

CONCENTRATED MEAT POWDER (POWDERED FLAVOR)



It is suitable for seasoning all kinds of dishes and can add rich meat flavor and taste.



◆◆ PRODUCT FEATURES

High concentration: Concentrated meat powder is refined by special process and has high concentration, which makes the food taste more intense.

Delicious taste: Adding concentrated meat powder can add rich meat flavor to dishes and enhance the taste and layering of dishes.

Multi-purpose: Suitable for seasoning all kinds of meat dishes, such as stews, soups, stir-fry, etc., with a wide range of applications.

Easy to store: Powder packaging is used for easy storage and carrying, and maintains the freshness and stability of the product.

◆◆ HOW TO USE

Take an appropriate amount of concentrated meat powder and add it to the cooking ingredients.

Stir well and evenly so that it is evenly distributed in the dishes.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

◆◆ PRECAUTIONS

Use it in moderation when using it to avoid excessive use that affects the taste of the dish.

After opening, please store it in a cool and dry place to avoid moisture and direct sunlight.

◆◆ PACKAGING SPECIFICATIONS

Usually packaged in bags or cans, and different specifications of packaging can also be customized according to customer needs.

◆◆ PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.

