

## Seasoning Food Flavourings Designed to Improve Flavor Profiles in Food Products Storage Dry Place Recommended

Our Product Introduction

### Basic Information



### Product Specification

- Country Of Origin: China
- Shelflife: 12 Months
- Productname: Savoury Flavour
- Allergens: None
- Usage: Enhances Taste Of Dishes
- Netweight: Varies By Package Size
- Primaryuse: Enhancing Taste Of Dishes
- Certifications: Kosher, Halal
- Highlight: **seasoning flavourings for food, savoury flavour storage dry place, food flavourings improve flavor profiles**

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## Seasoning Food Flavourings Designed to Improve Flavor Profiles in Food Products

### Product Overview

Savoury Flavour is a premium essence flavour specially crafted to elevate the taste and aroma of your culinary creations. Designed for discerning cooks, this essential ingredient enhances natural flavors across a wide variety of dishes including soups, stews, stir-fries, and sauces.

The unique flavour fragrance combines carefully selected herbal flavors with a robust savoury profile, imparting fresh, aromatic qualities that complement both traditional and modern recipes. Formulated to intensify taste without overpowering original ingredients, it allows the natural character of your dishes to shine through.

### Key Features

Product Name: Savoury Flavour

Primary Use: Enhancing Taste Of Dishes

Type: Seasoning

Shelf Life: 12 Months

Flavour Type: Savoury

Storage Instructions: Store In A Cool, Dry Place

Contains rich Flavour Fragrance to enhance your culinary experience

Essence Flavour designed to bring out the best taste in every dish

Unique Flavour Fragrance that perfectly complements a variety of recipes

### Technical Specifications

<b>Storage</b>	Store In A Cool, Dry Place
<b>Type</b>	Seasoning
<b>Flavor Profile</b>	Savory with Herbal Flavors and Essence Flavour
<b>Storage Instructions</b>	Store In A Cool, Dry Place
<b>Certifications</b>	Kosher, Halal
<b>Shelf Life</b>	12 Months
<b>Manufacturer</b>	FlavorCo Ltd.
<b>No Added Sugar</b>	Yes
<b>Usage</b>	Enhances Taste Of Dishes with Flavour Fragrance
<b>Primary Use</b>	Enhancing Taste Of Dishes

### Applications

Savoury Flavour is ideal for both home cooks and professional chefs seeking to add depth and richness to culinary creations. Its unique flavour fragrance enhances soups, stews, sauces, marinades, and snacks, making every meal more enjoyable and memorable.

Perfect for weeknight dinners, festive gatherings, and restaurant kitchens, this product seamlessly integrates into recipes to elevate taste profiles. Particularly suited for enhancing meat dishes, vegetable stir-fries, and vegetarian recipes requiring umami flavour enhancement.

In food manufacturing and processing scenarios, this flavouring supports product development for new snack varieties, ready meals, and seasoning blends that meet consumer expectations for taste and aroma.

## Frequently Asked Questions

### What ingredients are used in Savoury Flavour?

Savoury Flavour is made from a blend of natural herbs and spices, including garlic, onion, paprika, and a hint of black pepper to enhance the taste of your dishes.

### Is Savoury Flavour suitable for vegetarians and vegans?

Yes, Savoury Flavour contains only plant-based ingredients and is completely suitable for both vegetarians and vegans.

### How should I store Savoury Flavour to maintain its freshness?

Store Savoury Flavour in a cool, dry place away from direct sunlight. Make sure the container is tightly sealed after each use to preserve its flavor and aroma.

### Can Savoury Flavour be used in cooking as well as seasoning?

Absolutely! Savoury Flavour is versatile and can be used both as a seasoning for finished dishes and as a flavor enhancer during cooking.

### Does Savoury Flavour contain any artificial preservatives or additives?

No, Savoury Flavour is made without any artificial preservatives, colors, or additives, ensuring a natural and healthy flavor boost for your meals.



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