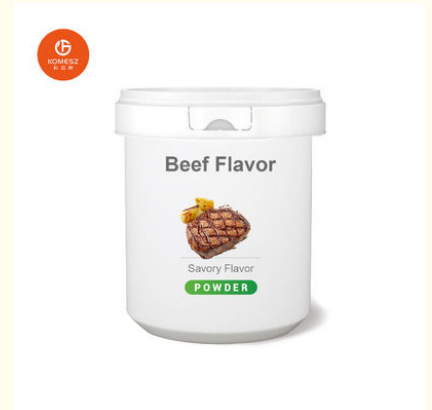


Smoked Beef Flavor Powder Form Natural Hickory Smoke Infusion Extract Liquid Smoke Blend for Meat Processing

Our Product Introduction

Basic Information

- Place of Origin: Shanghai, China
- Brand Name: Komesz
- Certification: HALAL, GB 30616
- Minimum Order Quantity: 20 Kilograms
- Price: USD 8 - 25 / Kilogram
- Packaging Details: 5kg×4 Jerry Can/Carton, 25kg HDPE drum available
- Delivery Time: 2 weeks for stock, 3-4 weeks for production
- Payment Terms: L/C, T/T
- Supply Ability: 100000 Kilograms per Month



Product Specification

- Type: Braised Flavore
- Form: Powder
- Appearance: Dark Brown To Black Liquid With Smoky Aroma
- Solubility: Water Soluble, Compatible With Brine And Marinade Systems
- Recommended Dosage: 0.05% - 0.12%
- Shelf Life: 12 Months
- Main Composition: Natural Smoke Flavouring Substances, Natural Beef Flavouring Substances, Water, Propylene Glycol
- Executive Standard: GB 30616
- Storage Condition: Dry Ventilated Warehouse, Avoid Odor Pollution, Prevent Sunlight And Rain
- Lead (Pb): < 5.0 Mg/kg
- Cadmium (Cd): < 5.0 Mg/kg
- Mercury (Hg): < 5.0 Mg/kg

for more products please visit us on fdcbiotech.com

Premium Smoked Beef Flavor Liquid

Natural hickory smoke infusion extract liquid smoke blend for meat processing applications.

Product Introduction

Our **Smoked Beef Flavor Liquid** is a premium-grade beef flavor liquid manufactured under **GB 30616** standards using advanced smoke flavored liquid technology. This product delivers an authentic, rich beef taste profile ideal for food manufacturers, seasoning companies, and processed food producers. With a recommended dosage of just **0.05% - 0.12%**, it provides exceptional cost-effectiveness while ensuring consistent flavor quality across production batches. The liquid form enables easy measuring, precise dosing, and uniform distribution in various food processing applications including meat products, soups, sauces, snacks, and ready meals.

Product Advantages

Smoke Flavored Liquid Process: Advanced production technology ensures authentic, stable beef flavor with excellent heat stability for various processing conditions.

GB 30616 Compliance: Manufactured strictly according to China National Food Safety Standard for Food Flavouring with full traceability documentation.

Low Dosage High Impact: Just 0.05% - 0.12% delivers full-bodied beef flavor, significantly reducing your per-unit seasoning cost.

Export-Ready Certification: HALAL certified, compliant with FDA and EU food flavoring regulations for global market distribution.

Why Choose Us

20+ Years Manufacturing Experience: Dedicated food flavor factory with deep expertise in beef flavor development since 2003.

GB 30616 & HALAL Certified: Full compliance documentation with COA, MSDS, and third-party lab test reports provided with every shipment.

Custom R&D Support: Our in-house flavorists can develop tailored beef flavor profiles matching your specific product matrix and regional preferences.

Flexible MOQ 20kg: Low minimum order quantity for trial orders with scalability to 100 tons monthly supply capacity.

Free Sample Program: Complimentary 100g-500g evaluation samples shipped within 2 working days with full technical application support.

Technical Specifications

Parameter	Specification
Product Name	Smoked Beef Flavor Liquid
Type	Smoke Flavored Liquid
Physical Form	Liquid
Appearance	Dark brown to black liquid with smoky aroma
Solubility	Water soluble, compatible with brine and marinade systems
Recommended Dosage	0.05% - 0.12%
Main Composition	Natural smoke flavouring substances, Natural beef flavouring substances, Water, Propylene glycol
Shelf Life	12 months
Executive Standard	GB 30616
Lead (Pb)	< 5.0 mg/kg
Cadmium (Cd)	< 5.0 mg/kg
Mercury (Hg)	< 5.0 mg/kg
Arsenic (As)	< 3.0 mg/kg

Application	Food Flavouring, Meat Products, Soups, Sauces, Snacks
Storage	Dry ventilated warehouse, avoid odor pollution, prevent sunlight and rain
Packaging	5kg*4 Jerry Can/Carton, 25kg HDPE drum available
Certification	HALAL, GB 30616

Frequently Asked Questions

What is the recommended dosage for this beef flavor liquid?

The recommended dosage is 0.05% - 0.12% depending on the final application. For processed meat products, 0.05%-0.10% is typical. For soups and sauces, 0.10%-0.30% is recommended. Always conduct a small-scale trial before full production.

Is this product water-soluble or oil-soluble?

Water soluble, compatible with brine and marinade systems. Please select the appropriate product variant based on your application matrix. Our technical team can recommend the best match for your production process.

What certifications and compliance standards does this product meet?

Our Beef Flavor Liquid is manufactured in compliance with GB 30616 (National Food Safety Standard for Food Flavouring), HALAL certified, and meets FDA and EU food flavouring regulations. Full documentation including COA, MSDS, and third-party lab reports available upon request.

What is the shelf life and proper storage condition?

Shelf life is 12 months when stored in original sealed packaging in a dry, ventilated warehouse below 25°C. Keep away from direct sunlight, rain, and strong odors. Once opened, use within 60 days and keep container tightly sealed.

Can you provide custom formulations for specific applications?

Yes, our R&D team with 20+ years of experience can develop custom beef flavor profiles tailored to your specific product requirements, regional taste preferences, and application matrix. Minimum order quantity for custom formulations is 100kg. Lead time approximately 4-6 weeks.

Ready to Elevate Your Products with Premium Beef Flavor?

Contact us today for a free sample and technical consultation. Our R&D team is ready to support your product development!

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