



## Beef Rub Grill Seasoning Powder Outdoor BBQ Dry Rub Ready Blend All-in-One Grilling Beef Seasoning

Our Product Introduction

### Basic Information

- Place of Origin: Guangdong, China
- Brand Name: ECER
- Certification: Halal, Kosher, ISO 22000:2018
- Model Number: BFE-010
- Minimum Order Quantity: 100 Kilograms
- Price: USD 6 - 18 / Kilogram
- Packaging Details: 1kg/5kg/25kg food grade aluminum foil bag with resealable zipper
- 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 / Seasoning Blend
- Form: Powder
- Flavor Profile: Smoky Beef, Black Pepper, Garlic, Paprika Notes
- Appearance: Reddish-brown Coarse Powder With Visible Spice Particles
- Solubility: Partially Water Soluble, Designed As Dry Rub Application
- Recommended Dosage: 1.0% - 3.0%
- Application: BBQ Rubs, Grilled Meat, Steak Seasoning, Food Service, Restaurant Supply
- Allergen Information: None - Contains No Common Allergens
- Additives: None - Natural Spices And Herbs
- No Added Sugar: Yes
- Shelf Life: 18 Months
- Storage Method: Store In A Cool Dry Place Below 25°C, Keep Containers Tightly Sealed

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## Product Description

### Premium Beef Rub & Grill Seasoning Powder

Our Beef Rub and Grill Seasoning Powder is a premium flavoring agent and seasoning blend in convenient powder form designed to elevate the taste profile of various culinary and food manufacturing applications. This savory beef seasoning delivers a smoky beef, black pepper, garlic, and paprika flavor profile that enhances natural flavors without overpowering them.

#### Certifications & Dietary Compliance

Certified Halal and Kosher, free from common allergens, with no additives and 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 Rub and Grill Seasoning Powder
- Flavor Profile:** Smoky Beef, Black Pepper, Garlic, Paprika Notes
- Type:** Flavoring Agent / Seasoning Blend
- Function:** Beef Flavor Enhancer
- Characteristic:** Savory Beef Seasoning
- Additives:** None - Natural Spices and Herbs
- Allergens:** None - Contains No Common Allergens
- Solubility:** Partially water soluble, designed as dry rub application

#### Product Benefits

- Halal & Kosher Certified** — Suitable for global markets including Middle East, Southeast Asia, and kosher food sectors
- Clean Ingredient Profile** — Natural spices and herbs with no common allergens and no added sugar
- Authentic Beef Taste** — Enhances natural food flavors without overpowering them
- Excellent Solubility** — Partially water soluble for quick and even distribution in recipes
- Versatile Application** — Ideal for BBQ rubs, grilled meat, steak seasoning at 1.0%-3.0% usage rate

#### Technical Specifications

Parameter	Specification
Product Name	Beef Rub and Grill Seasoning Powder
Type	Flavoring Agent / Seasoning Blend
Form	Powder
Flavor Profile	Smoky Beef, Black Pepper, Garlic, Paprika Notes
Appearance	Reddish-brown coarse powder with visible spice particles
Solubility	Partially water soluble, designed as dry rub application
Allergen Information	None - Contains No Common Allergens
Additives	None - Natural Spices and Herbs
No Added Sugar	Yes
Application	BBQ Rubs, Grilled Meat, Steak Seasoning, Food Service, Restaurant Supply
Recommended Dosage	1.0% - 3.0%
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 Rub and Grill Seasoning Powder is versatile and ideal for BBQ Rubs, Grilled Meat, Steak Seasoning, Food Service, and Restaurant Supply. The water-soluble powder form ensures quick and even distribution in both dry blends and liquid-based recipes. Recommended dosage is 1.0% - 3.0% 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 - Natural Spices and Herbs. 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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