Guangzhou plant fragrance Co., Ltd fragrances-oil.com

High Purity Tasty Cola Fragrance Essential Oil For Enhanced Food Flavor In Liquid Form

Basic Information

Place of Origin: China,GuangdongBrand Name: Plant Fragrance

Certification: COA,MSDS,IFRA,CE,ISO

Model Number: LDZ-PL100010
 Minimum Order To be negotiated Quantity:

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

Other Names: Cola Fragrance Essence Oil

• Storage: Cool And Dry Place

Advantages: Long-Lasting Aroma, Strong Taste;good

Effect With Just A Little Additives

• Form: Light Yellow Or Colourless Liquid Oil

• Size: 10ml/ 30ml/ 125ml/ 1kg/ 2kg/ 5kg/ 10kg /

20kg/ 25kg / 200kg

Solubility: Oil/ Water Soluble

• Usage: Used For Bakery, Ice

Cream, Cake, Biscuit, Candy, Etc.

Scent: This Cola Flavor Has Strong Cola Aroma

Highlight: Cola Fragrance Essential Oil,

Fragrance Essential Oil Liquid



More Images













Product Description

Product Description:

Our Food Fragrances come in a light yellow or colorless liquid oil form, and are available in a variety of sizes to suit your needs: 10ml, 30ml, 125ml, 1kg, 2kg, 5kg, 10kg, 20kg, 25kg, and 200kg.

These food fragrance oils are not only oil soluble, but water soluble as well, making them extremely versatile in their application. Our Cola flavor has a strong cola aroma that is sure to add an extra kick to your baking creations. Use it in your biscuit flavour fragrance to create a unique and delicious treat that will have everyone asking for the recipe.

Our food fragrance oils are made with essential oils to ensure the highest quality and purity.

Choose our Food Fragrances for all your baking needs and take your creations to the next level with the delicious scents and flavors they provide.

The role of cola flavoring in food is primarily reflected in the following aspects:

- 1. Flavor Enhancement: Cola flavoring is mainly used to impart a unique cola-like flavor to foods. This flavoring contains distinctive aroma components of cola, such as vanilla, caramel, and cinnamon, giving the food the taste and aroma of cola.
- 2. **Consistency**: By using cola flavoring, food manufacturers can ensure that the flavor of each batch of products remains consistent. This consistency is particularly important for commercial production, ensuring that consumers experience the same flavor each time.
- 3. Cost Control: Using flavoring can reduce raw material costs. Compared to using natural cola flavoring ingredients directly, flavoring is usually more economical and can also simplify the production process.
- 4. **Ease of Use**: Flavoring is generally convenient to use in foods, as it can be effective with a small amount added. In contrast, using natural ingredients might require more processing and blending.
- 5. Extended Shelf Life: Some flavorings can help improve the shelf life of food products. Since flavorings generally have good stability and a longer shelf life, they contribute to extending the storage time of the final product.
- 6. **Product Diversification**: Using flavoring allows food manufacturers to develop a variety of flavored products without needing to develop and test multiple natural ingredients. This helps diversify the product line and meet different consumer taste preferences. It is important to note that, despite these benefits, cola flavoring should be used in accordance with food safety standards and regulations to ensure the amount used is compliant with relevant laws, thereby guaranteeing consumer health and food safety.



Advantages:

Why choose us?

Willy choose us:	
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
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.
Products advantages	* Liquid form, storage at room temperature * Anti-corrosion, anti-oxidation, stability * High level of flavor reproduction * Customized services

Applications:

The Plant Fragrance LDZ-PL100010 is known for its long-lasting aroma and strong taste. It has a good effect with just a little additives and is perfect for various food applications. It is widely used for bakery, ice cream, cake, biscuit, candy, and other food products, making it an ideal choice for food manufacturers and food enthusiasts.

This food fragrance oil essential oil is easy to store and should be kept in a cool and dry place. It has a minimum order quantity, which can be negotiated, and the price ranges from \$20.00 to be negotiated for 1-49 kilograms. The supply ability is 2000 Kilogram/Kilograms per day, and the delivery time is 5-8 working days for Trial order and 8-15 working days for OEM order.

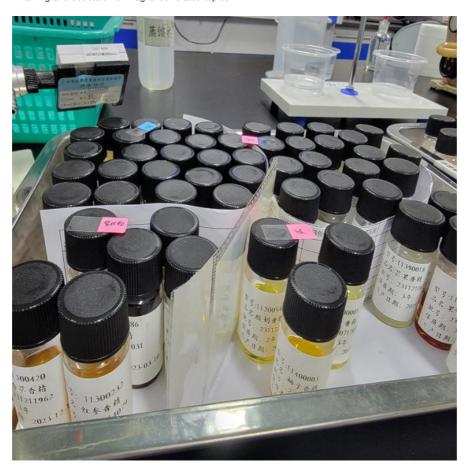
Overall, Plant Fragrance LDZ-PL100010 is a versatile product that is perfect for different occasions and scenarios. Whether you are looking to create unique food products or enhance the taste of existing ones, this food fragrance oil essential oil is an excellent choice. With its high-quality ingredients and certifications, you can be sure that you are getting a safe and effective product. Keywords: Food Fragrance Oil Essential Oil, Food Fragrance Oil Essential Oil, Food Essence Flavours



Support and Services:

Our Food Fragrances product technical support and services include:

- -Expert consultation on fragrance selection and customization
- -Assistance with fragrance application and inclusion levels
- -Sensory evaluation and testing services
- -Regulatory compliance support and documentation
- -Ongoing fragrance performance monitoring and optimization
- -Training and education on fragrance-related topics



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 product is carefully packed and shipped in a secure and protective box to ensure that it reaches our customers in perfect condition. We use reliable and efficient shipping services to ensure that our customers receive their orders on time. We also provide tracking information for every order, so customers can track their package and know when to expect their delivery.



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