

## Flaming Hot Flavor Seasoning Heat-Stable Food Grade Spice for Snack & Meat Products

Our Product Introduction

### Basic Information

- Place of Origin: China
- Brand Name: Komesz
- Certification: HALAL
- Model Number: KMZ-2180096
- 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: **Flaming Hot food grade seasoning, Heat-stable snack spice, Meat product flavor enhancer**



### More Images



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## Product Description

# Flaming Hot Flavor Seasoning Heat-Stable Food Grade Spice for Snack & Meat Products

## Product Overview

Our Flaming Hot Flavor Seasoning is a premium food-grade spicy spice blend, expertly formulated with heat-stable properties and an authentic fiery hot taste, specially designed for snack and meat product production. Crafted from high-quality natural spicy ingredients and savory spice notes, this seasoning delivers an intense, well-balanced flaming hot flavor—rich in spiciness without harshness, and retains its taste integrity even under high-temperature food processing.

As a food-grade spice additive compliant with international safety standards, it seamlessly integrates into various snack and meat formulations, adding bold spicy character and enhancing the overall flavor profile of your products, making it an ideal choice for commercial food manufacturers pursuing consistent, fiery hot taste in bulk production.

## Key Features

### 1. Superior Heat-Stable Performance

Formulated with heat-resistant ingredients, this seasoning maintains its full flaming hot flavor and aromatic profile even through high-temperature processing steps common in snack and meat production—including frying, baking, grilling, boiling and sterilization. No flavor loss or spiciness fade, ensuring consistent fiery taste in every batch of finished products.

### 2. Authentic Flaming Hot Flavor Profile

Blended to create a layered, intense spicy taste with subtle savory undertones, capturing the classic flaming hot flavor loved by global spicy food enthusiasts. The spiciness is bold yet well-rounded, avoiding bitter or acrid aftertastes, and can be adjusted by dosage to meet different regional spiciness preferences for snacks and meats.

### 3. Food-Grade Premium Quality & Compliance

Strictly produced in a hygienic, GMP-compliant facility, meeting international food-grade safety standards. This seasoning is free from artificial colors, preservatives and harmful additives; non-GMO and gluten-free options are available to fit diverse formulation needs. Pure powder texture with no clumping, ensuring easy mixing and uniform distribution in all food matrices.

### 4. Dual Versatility for Snacks & Meat Products

Tailored for seamless use in two core application categories:

**Snacks:** Potato chips, extruded snacks, popcorn, spicy crackers, snack bars, fried savory snacks, etc.

**Meat Products:** Sausages, beef jerky, grilled meats, burger patties, meat balls, processed luncheon meats, BBQ meat rubs, etc.

It enhances the base flavor of snacks and meats without overpowering, adding a distinctive flaming hot character that boosts product appeal.

### 5. Easy to Use & Flexible Dosage

Fine, smooth powder texture that mixes easily with batters, marinades, seasoning blends and meat fillings—compatible with both batch and continuous commercial production lines. The recommended dosage of 5-10% on finished product offers flexible spiciness control for customized flavor intensity.

## Application Guidelines

**Recommended Dosage:** 5-10% on finished product, adjustable up or down based on desired spiciness intensity and regional market taste preferences (lower for mild spicy needs, higher for extra flaming hot flavor).

**Usage Method:** Mix the seasoning thoroughly into snack dough/batter/coating blends or meat marinades/fillings/seasoning rubs during the early processing stage. For coated snacks (e.g., potato chips), blend with oil or sauce for even surface coating; for meat products, mix well with raw meat or add to brine for full flavor infusion.

**Note:** Avoid prolonged exposure to extreme high temperatures (above 230°C) to maximize flavor retention; seal the unused product tightly after each use.

## Certifications & Compliance

This Flaming Hot Flavor Seasoning has passed strict international quality and safety inspections, holding Halal and Kosher certifications to meet dietary requirements of global markets (including Muslim and Jewish regions). It fully complies with FDA (US), EU (CE) and other major international food additive regulations, ensuring hassle-free cross-border trade and market access for your snack and meat products.

## Packaging & Storage

### Packaging Options

Available in food-grade, moisture-proof and anti-oxidation packaging for commercial and bulk use:

1kg/bag, 5kg/bag, 25kg/carton/PP bag

Custom bulk packaging (50kg drums) is available for large-scale industrial orders

All packaging is clearly labeled with product information, dosage guidelines, shelf life and storage instructions for easy identification.

### Storage Conditions

Store in a cool, dry, well-ventilated area away from direct sunlight, moisture and strong odors. Recommended storage temperature: 10-25°C. Seal the package tightly after each use to prevent moisture absorption, oxidation and loss of spiciness/aroma.

### Shelf Life

24 months from the date of manufacture when stored in accordance with the recommended conditions.

## Why Choose Our Flaming Hot Flavor Seasoning?

For food manufacturers focused on snack and meat product production, our heat-stable, food-grade flaming hot seasoning is a reliable, cost-effective solution to add consistent, authentic fiery hot flavor to your products. It eliminates the hassle of formulating spicy blends in-house, reduces production costs associated with flavor inconsistency, and its dual versatility for snacks and meats streamlines your ingredient sourcing.

With global regulatory compliance and flexible dosage control, it empowers you to create competitive flaming hot products that cater to the growing global demand for spicy snacks and meats—whether for regional or international markets. Our stable supply chain and consistent product quality ensure your production runs smoothly, with every batch delivering the bold, fiery taste your customers love.

## Product Images

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 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 savoury 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



## Logistics show



## Product Specification

Product Name	Flaming Hot Flavor Seasoning
Model	KMZ-2180096
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

<b>Executive Standard</b>	GB 30616
<b>Heavy Metals</b>	Lead (mg/kg) < 5.0 Cadmium (mg/kg) < 5.0 Mercury (mg/kg) < 5.0 Arsenic (as As, mg/kg) < 3.0
<b>Suggested Addition Amount</b>	0.05%-0.15%
<b>Main Composition</b>	Flavouring substances, Natural flavouring substances, Edible Oil
<b>Remarks</b>	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.

## Company Information



**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



**Shanghai FDC BIOTECH CO., LTD.**



+86 18516622784



weijitan@hotmail.com



fdcbiotech.com

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