

Apple Food Fragrances Essential Oil From Synthetic Flavour Fragrance

Our Product Introduction

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Basic Information

- Place of Origin: China,Guangdong
- Brand Name: Plant Fragrance
- Certification: COA,MSDS,IFRA,CE,ISO
- Model Number: LDZ-PL100004
- Minimum Order Quantity: To be negotiated
- Price: 1 - 49 kilograms \$20.00,to be negotiated
- Packaging Details: Carton drum packing :5kgs/drum,4 drum/carton,20kgs/carton(41*28*33.5cm); Iron drum packing: 25 kg/drum (D: 30cm, H: 45cm)(0.032cbm)
- Delivery Time: 5-8 working days for Trial order; 8-15 working days for OEM order
- Payment Terms: T/T,Western Union,Ali Pay,Paypal;
- Supply Ability: 2000 kilogram/kilograms per day



Product Specification

- Storage: Cool And Dry Place
- Aroma: This Apple Flavor Has Strong Apple Aroma
- Size: 10ml/ 30ml/ 125ml/ 1kg/ 2kg/ 5kg/ 10kg / 20kg/ 25kg / 200kg
- Color: Light Yellow Or Colourless
- Type: Synthetic Flavour & Fragrance
- Usage: Used For Bakery, Ice Cream,Cake,Biscuit,Candy ,Etc.
- Advantages: Long-Lasting Aroma, Strong Taste;good Effect With Just A Little Additives
- Other Names: Apple Fragrance Essence Oil
- Highlight: **Apple Food Fragrances,**
Synthetic Food Fragrances



More Images





Product Description

Product Description:

Our Food Fragrances are perfect for adding unique and delicious scents to your baked goods, candies, and other food products. They are designed to give your products a long-lasting aroma and strong taste, enhancing the overall flavor of your creations.

Our apple fragrance oil is a popular choice for those looking for a biscuit flavour fragrance that is both delicious and unique. With just a little bit of this oil added to your recipe, you can achieve a good effect and make your customers happy.

Our Food Fragrances are made with high-quality ingredients and are stored in a cool, dry place to ensure maximum freshness. Whether you are looking to add a new flavor and fragrance to your product line or simply want to experiment with a new aroma scented food, our Apple Fragrance Essence Oil is the perfect choice.

So why wait? Order your Food Fragrances today and take your products to the next level!!

The use of apple fragrance essence oil in food has many **benefits and effects**, including:

1. **Enhances Flavor:** Apple fragrance essence oil provides a fresh, sweet apple aroma to food, making its flavor more delicious and appealing, especially in candies, beverages, and baked goods.
2. **Stimulates Appetite:** The refreshing and pleasant aroma of apple can stimulate appetite, making the food look more enticing.
3. **Enhances Sensory Experience:** Apple fragrance essence oil not only improves the taste of food but also adds to the visual and olfactory sensory enjoyment, making the food more attractive.
4. **Provides Consistent Flavor:** Using apple fragrance essence oil ensures flavor consistency and stability in food, avoiding the effects of seasonal and quality variations in fresh apples.
5. **Versatile Application:** Apple fragrance essence oil can be widely used in various foods and beverages, including apple juice, cookies, cakes, and candies. This versatility makes it an important ingredient in food processing.
6. ****Cost-Effective**:** In large-scale production, apple fragrance essence oil is generally more economical than using fresh apples because it requires less quantity and is easier to store and handle.

Overall, apple fragrance essence oil can significantly enhance the flavor and aroma of food, making it more competitive in the market.



Applications:

Food flavors and spices are very suitable for various baking occasions and scenes, including bakeries, ice cream, cakes, biscuits, candies and other desserts. The product has a strong aroma and a light yellow or colorless color, which can **enhance the taste and appearance**

of food, making it more attractive and delicious.

1. Flavor enhancement

Function: Apple essential oil can provide a natural and refreshing apple scent to food and beverages.

Application: It is widely used in products such as juice, soda, tea beverages, candies, cakes, biscuits, ice cream, etc. to increase the apple flavor.

