

Premium Beef Taste Enhancer Powder High Intensity Double Strength Formula Concentrated Natural Beef Flavor

Our Product Introduction

Basic Information

- Place of Origin: Guangdong, China
- Brand Name: ECER
- Certification: Halal, Kosher, ISO 22000:2018
- Model Number: BFE-002
- Minimum Order Quantity: 100 Kilograms
- Price: USD 6 - 18 / Kilogram
- Packaging Details: 1kg/5kg/25kg food grade aluminum foil bag with PE liner
- Delivery Time: 7-10 working days for stock, 15-25 days for production
- Payment Terms: T/T, L/C, PayPal, Western Union
- Supply Ability: 80000 Kilograms per Month



Product Specification

- Type: Flavoring Agent
- Form: Powder
- Flavor Profile: Intense Beef, Deep Savory Umami
- Appearance: Dark Tan To Brown Fine Powder
- Solubility: Water Soluble, Heat Stable Up To 200°C
- Recommended Dosage: 0.2% - 0.6%
- Application: Processed Meat, Soups, Broths, Instant Noodles, Snack Seasoning
- Allergen Information: None - Contains No Common Allergens
- Additives: None - 100% Natural Ingredients
- No Added Sugar: Yes
- Shelf Life: 18 Months
- Storage Method: Store In A Cool Dry Place Below 25°C, Keep Container Tightly Sealed
- Certifications: Halal, Kosher

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Product Description

Premium Beef Taste Enhancer Powder

High Intensity Double Strength Formula Concentrated Natural Beef Flavor

Product Introduction

Our Premium Beef Taste Enhancer Powder is a premium flavoring agent in convenient powder form designed to elevate the taste profile of various culinary and food manufacturing applications. This savory beef seasoning delivers an intense beef, deep savory umami profile that enhances natural flavors without overpowering them. Certified Halal, Kosher, free from common allergens, with no additives and no added sugar, it is the perfect choice for food manufacturers, food service operators, and product developers prioritizing clean-label ingredients and diverse dietary requirements.

Key Features

Product Name: Premium Beef Taste Enhancer Powder

Flavor Profile: Intense Beef, Deep Savory Umami

Type: Flavoring Agent

Function: Beef Flavor Enhancer

Characteristic: Savory Beef Seasoning

Additives: None - 100% Natural Ingredients

Allergens: None - Contains No Common Allergens

Solubility: Water soluble, heat stable up to 200°C

Product Benefits

Halal, Kosher Certified — Suitable for global markets including Middle East, Southeast Asia, and kosher food sectors.

Clean Ingredient Profile — None - 100% Natural Ingredients. None - Contains No Common Allergens. No added sugar. Perfect for clean-label products.

Authentic Beef Taste — Intense Beef, Deep Savory Umami profile that enhances natural food flavors without overpowering them.

Excellent Solubility — Water soluble, heat stable up to 200°C, ensuring quick and even distribution in both dry and liquid-based recipes.

Versatile Application — Ideal for Processed Meat, Soups, Broths, Instant Noodles, Snack Seasoning at 0.2% - 0.6% recommended usage rate.

Technical Specifications

Parameter	Specification
Product Name	Premium Beef Taste Enhancer Powder
Type	Flavoring Agent
Form	Powder
Flavor Profile	Intense Beef, Deep Savory Umami
Appearance	Dark tan to brown fine powder
Solubility	Water soluble, heat stable up to 200°C
Allergen Information	None - Contains No Common Allergens
Additives	None - 100% Natural Ingredients
No Added Sugar	Yes
Application	Processed Meat, Soups, Broths, Instant Noodles, Snack Seasoning
Recommended Dosage	0.2% - 0.6%
Shelf Life	18 months
Storage Method	Store in a cool dry place below 25°C
Particle Size	95% pass through 60 mesh
Moisture Content	≤ 5.0%
Heavy Metals (as Pb)	≤ 10 ppm

Arsenic (As)	≤ 3 ppm
Certifications	Halal, Kosher

Frequently Asked Questions

Q1: What applications is this Beef Flavor Enhancer suitable for?

Our Premium Beef Taste Enhancer Powder is versatile and ideal for Processed Meat, Soups, Broths, Instant Noodles, Snack Seasoning. The water-soluble powder form ensures quick and even distribution in both dry blends and liquid-based recipes. Recommended dosage is 0.2% - 0.6% depending on application.

Q2: Is this product certified Halal and Kosher?

Yes, this product is fully certified Halal, Kosher. Our manufacturing facility maintains ISO 22000:2018 food safety certification. Full certification documentation, Certificate of Analysis (COA), and MSDS are provided with every shipment.

Q3: Does this beef flavor enhancer contain any allergens or artificial additives?

None - Contains No Common Allergens. None - 100% Natural Ingredients. This product is formulated as a clean-label ingredient suitable for manufacturers prioritizing natural, allergen-free products. No added sugar as well.

Q4: How should I store this product and what is its shelf life?

Store in a cool, dry place below 25°C away from direct sunlight. Keep the container tightly sealed to maintain freshness. Shelf life is 18 months in original sealed packaging. Once opened, we recommend using within 30-60 days.

Q5: Can I request a customized beef flavor profile for my specific product?

Absolutely. Our R&D team with 20+ years of flavor development experience can create custom beef flavor profiles tailored to your product matrix, regional taste preferences, and specific application requirements. Contact our technical support team with your specifications for a feasibility assessment and sample development timeline.

Need a Custom Beef Flavor Solution?

Contact our technical team for free samples, formulation support, and application guidance.
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