Long Lasting Food Fragrances Essence Oil Banana Aroma Fragrance For Bakery

Basic Information

- Place of Origin:
- Brand Name:
- Certification:
- COA, MSDS, IFRA, CE, ISO LDZ-PL100019 Model Number:
- Minimum Order Quantity:
- 1 49 kilograms \$20.00,to be negotiated • Price:
- 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

China, Guangdong

Plant Fragrance

To be negotiated

- 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

24 Months
Light Yellow Or Colourless Liquid Oil
Long-Lasting Aroma, Strong Taste;good Effect With Just A Little Additives
This Banana Flavor Has Strong Banana Aroma
Banana Fragrance Essence Oil
Oil/ Water Soluble
Used For Bakery, Ice Cream,Cake,Biscuit,Candy ,Etc.
10ml/ 30ml/ 125ml/ 1kg/ 2kg/ 5kg/ 10kg / 20kg/ 25kg / 200kg
Long Lasting Food Fragrances, Bakery Food Fragrances,



More Images





Product Description

Product Description:

Our Food Fragrances come in a light yellow or colorless liquid oil form, making them easy to use and mix into your recipes. They are also oil and water-soluble, giving you the flexibility to use them in a variety of dishes.

Our Banana Flavor Food Fragrance has a strong banana aroma that will bring a delightful twist to your recipes. It is perfect for baking banana bread or adding a touch of banana flavor to your smoothies.

Our Food Fragrances have a shelf life of 24 months, giving you plenty of time to experiment with different recipes and flavors. Our fragrances are not just limited to culinary purposes, they can also be used in aromatherapy fragrances and other applications. The Biscuit Flavour Fragrance, for example, can be used to create a warm and inviting atmosphere in your home. Overall, our Food Fragrances are a must-have for any culinary enthusiast or professional chef looking to add a unique twist to their dishes. Try them out today and experience the difference they can make!

The use of banana flavoring in food products offers the following benefits:

1. **Flavor Enhancement**

- **Consistent Flavor**: Banana flavoring provides a stable banana taste, avoiding the impact of natural banana quality fluctuations on flavor.

- **Enhanced Aroma**: It can enhance the banana aroma in food, making the product more appealing and flavorful.

2. **Cost Efficiency**

- **Lower Raw Material Costs**: Using banana flavoring is more cost-effective than using actual bananas or banana puree, as the price of real bananas can vary significantly due to seasonal and market fluctuations.

- **Reduced Transportation and Storage Costs**: Flavoring is small in volume and lightweight, which reduces transportation and storage costs compared to actual bananas.

3. **Production Efficiency**

- **Simplified Production Process**: The small amount of flavoring used simplifies the production process and reduces the complexity of handling raw materials.

- **Improved Product Stability**: Flavoring maintains a consistent flavor across different food matrices, reducing quality fluctuations during production.

4. **Quality Control**

- **Consistency**: The composition and concentration of the flavoring are precisely controlled, ensuring that the final product's banana flavor remains stable, while the flavor of natural bananas may vary due to raw material differences.

- **Formulation Flexibility**: Manufacturers can adjust the concentration of the flavoring as needed to control flavor intensity, meeting different consumer preferences.

5. **Wide Application**

- **Diverse Products**: Banana flavoring can be widely applied in candies, beverages, baked goods, and more, enriching the product line.
- **Reduced Dependency on Other Ingredients**: The use of flavoring can decrease reliance on other ingredients (such as sugar or fruit puree), optimizing formulations and lowering production costs.

In summary, banana flavoring provides consistent flavor and aroma, reduces costs, improves production efficiency, and helps with better quality control, making it suitable for various food applications.



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:

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.

Supplier Recommend

These 10 flavors have excellent baking effects after customer feedback





Support and Services:

Our Food Fragrances product technical support and services include:

Assistance with product selection and customization based on customer needs.

Guidance and recommendations on product usage, dosage, and handling.

Troubleshooting and resolution of technical issues related to product performance and quality.

Collaboration with customers on new product development and innovation.

Training and education on product features, benefits, and applications.

Our team of experts is dedicated to providing exceptional technical support and services to ensure the success of our customers in the food industry.

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 product will be shipped through a reliable courier service.

Shipping charges will be calculated based on the destination and weight of the package.

The estimated delivery time will be communicated to the customer after the product is shipped.

The customer will also receive a tracking number to track the shipment.

