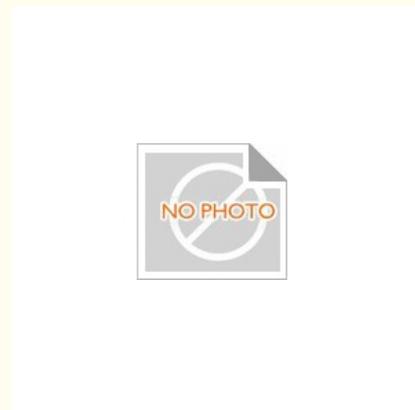


No Added Sugar Intense Beef Aroma Natural Flavor Suitable For Meat Products And Food Processing Applications

Our Product Introduction

Basic Information



Product Specification

- Certifications: Kosher, Halal
- Solubility: Water Soluble
- Aroma: Rich, Meaty
- Allergens: None
- Form: Powder
- Additives: None
- Flavor: Beef
- No Added Sugar: Yes
- Highlight: **no added sugar beef flavor,
intense beef aroma flavor,
natural beef flavor for meat processing**

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Product Description

No Added Sugar Intense Beef Aroma Natural Flavor

Product Overview

Our Beef Flavor product delivers an intense beef aroma that enhances the sensory experience of any dish. This savory beef seasoning brings the rich, meaty essence of beef to your culinary creations without the need for actual meat. Perfect for soups, sauces, snacks, or ready-to-eat meals, this powder form flavoring provides a convenient way to infuse recipes with authentic beef notes.

The product replicates the natural meaty smell of fresh beef, offering a rich, meaty experience that resonates with consumers who appreciate true-to-life taste sensations. Formulated exclusively in powder form, it allows for precise dosage and uniform mixing, ensuring consistent flavor distribution in every batch.

Key Features

- Intense beef aroma and savory beef seasoning profile
- Contains no common allergens
- Free from additives
- Certified Kosher and Halal
- No added sugar
- Water soluble for easy integration
- Store in a cool, dry place

Technical Specifications

Parameter	Specification
Flavor	Beef
Aroma	Rich, Meaty
Storage Method	Store In A Cool And Dry Place
Product Type	Food Additives
Application	Soups, Sauces, Snacks
Allergen Information	Contains No Common Allergens
Solubility	Water Soluble
Additives	None
Certifications	Kosher, Halal

Applications

This versatile ingredient enhances a wide range of culinary creations with its intense beef aroma and rich, savory profile. Ideal for food manufacturers, chefs, and home cooks, this beef flavor enhancer brings authentic meaty taste without actual beef, making it perfect for vegetarian and vegan applications.

Perfect for use in soups, stews, broths, sauces, gravies, marinades, snack manufacturing, ready-to-eat meals, and meal kits. The water-soluble nature ensures easy integration into various liquid and semi-liquid food products, guaranteeing uniform flavor distribution.

Customization Options

Our Beef Flavor product can be customized to meet specific product development needs. As a premium beef flavor enhancer, it delivers a rich and savory profile that intensifies the overall beef experience in any dish while maintaining its water-soluble properties and clean formulation.

Technical Support

Our dedicated technical support team provides comprehensive assistance including formulation advice, application guidance, and troubleshooting. We offer customized solutions and product samples to help you achieve the desired flavor profile in your products, with expertise in ingredient compatibility, dosage recommendations, and regulatory compliance.

Frequently Asked Questions

What is Beef Flavor used for?

Beef Flavor is primarily used as a seasoning or additive to enhance the taste of soups, sauces, snacks, and various meat dishes by providing a rich, savory beef taste.

Is Beef Flavor suitable for vegetarians?

Beef Flavor typically contains natural or artificial beef-derived ingredients, so it may not be suitable for vegetarians. Please check the ingredient list for specific details.

How should Beef Flavor be stored?

Store Beef Flavor in a cool, dry place away from direct sunlight and moisture to maintain its freshness and flavor quality.

Can Beef Flavor be used in cooking at high temperatures?

Yes, Beef Flavor can be added during cooking, including high-temperature methods like frying or grilling, to enhance the meatiness of your dishes.

Does Beef Flavor contain any allergens?

Beef Flavor may contain allergens depending on its formulation. It is important to review the product label for allergen information before use.



Shanghai FDC BIOTECH CO., LTD.



+86 18516622784



weijitan@hotmail.com



fdcbiotech.com

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