

PAPRIKA Seasoning KMZ-2180091 Mild Sweet Paprika Food Grade Paprika Powder

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Komesz
- Certification: HALAL
- Model Number: KMZ-2180091
- 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: mild sweet paprika powder, food grade paprika seasoning, savoury flavour paprika powder



More Images



for more products please visit us on fdcbiotech.com

Product Description

PAPRIKA Seasoning KMZ-2180091 Mild Sweet Paprika Food Grade Paprika Powder

Product Overview

Our PAPRIKA Seasoning KMZ-2180091 is a premium food-grade paprika powder, meticulously processed from high-quality, ripe sweet red peppers to deliver a mild, delicate sweetness and vibrant red hue. Specially crafted with the model KMZ-2180091, this paprika powder boasts a smooth texture, pure aroma, and consistent flavor profile, making it an ideal natural seasoning for a wide range of food products. Free from harsh spiciness, it focuses on the natural sweetness of red peppers, adding a warm, inviting flavor and eye-catching color to your culinary creations, while meeting strict food-grade standards for safe consumption.

Key Features

Model-Specific Premium Quality: Exclusive to model KMZ-2180091, this paprika seasoning is made from carefully selected, sun-ripened sweet red peppers, processed through a gentle drying and grinding process to retain the pepper's natural sweetness, aroma, and nutritional value. The fine powder texture ensures easy dissolution and uniform mixing, avoiding clumping in food formulations.

Mild & Sweet Flavor Profile: Designed for those who prefer milder flavors, this paprika offers a subtle, natural sweetness with zero harsh spiciness. It enhances the original taste of food without overpowering, adding a warm, savory undertone that complements both savory and slightly sweet dishes. The delicate flavor makes it suitable for all age groups and diverse culinary preferences.

Food-Grade Safety & Compliance: Strictly adhering to international food-grade standards, our paprika powder is produced in a clean, hygienic facility with rigorous quality control measures. It is free from artificial colors, preservatives, additives, and contaminants, ensuring safe use in commercial food production and home cooking. Non-GMO, gluten-free, and suitable for vegetarian and vegan diets.

Vibrant Color & Versatile Application: Boasting a rich, bright red color, this paprika powder adds an attractive visual appeal to dishes, making them more appetizing. It is highly versatile and ideal for a wide range of applications, including meat products, sauces, snacks, soups, stews, salads, and baked goods. It can also be used as a garnish to elevate the presentation of finished dishes.

Stable Quality & Long Shelf Life: With excellent stability, the flavor, color, and texture of KMZ-2180091 paprika powder remain consistent even under moderate heating conditions. It is packaged to prevent moisture and oxidation, ensuring a long shelf life when stored properly, maintaining its premium quality from production to use.

Application Guidelines

Recommended Dosage: 5-10% on finished product, adjustable based on desired flavor intensity and color depth. For garnishing, use a light sprinkle as needed.

Usage Method: Mix thoroughly into food formulations during the processing stage; for garnishing, sprinkle on finished dishes before serving. Compatible with both commercial batch production and home cooking.

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 Spawin Flavour with E160c	5k/Jar,20kg/carton	0.500-1.000 : 1000	Liquid
Chili 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 Spawin Flavour with E160c	5kg/bag,20kg/carton	50.00-100.00 : 1000	Powder
Chili 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



Logistics show



Recommended Usage

0.25-1.5/1000 in soups, sauces, or finished products

0.5-1.5% in seasonings or marinades



komesz

KOMESZ FLAVOURS (SHANGHAI) CO., LTD.
ROOM J180, NO.4671, CAOAN ROAD, JIADING DISTRICT, SHANGHAI, P.R.CHINA
TEL: 0086-21-69110763 | FAX: 0086-21-69110764

Product Specification

Product Name	Paprika Seasoning
Model	KMZ-2180091
Origin	China
Shelf Life	2 years
Expiry Date	/
Packaging	5kg*4 Jar/Carton
Physical Characteristic	Powder Form
Storage and Transportation	Store in dry, ventilated warehouse. Avoid sundry odors, sunlight, and rain during transportation. When sealed, quality maintained for three years.
Application	Food Flavouring
Executive Standard	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





Guaranteed compliance with Food Hygiene Law of the People's Republic of China. All raw materials are natural or nearly natural spices without any illegal substances.



Shanghai FDC BIOTECH CO., LTD.



+86 18516622784



weijitan@hotmail.com



fdcbiotech.com

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