

Beef Marinade Flavor Enhancer Powder Quick Penetration Tenderizing Beef Seasoning Blend for Meat Processing

Our Product Introduction

Basic Information

- Place of Origin: Guangdong, China
- Brand Name: ECER
- Certification: Halal, Kosher, ISO 22000:2018
- Model Number: BFE-004
- Minimum Order Quantity: 100 Kilograms
- Price: USD 6 - 18 / Kilogram
- Packaging Details: 1kg/5kg/25kg food grade multilayer 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: Flavoring Agent / Marinade
- Form: Powder
- Flavor Profile: Savory Beef, Slightly Peppery, Aromatic Herbs
- Appearance: Light Brown Powder With Visible Herb Particles
- Solubility: Water Soluble, Rapid Hydration For Brine Systems
- Recommended Dosage: 0.8% - 2.0%
- Application: Meat Processing, Marination, Injection Brines, Tumbling, BBQ Products
- Allergen Information: None - Contains No Common Allergens
- Additives: None - Natural Herbs And Spices Only
- No Added Sugar: Yes
- Shelf Life: 18 Months
- Storage Method: Store In A Cool Dry Place Below 25°C, Keep Containers Tightly Sealed

for more products please visit us on fdcbiotech.com

Product Description

Beef Marinade Flavor Enhancer Powder

Quick Penetration Tenderizing Beef Seasoning Blend for Meat Processing

Product Introduction

Our **Beef Marinade Flavor Enhancer Powder** is a premium flavoring agent and marinade in convenient powder form designed to elevate the taste profile of various culinary and food manufacturing applications. This savory beef seasoning delivers a **savory beef, slightly peppery, aromatic herbs** 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:** Beef Marinade Flavor Enhancer Powder
- Flavor Profile:** Savory Beef, Slightly Peppery, Aromatic Herbs
- Type:** Flavoring Agent / Marinade
- Function:** Beef Flavor Enhancer
- Characteristic:** Savory Beef Seasoning
- Additives:** None - Natural Herbs and Spices Only
- Allergens:** None - Contains No Common Allergens
- Solubility:** Water soluble, rapid hydration for brine systems

Product Benefits

- Halal, Kosher Certified** — Suitable for global markets including Middle East, Southeast Asia, and kosher food sectors
- Clean Ingredient Profile** — Natural herbs and spices only, contains no common allergens, no added sugar - perfect for clean-label products
- Authentic Beef Taste** — Savory beef, slightly peppery, aromatic herbs profile that enhances natural food flavors without overpowering them
- Excellent Solubility** — Water soluble, rapid hydration for brine systems, ensuring quick and even distribution in both dry and liquid-based recipes
- Versatile Application** — Ideal for meat processing, marination, injection brines, tumbling, BBQ products at 0.8% - 2.0% recommended usage rate

Technical Specifications

Parameter	Specification
Product Name	Beef Marinade Flavor Enhancer Powder
Type	Flavoring Agent / Marinade
Form	Powder
Flavor Profile	Savory Beef, Slightly Peppery, Aromatic Herbs
Appearance	Light brown powder with visible herb particles
Solubility	Water soluble, rapid hydration for brine systems
Allergen Information	None - Contains No Common Allergens
Additives	None - Natural Herbs and Spices Only
No Added Sugar	Yes
Application	Meat Processing, Marination, Injection Brines, Tumbling, BBQ Products
Recommended Dosage	0.8% - 2.0%
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

What applications is this Beef Flavor Enhancer suitable for?

Our Beef Marinade Flavor Enhancer Powder is versatile and ideal for meat processing, marination, injection brines, tumbling, and BBQ products. The water-soluble powder form ensures quick and even distribution in both dry blends and liquid-based recipes. Recommended dosage is 0.8% - 2.0% 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. Natural herbs and spices only. 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.
Email: info@ecerflavor.com | WhatsApp: +86-138-xxxx-xxxx



Shanghai FDC BIOTECH CO., LTD.



+86 18516622784



weijitan@hotmail.com



fdcbiotech.com

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