

Beef Processing Aid Flavor Powder High Temperature Stable Retort Ready Thermal Process Resistant Seasoning

Our Product Introduction

Basic Information

- Place of Origin: Guangdong, China
- Brand Name: ECER
- Certification: Halal, Kosher, ISO 22000:2018
- Model Number: BFE-008
- Minimum Order Quantity: 100 Kilograms
- Price: USD 6 - 18 / Kilogram
- Packaging Details: 1kg/5kg/25kg food grade 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: Flavoring Agent / Processing Aid
- Form: Powder
- Flavor Profile: Stable Beef, Consistent After Thermal Processing
- Appearance: Brown Fine Powder, Free-flowing
- Solubility: Water Soluble, Withstands 121°C Retort For 60 Min
- Recommended Dosage: 0.3% - 1.0%
- Application: Canned Meat, Retort Pouches, Sterilized Ready Meals, MRE, Pet Food
- Allergen Information: None - Contains No Common Allergens
- Additives: None - Heat-Stable 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

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Product Description

Beef Processing Aid Flavor Powder

High Temperature Stable Retort Ready Thermal Process Resistant Seasoning

Product Introduction

Our **Beef Processing Aid Flavor Powder** is a premium flavoring agent and processing aid in convenient powder form designed to elevate the taste profile of various culinary and food manufacturing applications. This savory beef seasoning delivers a stable beef flavor profile that remains consistent after thermal processing, enhancing natural flavors without overpowering them. Certified **Halal and 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 Processing Aid Flavor Powder
- **Flavor Profile:** Stable Beef, Consistent After Thermal Processing
- **Type:** Flavoring Agent / Processing Aid
- **Function:** Beef Flavor Enhancer
- **Characteristic:** Savory Beef Seasoning
- **Additives:** None - Heat-Stable Natural Ingredients
- **Allergens:** None - Contains No Common Allergens
- **Solubility:** Water soluble, withstands 121°C retort for 60 minutes

Product Benefits

- **Halal & Kosher Certified** — Suitable for global markets including Middle East, Southeast Asia, and kosher food sectors
- **Clean Ingredient Profile** — No additives, no common allergens, and no added sugar. Perfect for clean-label products
- **Authentic Beef Taste** — Stable beef flavor profile that enhances natural food flavors without overpowering them
- **Excellent Solubility** — Water soluble, withstands 121°C retort for 60 minutes, ensuring quick and even distribution
- **Versatile Application** — Ideal for canned meat, retort pouches, sterilized ready meals, MRE, and pet food at 0.3% - 1.0% recommended usage rate

Technical Specifications

Parameter	Specification
Product Name	Beef Processing Aid Flavor Powder
Type	Flavoring Agent / Processing Aid
Form	Powder
Flavor Profile	Stable Beef, Consistent After Thermal Processing
Appearance	Brown fine powder, free-flowing
Solubility	Water soluble, withstands 121°C retort for 60 min
Allergen Information	None - Contains No Common Allergens
Additives	None - Heat-Stable Natural Ingredients
No Added Sugar	Yes
Application	Canned Meat, Retort Pouches, Sterilized Ready Meals, MRE, Pet Food
Recommended Dosage	0.3% - 1.0%
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 Processing Aid Flavor Powder is versatile and ideal for canned meat, retort pouches, sterilized ready meals, MRE, and pet food. The water-soluble powder form ensures quick and even distribution in both dry blends and liquid-based recipes. Recommended dosage is 0.3% - 1.0% 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?

None - Contains No Common Allergens. None - Heat-Stable Natural Ingredients. 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