

Beef Snack Seasoning Flavor Powder High Adhesion Crunchy Coating Formula Electrostatic Application Compatible

Our Product Introduction

Basic Information

- Place of Origin: Guangdong, China
- Brand Name: ECER
- Certification: Halal, Kosher, ISO 22000:2018
- Model Number: BFE-006
- Minimum Order Quantity: 100 Kilograms
- Price: USD 6 - 18 / Kilogram
- Packaging Details: 1kg/5kg/25kg food grade aluminum foil bag with desiccant
- 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 / Snack Seasoning
- Form: Powder
- Flavor Profile: Bold Beef, Savory, Slightly Sweet Aftertaste
- Appearance: Fine Golden To Light Brown Powder
- Solubility: Oil And Water Dispersible, Excellent Adhesion To Snacks
- Recommended Dosage: 2.0% - 5.0%
- Application: Potato Chips, Extruded Snacks, Nuts, Crackers, Popcorn, Fried Snacks
- Allergen Information: None - Contains No Common Allergens
- Additives: None - Natural Flavorings Only
- 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 Snack Seasoning Flavor Powder

Our premium Beef Snack Seasoning Flavor Powder is a high-quality flavoring agent designed to enhance the taste profile of various culinary and food manufacturing applications. This savory beef seasoning delivers a bold beef flavor with savory notes and a slightly sweet aftertaste that complements natural flavors without overpowering them.

Certifications & Dietary Compliance

Certified **Halal** and **Kosher**, this product is free from common allergens, contains no additives, and has no added sugar. Perfect for food manufacturers, food service operators, and product developers prioritizing clean-label ingredients and diverse dietary requirements.

Key Product Features

Product Name: Beef Snack Seasoning Flavor Powder

Flavor Profile: Bold Beef, Savory, Slightly Sweet Aftertaste

Type: Flavoring Agent / Snack Seasoning

Function: Beef Flavor Enhancer

Characteristic: Savory Beef Seasoning

Additives: None - Natural Flavorings Only

Allergens: None - Contains No Common Allergens

Solubility: Oil and water dispersible, excellent adhesion to snacks

Product Benefits

Global Market Compliance: Halal and Kosher certified for suitability in Middle Eastern, Southeast Asian, and kosher food sectors

Clean Ingredient Profile: Natural flavorings only, no common allergens, and no added sugar for clean-label products

Authentic Beef Taste: Bold beef flavor with savory notes and slightly sweet aftertaste that enhances natural food flavors

Excellent Solubility: Oil and water dispersible with excellent adhesion to snacks for quick, even distribution

Versatile Application: Ideal for potato chips, extruded snacks, nuts, crackers, popcorn, and fried snacks at 2.0%-5.0% usage rate

Technical Specifications

Parameter	Specification
Product Name	Beef Snack Seasoning Flavor Powder
Type	Flavoring Agent / Snack Seasoning
Form	Powder
Flavor Profile	Bold Beef, Savory, Slightly Sweet Aftertaste
Appearance	Fine golden to light brown powder
Solubility	Oil and water dispersible, excellent adhesion to snacks
Allergen Information	None - Contains No Common Allergens
Additives	None - Natural Flavorings Only
No Added Sugar	Yes
Application	Potato Chips, Extruded Snacks, Nuts, Crackers, Popcorn, Fried Snacks
Recommended Dosage	2.0% - 5.0%
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 Snack Seasoning Flavor Powder is versatile and ideal for potato chips, extruded snacks, nuts, crackers, popcorn, and fried snacks. The water-soluble powder form ensures quick and even distribution in both dry blends and liquid-based recipes. Recommended dosage is 2.0%-5.0% 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 and uses natural flavorings 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.

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