



Food Grade Peanut Fragrance Oil Bakery Candy Flavors Essential Oils Food Flavors

Our Product Introduction

for more products please visit us on fragrances-oil.com

Basic Information

- Place of Origin: China,Guangdong
- Brand Name: Plant Fragrance
- Certification: COA,MSDS,IFRA,CE,ISO
- Model Number: LDZ-PL100024
- Minimum Order Quantity: To be negotiated
- Price: 1 - 49 kilograms \$20.00 To be negotiated
- Packaging Details: carton drum packing :5 kgs/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

- Odor: With The Aroma Of Scented Peanut
- Product Type: Food Grade Blending Essential Oils
- Form: Light Yellow Or Colourless Liquid Oil
- Application: Daily Flavor, Industrial Flavor, Food Flavor,Fragrance Oil For Baking/Cooking Food
- Other Names: Concentrated Peanut Flavor/Peanut Fragrance Essence Oil/Peanut Fragrance/Peanut Flavors/Peanut Flavoring Liquid Oil
- Packing: Plastic Or Iron Barrel
- Application: Food,Ice Cream,Candy,Biscuit,Baking,etc.
- Product Name: Peanut Liquid Flavour Concentrate
- Dasage: About 0.5%-1%



More Images





Product Description

Product Description:

Peanut essential oil (Model Number: LDZ-PL100024) is an essential oil with a strong nutty aroma. It is widely used in food processing, personal care and fragrance products. It is usually a transparent liquid with a light yellow to light amber color, smooth and light texture, and easy to mix. It exudes a rich, mellow peanut aroma with a distinct nutty aroma, warm and lasting, similar to the aroma of roasted peanuts. It is mainly made of natural peanut extracts and may contain spices, vegetable oils and other natural or synthetic fragrance ingredients.

Unique Nutty Aroma: Peanut essential oil has a strong roasted peanut flavor and is an ideal spice, especially suitable for food and fragrance products, providing a natural nutty aroma.

Food spices: Widely used in food processing, especially for snacks, baked goods, candies, sauces, etc., to enhance the peanut flavor and bring a crispy feeling.

Blending: Peanut essential oil can be mixed with other essential oils (such as coconut oil, vanilla essential oil, etc.) to create a unique aroma combination and enrich the fragrance level of the product.

Fresh air: It can be used as part of home fragrance to bring a warm, natural nutty scent and create a comfortable atmosphere.



Why Choose Us?

Raw material advantage	<p>*Fresh Raw materials are processed quickly from place of origin to factory to ensure freshness.</p> <p>*Nature Have cooperative base in raw material the place of origin.</p> <p>*Traceable Specially-assigned professional management. Strictly control the quality of raw materials</p>
Technology advantage	<p>*Low temperature cycle stage extraction 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.</p> <p>*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.</p>
Products advantages	<p>* Liquid form, storage at room temperature</p> <p>* Anti-corrosion, anti-oxidation, stability</p> <p>* High level of flavor reproduction</p> <p>* Customized services</p>



Technical Parameters:

Testing Items	Standard Requirements	Testing Result	Conclusion
Character	yellow liquid, with the aroma of sweet scented peanut	Qualified	Confirmed
Density	0.9380-0.9500	0.9410	Confirmed
Refractive index (20°C)	1.4800-1.5000	1.4856	Confirmed

Solubility	The 1ml sample is soluble in 3ml volume fraction of 90% ethanol, a clear and transparent liquid	Qualified	Confirmed
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Reference Addition:

product type	reference addition(%)	produce type	reference addition(%)
perfume	5%-15%	paint	0.05%-0.2%
laundry detergents	0.1%-0.5%	candle	1.2%-3%
shampoo and hair conditioner	0.1%-0.5%	toys	0.1%-0.5%
dish wash	0.1%-0.6%	body wash	0.1%-0.5%
soap type	0.8%-1.5%	air freshener	0.4%-0.8%



Applications:

Peanut essential oil(Model Number:LDZ-PL100024) has a wide range of applications in food production, especially because of its rich nutty aroma and natural flavor, making it an important ingredient in a variety of food processing. **The following are specific uses of peanut essential oil in food production:**

Baked foods:

Bread and pastries: Peanut essential oil is widely used in baked products such as bread, cakes, biscuits, muffins, etc., to enhance the aroma of nuts and add rich flavor layers to the products.

