

Truffle Flavor Black Truffle White Truffle Note Mushroom Flavor Savory Luxury Taste Fragrant Enhance

Our Product Introduction

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Basic Information

- Place of Origin: China
- Brand Name: Komesz
- Certification: HALAL
- Model Number: KMZ--2170032
- 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: **black truffle flavor enhancer,
white truffle mushroom seasoning,
luxury savory truffle taste**



More Images



Product Description

Truffle Flavor Black Truffle White Truffle Note Mushroom Flavor Savory
Luxury Taste Fragrant Enhance

Premium Truffle Flavor Liquid Essence

Indulge your culinary creations with our premium Truffle Flavor Liquid Essence, a luxurious savory formulation that harmoniously blends the distinctive aromas of black truffle and white truffle with a rich mushroom base. Crafted for discerning chefs, high-end caterers, and quality-focused food manufacturers, this liquid essence delivers an opulent, restaurant-worthy truffle experience.

Key Features

- Dual Truffle Notes:** Combines authentic black truffle's earthy, robust aroma with white truffle's subtle, aromatic sweetness
- Rich Mushroom Base:** Velvety mushroom umami enhances the truffle flavor, adding depth and savoriness
- Luxury Savory Taste:** Restaurant-quality flavor that transforms everyday dishes into gourmet creations
- Easy-to-Use Liquid Form:** Simple to measure, mix, and apply with consistent flavor distribution
- Food-Grade Safety:** Made from high-quality ingredients, compliant with international food safety standards
- Stable Flavor Retention:** Maintains luxurious truffle aroma and taste during cooking and processing

Recommended Usage & Dosage

To unlock the full luxury flavor potential, follow these recommended dosage guidelines:

- Soups, Sauces, or Finished Products:** 0.25-1.5 per 1000 (parts by weight/volume)
- Seasonings or Marinades:** 0.5-1.5%

Pro Tip: For a more pronounced truffle aroma, add the essence in the final stage of cooking; for deeper flavor integration, incorporate it during the simmering process.

Application Scenarios

- Gourmet Soups & Sauces: Truffle mushroom soup, truffle cream sauce, truffle pasta sauce
- Premium Meats & Seafood: Truffle-marinated steak, truffle-infused lamb chops, truffle-scented seafood
- Seasonings & Condiments: Truffle salt blends, truffle pepper, truffle mayonnaise
- Finished Food Products: Premium ready-to-eat meals, truffle-flavored snacks, artisanal cheeses
- Catering & Fine Dining: Restaurant signature dishes, wedding banquets, high-end buffets

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 Spawm 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 Spawm 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



komecz

Product Specification

Product Name	Mushroom Flavor
Batch Number	23321596583
Shelf Life	2 years
Packaging	5kg*4 Jar/Carton
Physical Characteristic	Liquid Form
Application	Food Flavouring
Executive Standard	GB 30616
Suggested Addition Amount	0.05%-0.15%
Main Composition	Flavouring substances, Natural flavouring substances, Edible Oil

Heavy Metals Analysis

Element	Limit (mg/kg)
Lead	< 5.0
Cadmium	< 5.0
Mercury	< 5.0
Arsenic	< 3.0

Storage Instructions

Store in a cool, dry, and well-ventilated environment, away from direct sunlight, high temperatures, and strong odors. Seal the container tightly immediately after use to preserve the delicate truffle aroma and prevent flavor loss. Do not freeze.

Quality Assurance

We adhere to strict quality control standards throughout production. Our truffle flavor essence is manufactured in a GMP-certified facility, complying with ISO 22000 food safety management system requirements. Each batch undergoes rigorous testing to ensure consistent flavor, purity, and safety.

Frequently Asked Questions

Q: Does it have a strong, overpowering truffle smell?

A: No, the flavor is well-balanced—rich yet not overwhelming. The dual truffle notes and mushroom base create a smooth, luxurious aroma that complements rather than dominates other ingredients.

Q: Can it be used in cold dishes or raw foods?

A: Yes, it is suitable for cold applications such as truffle salads, cold pasta dishes, or truffle-infused dips. For cold use, add a small amount and mix well to ensure even flavor distribution.

Manufacturer Information

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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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