



Light Yellow Food Fragrances Red Jujube Fragrance Essential Oil For Ice Cream

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-PL100016
- 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

- Other Names: Red Jujube Fragrance Essence Oil
- Form: Light Yellow Or Colourless Liquid Oil
- Application: Used For Bakery, Ice Cream,Cake,Biscuit,Candy ,Etc.
- Advantages: Long-Lasting Aroma, Strong Taste;good Effect With Just A Little Additives
- Solubility: Oil/ Water Soluble
- Packing Size: 10ml/ 30ml/ 125ml/ 1kg/ 2kg/ 5kg/ 10kg / 20kg/ 25kg / 200kg
- Scent: This Red Jujube Flavor Has Strong Red Jujube Aroma
- Storage: Cool And Dry Place
- Highlight: **Light Yellow Food Fragrances,**
Ice Cream Food Fragrances,



More Images





Product Description

Product Description:

Our Food Fragrance Oil Essential Oil is oil and water-soluble, making it perfect for use in various applications, including bakery, ice cream, cake, biscuit, candy, and other desserts. It can also be used in savory dishes to add a unique aroma and flavor.

The Food Fragrance Oil Essential Oil comes in various packing sizes from 10ml to 200kg. You can choose the size that best suits your needs, whether you need a small quantity for home use or a large amount for commercial purposes.

The Food Fragrance Oil Essential Oil comes in a light yellow or colorless liquid oil form, making it easy to mix and use. It is a high-quality oil that is safe for consumption and has been manufactured according to strict standards.

Overall, our Food Fragrance Oil Essential Oil is an excellent choice for anyone who wants to add a unique scent and flavor to their cooking and baking. Try it today and see the difference it can make in your dishes!

The use of jujube flavoring in food has several **benefits and effects**:

1. **Flavor Enhancement**: Jujube flavoring can provide a rich jujube taste to food, giving it a sweet jujube aroma. It is widely used in beverages, candies, baked goods, syrups, and more, significantly enhancing the product's flavor and appeal.
2. **Consistency**: Using jujube flavoring ensures that the flavor of each batch of food remains consistent, helping to maintain product quality stability. Compared to using fresh jujubes, flavoring is more reliable for flavor retention and control.
3. **Cost-Effectiveness**: Jujube flavoring is generally more economical than using real jujubes or jujube juice. The production cost of flavoring is lower, and it provides a lasting flavor, reducing raw material waste.
4. **Extended Shelf Life**: The use of flavoring can extend the shelf life of food because flavoring does not easily spoil or degrade. In contrast, the moisture and sugar content in real jujubes can affect the preservation time of food.
5. **Ease of Use**: Jujube flavoring is typically available in liquid or powder form, making it easy to incorporate into various food formulations without requiring additional processing or handling.
6. **Variety**: Jujube flavoring can offer different types of jujube aromas to meet diverse consumer preferences and tastes. For example, it can mimic different varieties of jujube flavors or flavor intensities.

Overall, jujube flavoring is an economical, efficient, and reliable way to impart jujube flavor to food while maintaining product consistency and stability.

Advantages:

Why choose us?

| | |
|-------------------------------|--|
| Raw material advantage | <ul style="list-style-type: none">*Fresh Raw materials are processed quickly from place of origin to factory to ensure freshness. <ul style="list-style-type: none">*Nature Have cooperative base in raw material the place of origin. <ul style="list-style-type: none">*Traceable Specially-assigned professional management. Strictly control the quality of raw materials |
| Technology advantage | <ul style="list-style-type: none">*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. <ul style="list-style-type: none">*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 | <ul style="list-style-type: none">* Liquid form, storage at room temperature* Anti-corrosion, anti-oxidation, stability* High level of flavor reproduction* Customized services |

Applications:

The Plant Fragrance Food Flavor Fragrance LDZ-PL100016 is suitable for use in a wide range of food products, including baked goods, desserts, snacks, and beverages. It can be used to create a variety of different flavors, such as fruity, nutty, and spicy flavors. This product is highly concentrated, so only a small amount is needed to achieve a strong taste and long-lasting aroma.

The Food Essence Flavours LDZ-PL100016 is oil and water-soluble, making it easy to use in different types of food products. It can be added directly to the food product or used as a flavoring agent in the cooking process. This product is available in light yellow or colorless liquid oil form and has a shelf life of up to two years when stored in a cool and dry place.

The Plant Fragrance Food Flavor Fragrance LDZ-PL100016 is available in different packaging options, including carton drum packing and iron drum packing. The carton drum packing has a capacity of 5kgs/drum, with 4 drums/carton, and 20kgs/carton. The iron drum packing has a capacity of 25 kg/drum (D: 30cm, H: 45cm) with a volume of 0.032cbm. The minimum order quantity for this product is to be negotiated, and the price is \$20.00 per kilogram for orders between 1-49 kilograms.

This product has a supply capacity of 2000 Kilogram/Kilograms per day, and the delivery time is 5-8 working days for trial orders and 8-15 working days for OEM orders. The payment terms accepted for this product include T/T, Western Union, Ali Pay, and Paypal.

The Plant Fragrance Food Flavor Fragrance LDZ-PL100016 is also known as Red Jujube Fragrance Essence Oil. This product is highly advantageous, as it requires only a little amount of additives to achieve a good effect.

Overall, the Plant Fragrance Food Flavor Fragrance LDZ-PL100016 is a high-quality and versatile product suitable for various food applications. Its long-lasting aroma, strong taste, and ease of use make it an ideal choice for food manufacturers and chefs.

Customization:

Our high-quality product has a shelf life of 1-3 years and comes with the advantage of 20 years of manufacturing experience. It is suitable for use in a range of food products and is commonly referred to as Food Fragrance Oil.

>>> Appliance <<<



Support and Services:

Our Food Fragrances product team offers technical support and services to help our customers achieve the desired sensory experiences in their food products. Our team of experts can provide guidance on flavor profiles, ingredient compatibility, and formulation optimization. We also offer sensory testing services to ensure the quality and consistency of our fragrances, as well as customized fragrance development to meet specific customer needs. Additionally, our team can assist with regulatory compliance and provide documentation for our products.

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 will be shipped in a cardboard box with appropriate cushioning materials to prevent damage during transit. The product will be shipped using a reliable courier service with a tracking number provided to the customer for easy monitoring of the shipment status. Shipping is available within the United States and internationally, with varying delivery times and rates depending on the destination.



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