

Garlic Spice Flavour Savory Food Additive Garlic W/ Light Herb Note liquid

Our Product Introduction

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Basic Information

- Place of Origin: China
- Brand Name: Komesz
- Certification: HALAL
- Model Number: KMZ-2170023
- 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

- Storage Conditions: Store In A Cool, Dry Place
- Form: Liquid
- Product Type: Flavour
- Usage: Enhances Taste Of Soups, Sauces, And Snacks
- Ingredients: Natural And Artificial Flavorings
- Country Of Origin: China
- Shelf Life: 2 Years
- Flavorprofile: Savory
- Highlight: garlic spice liquid flavor, savory food additive with herb, light herb note garlic flavor



More Images



Product Description

Garlic Spice Flavour Savory Food Additive Garlic W/ Light Herb Note Liquid

Product Overview

Our Garlic Spice Flavour Savory Food Additive is a premium liquid formulation designed to infuse dishes with rich, authentic garlic aroma complemented by a subtle herb undertone. Crafted with high-quality ingredients, this additive delivers a natural and well-balanced flavor that enhances the taste profile of a wide range of savory food products. It is easy to use, ensures consistent flavor distribution, and is an ideal choice for food manufacturers, caterers, and home cooks seeking to elevate the garlic flavor in their creations.

Key Features

Authentic Garlic Flavor: Boasts a robust, natural garlic taste that mimics fresh garlic, bringing an authentic savory note to dishes.

Light Herb Undertone: The delicate herb note adds complexity to the flavor, making it more layered and versatile for various culinary applications.

Liquid Form: Easy to measure, mix, and integrate into different food systems, ensuring uniform flavor distribution without clumping.

High Stability: Maintains its flavor integrity during cooking, heating, and storage, providing long-lasting taste enhancement.

Versatile Application: Suitable for a wide range of savory products, including soups, sauces, seasonings, marinades, and finished food items.

Recommended Usage & Dosage

For optimal flavor results, please follow the recommended dosage guidelines below:

Soups, Sauces, or Finished Products: 0.25-1.5 per 1000 (parts by weight/volume)

Seasonings or Marinades: 0.5-1.5%

Note: Adjust the dosage according to specific taste requirements and product formulations. It is recommended to conduct small-scale tests before large-scale application.

Application Scenarios

This garlic spice flavor additive is widely applicable in the food industry and daily cooking, including but not limited to:

Soups: Tomato soup, vegetable soup, chicken soup, beef broth, etc.

Sauces: Tomato sauce, barbecue sauce, soy sauce-based sauces, salad dressings, etc.

Seasonings: Dry seasonings, wet seasonings, spice blends for meat, seafood, and vegetables.

Marinades: For marinating chicken, beef, pork, seafood, and tofu to enhance flavor.

Finished Products: Processed meats (sausages, ham), frozen foods, ready-to-eat meals, etc.

Storage Instructions

Store in a cool, dry, and well-ventilated place away from direct sunlight and high temperatures. Seal the container tightly after use to prevent flavor loss and contamination. Avoid freezing. Shelf life is 24 months when stored under proper conditions (please refer to the product label for specific shelf life information).

Quality Assurance

Our product is manufactured in compliance with international food safety standards. We adhere to strict quality control processes throughout the production cycle, from raw material selection to final product inspection, ensuring that each batch of products is safe, hygienic, and consistent in quality. It contains no artificial colors and is free from harmful additives.

| 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 dependant on the customers end requirement.





Factory Show



Factory



Office



Meeting Room



Show Room



Workshop



Application Lab Room



Warehouse



Loading Container

Logistics show



Product Specification

| | |
|---------------------------------|---|
| Product Name | Garlic Flavor |
| Batch Number | 2325553 |
| Date of Production | / |
| Shelf Life | 2 years |
| Expiry Date | / |
| Packaging | 25 kg/bucket |
| 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 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. |



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Frequently Asked Questions

Q: Is this product suitable for vegetarian or vegan diets?

A: Yes, our garlic spice flavor additive is plant-based and contains no animal-derived ingredients, making it suitable for vegetarian and vegan diets.

Q: Can this additive be used in low-temperature food products?

A: Yes, it maintains stable flavor in low-temperature environments, making it suitable for refrigerated or frozen food products.

Q: Does this product have a strong pungent garlic smell?

A: No, it has a mild and pleasant garlic aroma with a light herb note, avoiding the overly pungent smell of raw garlic.



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