

Beef Soup Base Flavor Enhancer Powder Rich Broth Body Full Mouthfeel Profile Instant Dissolving Soup Concentrate

Our Product Introduction

Basic Information

- Place of Origin: Guangdong, China
- Brand Name: ECER
- Certification: Halal, Kosher, ISO 22000:2018
- Model Number: BFE-005
- Minimum Order Quantity: 100 Kilograms
- Price: USD 6 - 18 / Kilogram
- Packaging Details: 1kg/5kg/25kg food grade aluminum foil bag with moisture barrier
- 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 / Soup Base
- Form: Powder
- Flavor Profile: Hearty Beef Broth, Balanced Savory Notes
- Appearance: Golden Brown Fine Powder With Uniform Particle Size
- Solubility: Instant Water Soluble, No Sediment
- Recommended Dosage: 0.5% - 2.5%
- Application: Instant Soups, Food Service Broths, Canned Soups, Hot Pot Bases, Bouillon
- Allergen Information: None - Contains No Common Allergens
- Additives: None - No Artificial Thickeners
- 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 Soup Base Flavor Enhancer Powder

Premium flavoring agent and soup base in convenient powder form designed to elevate the taste profile of various culinary and food manufacturing applications.

Product Overview

This savory beef seasoning delivers a hearty beef broth with balanced savory notes 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: Hearty Beef Broth, Balanced Savory Notes

Type: Flavoring Agent / Soup Base

Function: Beef Flavor Enhancer

Additives: None - No Artificial Thickeners

Allergens: None - Contains No Common Allergens

Solubility: Instant water soluble, no sediment

Product Benefits

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

Clean Ingredient Profile - No artificial thickeners, common allergens, or added sugar

Authentic Beef Taste - Enhances natural food flavors without overpowering them

Excellent Solubility - Instant water soluble with no sediment for quick, even distribution

Versatile Application - Ideal for instant soups, food service broths, canned soups, hot pot bases, and bouillon

Technical Specifications

Parameter	Specification
Product Name	Beef Soup Base Flavor Enhancer Powder
Type	Flavoring Agent / Soup Base
Form	Powder
Flavor Profile	Hearty Beef Broth, Balanced Savory Notes
Appearance	Golden brown fine powder with uniform particle size
Solubility	Instant water soluble, no sediment
Allergen Information	None - Contains No Common Allergens
Additives	None - No Artificial Thickeners
No Added Sugar	Yes
Application	Instant Soups, Food Service Broths, Canned Soups, Hot Pot Bases, Bouillon
Recommended Dosage	0.5% - 2.5%
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 Soup Base Flavor Enhancer Powder is versatile and ideal for Instant Soups, Food Service Broths, Canned Soups, Hot Pot Bases, and Bouillon. The water-soluble powder form ensures quick and even distribution in both dry blends and liquid-based recipes. Recommended dosage is 0.5% - 2.5% 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?

None - Contains No Common Allergens. None - No Artificial Thickeners. 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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