

High Concentration Chocolate Fragrance Oil Long Lasting Food Aroma Fragrance Oil

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-PL100018
- 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

- Advantages: Long-Lasting Aroma, Strong Taste;good Effect With Just A Little Additives
- Solubility: Oil/ Water Soluble
- Usage: Bakery, Ice Cream,Cake,Biscuit,Candy ,Etc.
- Odor: This Chocolate Flavor Has Strong Chocolate Aroma
- Form: Light Yellow Or Colourless Liquid Oil
- Name: Chocolate Fragrance Essence Oil
- Oem Service: Welcome
- Packing Size: 10ml/ 30ml/ 125ml/ 1kg/ 2kg/ 5kg/ 10kg / 20kg/ 25kg / 200kg
- Highlight: **High Concentration Chocolate Fragrance Oil , Food Chocolate Fragrance Oil, Food Aroma Fragrance Oil**



More Images





Product Description

Product Description:

Our Food Fragrances product line is perfect for those who want to enhance the flavor and aroma of their baked goods and sweets. Our fragrances are made with high-quality ingredients that are oil and water soluble, making them versatile and easy to use for any type of recipe.

Our fragrances are ideal for use in bakery, ice cream, cake, biscuit, candy, and other food products. They are also perfect for those who are looking to create their own signature scents for their food products.

We offer OEM service, so you can customize your fragrances to meet your specific needs. Our fragrances are also available in a variety of scents, including vanilla, chocolate, and more.

The chocolate flavor, in particular, has a rich and indulgent chocolate aroma that will delight any chocolate lover. Our fragrances are designed to provide a long-lasting aroma and strong taste, so you only need a small amount of additives to achieve the desired effect. Overall, our Food Fragrances product line is the perfect solution for those who want to add flavor and fragrance to their food products. Our fragrances are of high quality, long-lasting, and versatile, making them the perfect choice for any food or aromatherapy application.

The use of chocolate flavoring in food products offers several significant benefits. It not only improves flavor and taste but also plays a crucial role in cost and quality control. Here are some of the main **benefits and effects**:

1. Flavor Enhancement

- Consistent Taste: Chocolate flavoring ensures that every batch of food has a consistent chocolate flavor, unaffected by natural variations in raw materials. For example, the flavor of natural chocolate might vary depending on the source or processing methods, while flavoring provides a stable taste.
- Rich Aroma: Flavoring can enhance the chocolate aroma, making the food more enticing and delicious.

2. Cost Savings

- Reduced Raw Material Costs: Using chocolate flavoring is cheaper than using actual chocolate or cocoa powder. The prices of real chocolate and cocoa powder can fluctuate significantly, whereas the cost of flavoring is more stable.
- Lower Transportation and Storage Costs: Flavoring is typically much smaller in volume and weight compared to actual chocolate products, reducing transportation and storage costs.

3. Production Efficiency

- Simplified Production Process: The amount of flavoring used in food formulations is usually very small, which simplifies the production process and reduces the need for handling raw materials.
- Improved Product Consistency: Flavoring performs consistently across different food matrices, which can reduce quality issues arising from raw material variations during production.

4. Quality Control

- Consistency: Since the composition and concentration of flavoring are precisely controlled, it ensures that the final product's flavor remains consistent. In contrast, the flavor of natural chocolate can be affected by the quality of raw materials.
- Formulation Flexibility: Manufacturers can adjust the concentration of the flavoring as needed to control the intensity of the flavor, catering to different consumer preferences.

5. Application Range

- Diverse Products: Chocolate flavoring can be used not only in chocolate products but also widely applied in candies, baked goods, beverages, and more, enriching the product line.
 - Reduced Dependence on Other Ingredients: Using flavoring can reduce the reliance on other auxiliary ingredients (such as sugar, fats, etc.), optimizing formulations and lowering production costs.
- In summary, chocolate flavoring in food production not only provides a consistent flavor and aroma but also significantly reduces costs, simplifies the production process, and improves quality control, making it suitable for a wide range of food applications.

>>> Appliance <<<



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



Customization:

Name: Chocolate Fragrance Essence Oil

Product Customization Services:

Customize the Food Flavor Fragrance to meet your specific needs and requirements.

Provide Aroma Scented Food for an enhanced culinary experience.

Create a unique Flavor And Fragrance profile for your food products.



Support and Services:

Our technical support team is available to provide assistance with any questions or issues related to our Food Fragrances product. This includes guidance on usage, recommended applications, and troubleshooting any potential problems that may arise. In addition, we offer a range of services to our customers, including customized formulation development, sensory evaluations, and flavor matching. Our team of experts can work with you to create unique and innovative fragrances that meet your specific needs and preferences.

For more information on our technical support and services, please contact us.



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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