  |
|---------------------------------|--|
| Product Name                    | Chilli Flavor  |
| Batch Number                    | 2423556  |
| Date of Production              | /  |
| Shelf Life                      | 2 years  |
| Expiry Date                     | /  |
| Packaging                       | 25 kg/   |
| Physical Characteristic         | Liquid 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 year. |
| Application                     | Food Flavouring  |
| Executive Standard for products | GB 30616   |

|                           |   |
|---------------------------|---|
| Heavy Metals              | Lead (mg/kg): < 5.0 (2)<br>Cadmium (mg/kg): < 5.0 (4)<br>Mercury (mg/kg): < 5.0 (2)<br>Arsenic (as As, mg/kg): < 3.0 (4)  |
| Suggested Addition Amount |   |
| 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. |



**KOMESZ FLAOURS (SHANGHAI) CO., LTD.**

ROOM J180, NO4671, CAOAN ROAD, JIADING DISTRICT, SHANGHAI, P.R.CHINA

TEL: 0086-21-69110763 FAX: 0086-21-69110764




**Shanghai FDC BIOTECH CO., LTD.**



+86 18516622784



weijitan@hotmail.com



fdcbiotech.com

BUILDING 5, NO 263, JIAHAO RD, NANXIANG TOWN, JIADING DISTRICT, SHANGHAI, CHINA