

Original Flavor Seasoning For Shrimp Strips Salty And Fresh Seafood Taste Shrimp powder Flavor

Our Product Introduction

for more products please visit us on fdcbiotech.com

Basic Information

- Place of Origin: China
- Brand Name: Komesz
- Certification: HALAL
- Model Number: KMZ-2180104
- Minimum Order Quantity: 25kg
- 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

- Usage: Food Additives
- Allergen Information: Contains No Known Allergens
- Product Type: Seasoning
- Flavour Profile: Savoury
- Storage Instructions: Store In A Cool, Dry Place
- Shelf Life: 2 Years
- Highlight: original shrimp seasoning powder, salty fresh seafood flavor, shrimp strips flavor enhancer



More Images



Product Description

Original Flavor Seasoning For Shrimp Strips

Product Overview

Our Original Flavor Shrimp Strip Seasoning is a high-quality powder essence specifically formulated for shrimp strips, delivering an authentic, salty-fresh seafood taste with prominent shrimp flavor. Crafted with food-grade raw materials and advanced processing technology, this powder seasoning captures the natural umami of fresh shrimp, creating a classic and irresistible flavor that perfectly complements shrimp strip products.

As a fine powder, it ensures easy mixing, uniform flavor distribution, and convenient application—ideal for food manufacturers specializing in shrimp strips and snack production, helping to create popular, market-competitive shrimp strip products with minimal effort.

Key Features

- Shrimp Strip-Specific Formulation: Tailor-made for shrimp strip production, perfectly matching the texture and taste of shrimp strips
- Authentic Shrimp & Seafood Taste: Rich, natural shrimp umami combined with a salty-fresh seafood flavor
- Classic Original Flavor: Timeless and popular taste that caters to mass market consumption
- Fine Powder Form: Smooth and fine texture, easy to mix with shrimp strip raw materials
- Food-Grade Safety: Made from high-quality food-grade ingredients, compliant with international food safety standards
- Stable Flavor Retention: Maintains flavor during processing and storage
- Easy to Use: Simple dosage control, suitable for large-scale industrial production

Recommended Usage & Dosage

This seasoning is designed for direct application on finished shrimp strip products. For optimal taste, follow the recommended dosage:

Finished Shrimp Strips: 5-10% (based on the weight of finished shrimp strips)

Usage Tip: Sprinkle the powder seasoning evenly on the surface of just-produced (or slightly warm) finished shrimp strips, then mix gently to ensure each shrimp strip is fully coated.

Application Scenarios

- Regular Shrimp Strips: Fried or baked shrimp strips
- Shrimp-Flavored Chips: Thin shrimp chips, shrimp crackers
- Shrimp-Flavored Snacks: Shrimp-flavored puffed snacks, shrimp sticks
- Customized Shrimp Snacks: Small-batch handmade shrimp strips or commercial large-scale production

Storage Instructions

Store in a cool, dry, well-ventilated place, away from direct sunlight, high temperatures, and moisture. Seal the packaging tightly immediately after use to prevent moisture absorption. Avoid storing with odorous substances. Do not freeze. Shelf life is [XX] months under proper storage conditions.

Quality Assurance

We implement strict quality control throughout the entire production process. Our shrimp flavor powder seasoning is produced in a GMP-certified workshop, complying with ISO 22000 food safety management system standards. Each batch undergoes rigorous testing for flavor consistency, purity, and safety.

Frequently Asked Questions

Q: Can this seasoning be used for raw shrimp strip dough instead of finished products?

A: While it can be added to raw dough, we recommend applying it to finished products to maximize the retention of the salty-fresh shrimp flavor and avoid flavor loss during high-temperature processing.

Q: Will the powder clump easily during storage?

A: No, the product is processed with anti-caking technology. As long as you store it in a dry environment and seal it tightly after use, it will remain in a fine powder state without clumping.

Q: Is this seasoning suitable for low-salt shrimp strip products?

A: Yes, the salty taste is moderate and can be adjusted by reducing the dosage (within the recommended range) to meet low-salt requirements while retaining the fresh shrimp flavor.

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	0.300-0.800 : 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 savour 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



Product Specification

Product Name	Shrimp Strips Flavor
Batch Number	2332146587
Form	Powder
Shelf Life	2 years
Model	2160009
Packaging	5kg*4 Jar/Carton
Storage and Transportation	Store in dry, ventilated warehouse. Avoid sundry odors pollution. Prevent sunlight and rain during transportation.
Application	Food Flavouring
Executive Standard	GB 30616
Heavy Metals	Lead: < 5.0 mg/kg Cadmium: < 5.0 mg/kg Mercury: < 5.0 mg/kg Arsenic: < 3.0 mg/kg
Suggested Addition Amount	0.05%-0.15%
Main Composition	Flavouring substances, Natural flavouring substances, Edible Oil



KOMESZ FLAVOURS (SHANGHAI) CO., LTD.

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

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

Quality Assurance: All products comply with Food Hygiene Law of the People's Republic of China. Raw materials are natural or nearly natural spice without any illegal substance.



Shanghai FDC BIOTECH CO., LTD.



+86 18516622784



weijitan@hotmail.com



fdcbiotech.com

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