

## Beef Umami Booster Flavor Powder Natural Yeast Extract Enhanced Formula Clean Label Enhancer Without MSG

Our Product Introduction

### Basic Information

- Place of Origin: Guangdong, China
- Brand Name: ECER
- Certification: Halal, Kosher, ISO 22000:2018
- Model Number: BFE-003
- Minimum Order Quantity: 100 Kilograms
- Price: USD 6 - 18 / Kilogram
- Packaging Details: 1kg/5kg/25kg food grade vacuum sealed aluminum foil bag
- 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: Flavor Enhancer
- Form: Powder
- Flavor Profile: Robust Umami, Savory Beef Mouthfeel
- Appearance: Cream To Light Brown Powder
- Solubility: Fully Water Soluble, Clear Solution
- Recommended Dosage: 0.5% - 1.5%
- Application: Soups, Broths, Sauces, Gravies, Ready Meals, Bouillon Cubes
- Allergen Information: None - Contains No Common Allergens
- Additives: None - No MSG, No Artificial Additives
- 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

### Beef Umami Booster Flavor Powder

Premium natural yeast extract enhanced flavor powder designed to elevate taste profiles in culinary and food manufacturing applications.

#### Product Overview

This savory beef seasoning delivers robust umami and savory beef mouthfeel that enhances natural flavors without overpowering them. Certified Halal and Kosher, free from common allergens, with no additives and no added sugar.

#### Key Features

**Flavor Profile:** Robust Umami, Savory Beef Mouthfeel

**Type:** Flavor Enhancer

**Additives:** None - No MSG, No Artificial Additives

**Allergens:** None - Contains No Common Allergens

**Solubility:** Fully water soluble, clear solution

#### Product Benefits

Halal and Kosher Certified for global markets

Clean ingredient profile with no MSG, artificial additives, or added sugar

Authentic beef taste that enhances natural food flavors

Excellent solubility for quick and even distribution

Versatile applications in soups, broths, sauces, gravies, and ready meals

#### Technical Specifications

Product Name	Beef Umami Booster Flavor Powder
Type	Flavor Enhancer
Form	Powder
Appearance	Cream to light brown powder
Solubility	Fully water soluble, clear solution
Recommended Dosage	0.5% - 1.5%
Shelf Life	18 months
Storage Method	Store in cool dry place below 25°C
Particle Size	95% pass through 60 mesh
Moisture Content	≤ 5.0%
Certifications	Halal, Kosher

#### Frequently Asked Questions

##### What applications is this Beef Flavor Enhancer suitable for?

Our Beef Umami Booster Flavor Powder is versatile and ideal for soups, broths, sauces, gravies, ready meals, and bouillon cubes. The water-soluble powder form ensures quick and even distribution in both dry blends and liquid-based recipes. Recommended dosage is 0.5% - 1.5% depending on application.

##### Is this product certified Halal and Kosher?

Yes, this product is fully certified Halal and 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.

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

Contains no common allergens. No MSG or artificial additives. This product is formulated as a clean-label ingredient suitable for manufacturers prioritizing natural, allergen-free products. No added sugar as well.

##### 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.

##### 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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