



Wholesale Ground Paprika Spice Snack Food Paprika Additive Sample Free

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

- Product Type: Seasoning
- Origin: Made In China
- Flavour Profile: Savoury
- Form: Powder
- Shelflife: 24 Months
- Ingredients: Salt, Monosodium Glutamate, Spices, Herbs
- Storage Instructions: Store In A Cool, Dry Place
- Highlight: ground paprika spice, wholesale paprika additive, free sample paprika snack



More Images



Product Description

Wholesale Ground Paprika Spice Snack Food Paprika Additive Sample Free

Product Overview

Our Wholesale Ground Paprika Spice is a high-quality food additive specifically formulated for snack food production, offering a fine, uniform grind, vibrant red hue, and authentic paprika flavor. Designed for bulk wholesale, this ground paprika is made from premium, sun-ripened red peppers, processed through strict quality control to retain natural aroma, taste, and nutritional value.

As a professional snack food additive, it seamlessly integrates into various snack formulations, adding rich flavor and eye-catching color to elevate your snack products. To help you test quality and compatibility, we proudly offer **free samples** for wholesale clients, ensuring you make confident purchasing decisions before bulk orders.

Key Features

Premium Ground Paprika Quality: Crafted from carefully selected, ripe red peppers, our ground paprika features a fine, smooth grind that ensures easy mixing and uniform distribution in snack formulations—no clumping, no uneven flavor. The gentle drying and grinding process locks in the natural sweetness and aromatic notes of paprika, delivering a pure, consistent flavor profile.

Specialized for Snack Food Applications: Tailored exclusively for snack food production, this paprika additive is ideal for a wide range of snacks, including potato chips, tortilla chips, popcorn, extruded snacks, snack bars, and savory crackers. It adds a subtle, savory-sweet flavor and vibrant red color, making your snacks more visually appealing and flavorful.

Application Guidelines

Recommended Dosage: 5-10% on finished product, adjustable based on desired smoky and BBQ flavor intensity. For lighter flavor, use the lower end of the range; for a more robust smoky BBQ taste, increase to the higher end.

Usage Method: Mix thoroughly into food formulations (meat batters, sauces, marinades, rubs, or snack mixes) during the processing stage. For BBQ meats, it can also be sprinkled directly on the surface before grilling or roasting. Compatible with both commercial batch production and continuous production lines.

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
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 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
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
Main Composition	Flavouring substances, Natural flavouring substances, Edible Oil
Suggested Addition Amount	0.05%-0.15%

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)

Quality Assurance

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