

Netweight Varies By Package Size Essence Flavour High Purity Extracts for in Beverage Production and Culinary Applications

Our Product Introduction

Basic Information



Product Specification

- Productname: Savoury Flavour
- Primaryuse: Enhancing Taste Of Dishes
- Shelflife: 12 Months
- Netweight: Varies By Package Size
- Allergens: None
- Country Of Origin: China
- Manufacturer: FlavorCo Ltd.
- Storage: Store In A Cool, Dry Place
- Highlight: **essence flavour high purity extracts, beverage production flavour extracts, culinary applications savoury extracts**

for more products please visit us on fdcbiotech.com

Savoury Flavour Seasoning

Product Overview

Savoury Flavour is a premium seasoning crafted to elevate your culinary creations with its rich, aromatic profile. This versatile seasoning features a unique essence flavour that adds depth and complexity to everyday meals, enhancing everything from hearty stews and delicate soups to vibrant stir-fries.

Carefully balanced with natural ingredients, the essence flavour complements a wide variety of foods without overpowering natural ingredients. The seasoning contains no added sugar, making it an excellent choice for health-conscious consumers and those following specific dietary plans.

Originating from China, this product reflects rich culinary traditions and adheres to stringent manufacturing standards to ensure consistent flavour and fragrance in every batch.

Key Features

Product Name: Savoury Flavour

Type: Seasoning

Contains essence flavour for enhanced taste

Ideal for use as food flavourings in various dishes

Storage: Store in a cool, dry place to maintain freshness

Country of Origin: China

Certifications: Kosher, Halal

Technical Specifications

| Parameter | Specification |
|----------------------|----------------------------|
| Product Name | Savoury Flavour |
| Flavour Type | Savoury |
| Net Weight | Varies By Package Size |
| Shelf Life | 12 Months |
| Certifications | Kosher, Halal |
| Country of Origin | China |
| Usage | Enhances Taste of Dishes |
| Flavor Profile | Savory |
| Storage Instructions | Store in a Cool, Dry Place |
| Allergens | None |

Applications

Savoury Flavour seasoning is exceptionally versatile, suitable for both home kitchens and professional culinary settings. Its allergen-free composition makes it safe for all consumers, including those with dietary restrictions.

Perfect for enriching soups, stews, and broths, this seasoning adds depth and natural essence flavour that complements vegetables, meats, and grains. In professional food service environments, chefs incorporate it into sauces, marinades, and dressings to impart consistent herbal flavor.

The seasoning is also ideal for snack seasoning and ready-to-eat food products, where its subtle yet impactful savoury note enhances

palatability while maintaining food safety standards.

Frequently Asked Questions

What ingredients are used in the Savoury Flavour product?

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

Is the Savoury Flavour product suitable for vegetarians and vegans?

Yes, our Savoury Flavour product contains no animal-derived ingredients and is completely suitable for both vegetarians and vegans.

How should I store the Savoury Flavour product to maintain its freshness?

To keep the Savoury Flavour product fresh, store it in a cool, dry place away from direct sunlight and moisture. Make sure the container is tightly sealed after each use.

Can I use the Savoury Flavour product in cooking as well as seasoning?

Absolutely! The Savoury Flavour product is versatile and can be used both as a seasoning sprinkle and as an ingredient during cooking to enhance the overall flavor of soups, stews, meats, and vegetables.

Is the Savoury Flavour product free from common allergens?

Yes, the Savoury Flavour product is free from common allergens such as nuts, gluten, dairy, and soy, making it safe for most people with food sensitivities.



Shanghai FDC BIOTECH CO., LTD.



+86 18516622784



weijitan@hotmail.com



fdcbiotech.com

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