

High-Temperature Resistant Mushroom Flavor Shiitake Note Savory Food-Grade

Our Product Introduction

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Basic Information

- Place of Origin: China
- Brand Name: Komesz
- Certification: HALAL
- Model Number: KMZ--2170027
- 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

- Origin: Made In China
- Form: Liquid
- Shelflife: 24 Months
- Flavour Type: Savoury
- Primaryuse: Enhancing Taste Of Dishes
- Netweight: Varies By Package Size
- Storageinstructions: Store In A Cool, Dry Place Away From Direct Sunlight
- Highlight: **high-temperature resistant shiitake flavor, food-grade savory mushroom flavor, shiitake note savory food-grade**



More Images



Product Description

High-Temperature Resistant Mushroom Flavor Shiitake Note Savory Food-Grade

Product Overview

This high-temperature resistant mushroom flavor additive features distinct shiitake notes and is a premium food-grade savory formulation tailored for diverse culinary and food production scenarios. Crafted with food-grade raw materials that meet strict safety standards, it delivers an authentic, rich mushroom aroma paired with the unique umami of shiitake, elevating the flavor profile of various savory dishes and processed foods. Its outstanding high-temperature resistance ensures stable flavor retention even under prolonged heating or high-temperature processing, making it an indispensable flavor enhancer for food manufacturers, caterers, and culinary enthusiasts.

Key Features

- Excellent High-Temperature Resistance: Maintains consistent flavor integrity during high-temperature cooking and industrial processing without flavor loss or degradation
- Authentic Mushroom & Shiitake Flavor: Combines rich mushroom aroma with distinctive shiitake umami, replicating the natural taste of fresh mushrooms
- Food-Grade Safety: Made from food-grade raw materials, compliant with international food safety regulations
- Versatile Application: Suitable for both home cooking and large-scale food processing
- Convenient Liquid Form: Easy to measure, mix and apply, ensuring precise flavor control

Recommended Usage & Dosage

For optimal flavor performance, please refer to the following recommended dosage (adjust according to specific taste requirements and product formulations; small-scale testing is advised before mass application):

- Soups, Stews & Broths: 0.3-1.8 per 1000 (parts by weight/volume)
- Sauces, Gravies & Marinades: 0.6-2.0%
- Processed Meats (Sausages, Ham) & Frozen Foods: 0.5-1.6%
- Vegetarian Dishes & Plant-Based Products: 0.4-1.5%

Application Scenarios

- 0.25-1.5/1000 in soups or sauces or finished products
- 0.5-1.5% in seasonings or marinades

Storage Instructions

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

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

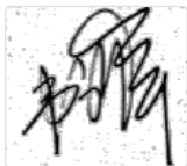


Product Specification

Product Name	Mushroom Flavor
Batch Number	23321596583
Date of Production	/
Shelf Life	2 year
Expiry Date	/
Packaging	5kg*4 Jar/Carton
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) 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

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are natural or nearly natural spice without any illegal substance.



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