

Wholesale Long-Lasting Sour Cream Onion Snack Seasoning Sample Free

Our Product Introduction

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Basic Information

- Place of Origin: China
- Brand Name: Komesz
- Certification: HALAL
- Model Number: KMZ-2180112
- 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

- Productname: Savoury Flavour
- Usage: Enhances Taste Of Soups, Stews, And Sauces
- Storage Conditions: Store In A Cool, Dry Place
- Netweight: Varies By Package Size
- Flavour Profile: Savoury
- Certifications: Kosher, Halal
- Highlight: **sour cream onion snack seasoning, long-lasting savoury flavour, wholesale snack seasoning sample**



More Images



Product Description

Wholesale Long-Lasting Sour Cream Onion Snack Seasoning Sample Free

Product Overview

Our Sour Cream Onion Flavor Seasoning Powder is a premium food-grade seasoning specially formulated for chips and extruded snack production. Crafted to deliver the classic, crowd-pleasing sour cream & onion flavor loved by global snack consumers, this seasoning features a smooth, creamy sour cream base balanced with fresh, aromatic onion notes—without artificial off-flavors or cloying aftertastes.

With fine, uniform powder texture and excellent heat stability, it seamlessly integrates into chip and extruded snack production processes, adhering evenly to snack surfaces or mixing into formulations. As a professional snack food additive, it meets strict international food safety standards, ensuring consistent, delicious flavor for bulk commercial production.

Key Features

Authentic Classic Flavor Profile

Expertly blended to replicate the iconic sour cream onion taste with rich, creamy notes harmonizing with fresh, mild onion aroma. Universally appealing flavor adjustable to meet regional taste preferences.

Tailored for Chips & Extruded Snacks

Optimized for surface coating and internal mixing applications. Fine powder texture ensures even adhesion and uniform distribution without clumping or uneven flavor.

Excellent Heat Stability

Formulated with heat-resistant ingredients to retain full flavor and aroma through high-temperature processing including frying, baking, extrusion and puffing.

Food-Grade Premium Quality

Produced in GMP-compliant facilities meeting international food-grade safety standards. Ultra-fine powder mixes easily with excellent anti-caking properties.

Flexible Dosage Control

Recommended dosage of 5-10% on finished product allows customization from mild, subtle taste to bold, prominent flavor intensity.

Application Guidelines

Recommended Dosage

5-10% on finished product, adjustable based on desired flavor intensity and regional consumer preferences.

Usage Methods

For Chips (Coating): Mix seasoning powder with edible oil or coating sauce in blender, then coat evenly on freshly fried/baked chips while still warm for optimal adhesion.

For Extruded Snacks (Mixing): Add powder directly to snack dough/batter/extrusion mixture during early production stage and mix thoroughly for uniform flavor distribution.

Important Notes

Avoid prolonged exposure to extreme high temperatures (above 220°C) to maximize flavor retention. Seal unused seasoning tightly after each use to prevent moisture absorption and flavor loss.

Certifications & Compliance

This seasoning powder has passed strict international quality and safety inspections, holding Halal and Kosher certifications to meet global dietary requirements. It fully complies with FDA (US), EU (CE) and other major international food additive regulations, with all ingredients clearly listed for clean label compliance.

Packaging & Storage

Packaging Options

Food-grade, moisture-proof packaging available in: 1kg/bag, 5kg/bag, 25kg/carton/PP bag. Custom bulk packaging (50kg food-grade drums) available for large-scale industrial production.

Storage Conditions

Store in cool, dry, well-ventilated area away from direct sunlight, moisture, strong odors and high temperatures. Recommended storage temperature: 10-25°C. Seal package tightly after each use.

Shelf Life

24 months from manufacture date when stored properly. Use sealed product within 3 months after opening for best flavor.

Product Advantages

Our seasoning powder is 100% tailored for chips and extruded snacks—optimized for coating adhesion, heat stability and formulation compatibility. With food-grade quality, global regulatory compliance, and flexible dosage, it streamlines production processes while reducing formulation and testing costs.

Our stable supply chain and consistent product quality ensure smooth bulk production, delivering the creamy, savory sour cream onion taste that keeps consumers coming back for more.

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 Spawn 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 Spawn 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



Contact Information

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