2. Product differentiation

Function: Adding apple essential oil can make the product stand out in the market and give it a unique fruity aroma.

Application: It is used to innovate food formulas such as apple-flavored biscuits, cakes, jams, etc. to make the product competitive.

3. Enhance consumer experience

Function: The sweetness and freshness of apple essential oil can enhance consumers' taste and smell experience.

Application: In consumers' daily diet, the use of apple essential oil can bring a pleasant sensory experience.

4. Stability and durability

Function: High-quality apple essential oil has good aroma stability and can maintain consistent flavor during processing and storage.

Application: Ensure that the aroma remains stable during food production and shelf life, and is not easy to evaporate or deteriorate.

5. Low dosage and high effect

Function: Apple essential oil usually requires a lower addition amount (such as 0.1%-0.5%) to produce a significant flavor effect.

Application: Reduce costs while maintaining the intensity and consistency of flavor.

6. Formula adjustment

Function: It can be mixed with other spices or flavor additives to adjust and enhance the overall flavor level.

Application: In complex flavor foods, such as apple cinnamon cookies or apple vanilla drinks, it is coordinated with other flavors.

In general, apple essential oil has become a common flavor additive used by food manufacturers in the food industry by enhancing flavor, increasing product appeal, enhancing consumer experience and maintaining flavor stability.



Features:

Product Name	High Concentration Food Flavor
Suggested	0.1%~0.3%
Packaging	10ml/ 30ml/ 125ml/ 1kg/ 2kg/ 5kg/ 10kg / 20kg/ 25kg / 200kg
Application	Bakery, drinks & beverage, dairy product, confectionery, candy, ice cream, biscuits, etc
Shelf Life	48 months
Sample	Free Sample, Each 10ml, Please Contact Us for Sample Details
OEM/ODM	Welcome
Fast Delivery	5-8 working days for Trial order; 8-15 working days for OEM order
Certification	COA, MSDS, IFRA, CE, ISO

Advantages:

Why choose us?

1. Raw material advantage

*Fresh

Raw materials are processed quickly from place of origin to factory to ensure freshness.

*Nature

Have cooperative base in raw material the place of origin.

*Traceable

Specially-assigned professional management. Strictly control the quality of raw materials

2. Technology advantage

*Low temperature cycle stage extraction

Milion analyzed the advantages and disadvantages of various extraction methods, combined with the characteristics of raw materials, geographical advantages and equipment output value and other factors, through repeated scientific experiments, finally confirmed that low temperature sub-extraction method has become the bottom extraction technology of all kinds of concentrate.

*Break through technical difficulties

The extraction process was completed under the condition of low temperature, and the good components were better preserved in the extraction process, which overcame the corruption of the extraction solution and the dissolution of impurities in the traditional extraction process. Breaking through the technical problems of insufficient head fragrance of flower concentrates, turbidity of tea concentrates, obvious bitter and astringent flavour of coffee concentrates, oxidation of citrus concentrates.

3. Products advantages

* Liquid form, storage at room temperature

* Anti-corrosion, anti-oxidation, stability

* High level of flavor reproduction

* Customized services



Support and Services:

Our Food Fragrances product comes with comprehensive technical support and services to ensure that our customers can maximize its potential and benefits. Our team of experts is available to provide assistance in the following areas:

Product formulation and development

Application and usage guidance

Regulatory compliance

Quality control and testing

Customized fragrance solutions

Our technical support and services are designed to help our customers overcome any challenges they may encounter and achieve the best possible results with our Food Fragrances product.



Packing and Shipping:

Product Packaging:

Our fragrance essence oils come in a stable plastic or iron bottle. The bottle is then carefully placed in a sturdy cardboard box with cushioning material to ensure safe delivery to your doorstep.

Shipping:

The fragrance oil will be shipped using a reliable courier service.

The package will be properly sealed to prevent any leaks or spills.

Shipping rates will be calculated based on the destination and weight of the order.

Shipping times will vary based on the location of the customer.



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