Snack processing

Peanut-flavored snacks: used in peanut-flavored snacks such as peanut crisps, peanut candies, chocolate peanut bars, etc., to provide a rich peanut aroma and enhance the flavor and taste of the product.

Potato chips and nut snacks: Peanut essential oil can be used in flavored potato chips and nut snacks to increase the aroma of salty snacks and make the product more popular with consumers.

Puffed foods: In puffed foods such as popcorn, French fries, and corn flakes, peanut essential oil is often used as a flavoring agent to bring a natural nutty aroma.

Candy and chocolate

Candy: used in sweets such as peanut crisps and soft candies to increase the natural peanut flavor and enhance the taste and texture.

Chocolate products: Peanut essential oil is often used in chocolate products, such as peanut chocolate bars, chocolate fillings, etc., giving a rich nutty aroma and smooth taste.

Sauces and sauces

Peanut butter: In the production of peanut butter, peanut essential oil can enhance the aroma of peanuts, making the product taste stronger and prolonging the fragrance.

Sauces: In salad dressings, dips and sauces, peanut essential oil provides a natural nutty flavor to the product, making it suitable for Asian-style cuisine or peanut-flavored dishes.

Beverages and desserts

Milkshakes and ice cream: Peanut essential oil can be added to milkshakes, ice cream and frozen desserts to give the product a unique nutty aroma and smooth taste.

Desserts: Used in puddings, cream desserts and mousses, it provides a rich nutty flavor and enhances the layering of desserts.

Seasoning and cooking additives

Seasonings: Peanut essential oil is used in a variety of seasonings, including barbecue sauces, marinades and flavored seasoning powders to help enhance the peanut flavor and is suitable for various cooking occasions.

Healthy Food

Nutrition Bars and Meal Replacements: Peanut essential oil is often used in healthy foods such as energy bars, nutritional meal replacements, protein bars, etc. to increase the aroma and flavor of the product while providing nutrition.

Peanut-flavored cereal foods: Used in breakfast cereals and oatmeal to provide natural peanut flavor and increase the richness of the taste.

Baking and cooking supplements

Peanut powder and flavor powder: Peanut essential oil can also be combined with other ingredients to make peanut-flavored powder or essence, which is widely used as an aroma enhancer in baked goods or cooking.

Peanut essential oil plays a key role in food production due to its unique and rich nutty aroma. Whether it is baked goods, snack processing, candy manufacturing or sauces and beverages, peanut essential oil can enhance the flavor of food, increase aroma, and make the product more attractive.

Supplier Recommend

These 10 flavors have excellent baking effects after customer feedback

				
Strawberry	Blueberry	Peanut	Cream	Fresh milk
				
Cantaloupe	Sweet orange	Green tea	Sesame	Walnut

Support and Services:

Our Blending Essential Oils product comes with comprehensive technical support and services to ensure the best experience for our customers. Our team of experts is available to assist with any product-related questions or concerns, including troubleshooting, usage tips, and general inquiries.

In addition, we provide ongoing product updates and maintenance services to ensure the product is functioning optimally and stays up-to-date with industry standards. Our goal is to provide the best possible product and customer experience.

If you have any questions or need assistance with our Blending Essential Oils product, please do not hesitate to contact our customer support team.



Packing and Shipping:

Product Packaging:

A label with the product name and a brief description will be affixed to the box for easy identification.

The Fragrances Oil will be packaged in a sturdy cardboard box to ensure its protection during shipping.

The product will be wrapped in bubble wrap to prevent any damage and to keep it from moving around inside the box.

Shipping:

The Fragrances Oil will be shipped via a reputable courier service.

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

Tracking information will be provided to the customer so they can track their package.

The estimated delivery time will depend on the customer's location and the selected shipping method.



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