



Smoked Paprika Blend BBQ Seasoning Food Additive Global Paprika Spice Demand

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

- Shelf Life: 2 Years
- Usage: Enhances Taste Of Soups, Sauces, And Snacks
- Type: Seasoning
- Storage Conditions: Store In A Cool, Dry Place
- Origin: Made In China
- Highlight: smoked paprika bbq seasoning, global paprika spice blend, savoury smoked paprika additive



More Images



Product Description

Smoked Paprika Blend BBQ Seasoning Food Additive

Product Overview

Our Smoked Paprika Blend BBQ Seasoning is a high-quality food additive expertly crafted to combine the rich, smoky aroma of authentic smoked paprika with a well-balanced BBQ flavor profile. Specially formulated for commercial food production and BBQ applications, this seasoning blend delivers deep, aromatic smokiness paired with subtle savory and sweet notes, perfectly capturing the essence of traditional wood-smoked BBQ.

As a professional food additive, it enhances flavor, aroma, and visual appeal of BBQ-themed and savory food products while meeting strict food-grade standards for safe, consistent use in industrial and catering settings.

Key Features

Authentic Smoked Paprika Blend: Made with premium smoked paprika as the core ingredient, blended with carefully selected BBQ-inspired seasonings to create a layered flavor experience. The smokiness is derived from slow-smoked red peppers, delivering natural, robust aroma without artificial smoke additives.

BBQ-Focused Flavor Profile: Tailored specifically for BBQ applications with harmonious balance of smoky, savory, and mild sweet notes. Enhances natural taste of meats, sauces, and snacks with classic BBQ flavor that appeals to global consumers.

Professional Food Additive Standard: Compliant with international food safety and quality standards. Food-grade, non-GMO, gluten-free, and free from artificial colors, preservatives, and harmful contaminants. Fine, uniform powder texture ensures easy mixing and consistent distribution.

Versatile Application: Highly adaptable for BBQ meats (beef, pork, chicken), sausages, meat snacks, BBQ sauces, marinades, rubs, chips, crackers, and processed savory foods. Suitable for commercial production or catering applications.

Stable Performance & Easy to Use: Excellent heat stability retains smoky flavor and aroma under high-temperature processing. Easy integration into existing production lines with simple dosage control for consistent results.

Application Guidelines

Recommended Dosage: 5-10% on finished product, adjustable based on desired smoky and BBQ flavor intensity

Usage Method: Mix thoroughly into food formulations during processing stage. For BBQ meats, can be sprinkled directly on surface before grilling or roasting. Compatible with both commercial batch production and continuous production lines.

Recommended Usage

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

0.5-1.5% in seasonings or marinades

Material	Package	Dosage	Form
Beef Flavour, Type Teppanyaki	5kg/Jar,20kg/carton	0.500-1.000 : 1000	Liquid
Shrimp Flavour	5kg/Jar,20kg/carton	0.300-1.000 : 1000	Liquid
Tuna Flavour	5kg/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	5kg/Jar,20kg/carton	0.200-0.500 : 1000	Liquid
Beef Flavour, Type Braised	5kg/Jar,20kg/carton	0.300-0.600 : 1000	Liquid
Beef Flavour, Boiled	5kg/Jar,20kg/carton	0.500-1.000 : 1000	Liquid
Shrimp Flavour	5kg/Jar,20kg/carton	0.500-1.000 : 1000	Liquid
Crab Flavour	5kg/Jar,20kg/carton	0.500-1.000 : 1000	Liquid
Lobster Flavour	5kg/bag,20kg/carton	0.300-0.500 : 1000	Liquid
Crab Spawn Flavour with E160c	5kg/Jar,20kg/carton	0.500-1.000 : 1000	Liquid
Chilli Flavour, Type Habanero	5kg/Jar,20kg/carton	0.500-1.000 : 1000	Liquid
Meat Flavour	5kg/Jar,20kg/carton	0.200-0.500 : 1000	Liquid
Spicy Meat Flavour with E160c	5kg/Jar,20kg/carton	0.500-1.500 : 1000	Liquid
Roast Chicken Flavour	5kg/Jar,20kg/carton	0.500-1.000 : 1000	Liquid
Chicken Flavour	5kg/bag,20kg/carton	10.000-15.000 : 1000	Liquid
Meat Flavour	5kg/Jar,20kg/carton	15.000-25.000 : 1000	Liquid
Smoke Flavour	5kg/Jar,20kg/carton	0.300-0.800 : 1000	Liquid
Chargrill Flavour	5kg/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 Spawn 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
Charg 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

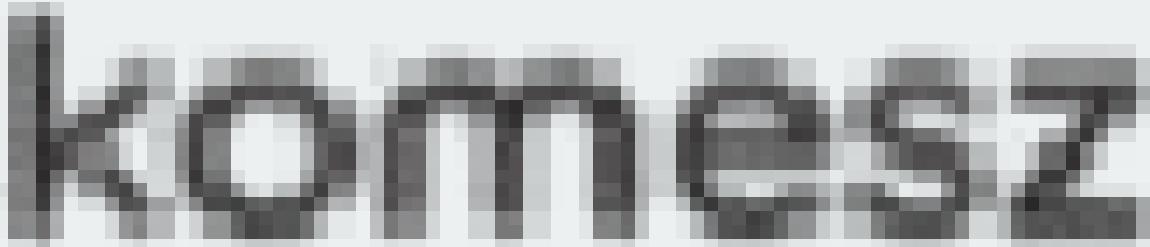


Logistics show



Product Specification

Product Name	Paprika Seasoning
Model	KMZ-2180091
Origin	China
Shelf Life	2 years
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 Cadmium (mg/kg) < 5.0 Mercury (mg/kg) < 5.0 Arsenic (as As, mg/kg) < 3.0
Suggested Addition Amount	0.05%-0.15%
Main Composition	Flavouring substances, Natural flavouring substances, Edible Oil
Remarks	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.



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