

Matcha Essence Oil Candy Food Grade Fragrance Matcha Biscuits Flavoring Liquid 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-PL100030
- 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

- Used For: Bakery, Drinks & Beverage, Dairy Product, Confectionery, Candy, Ice Cream, Biscuits, Etc
- Storage Condition: Cool Dry Place (Store In Cool, Dry Place In Tightly Sealed Containers)
- Name: Matcha Fragrance Essence Oil/Matcha Fragrance/Matcha Flavors
- Samples: Freely Provide, Each 2 ML,Please Contact Us For Sample Details
- Scent: With The Aroma Of Sweet Scented Like Matcha
- Color: Yellowish Or Colorless
- Storage: 1-3 Years(Opened For One Year, Unopened For Three Years/Store In Cool, Dry Place In Tightly Sealed Containers)



More Images





Product Description

Product Description:

Matcha essence usually uses high-quality matcha raw materials, and retains its unique tea aroma and freshness through scientific extraction and processing technology, bringing a rich matcha flavor. Matcha flavor can exist in different forms such as liquid and powder to adapt to different usage scenarios and food processes. Matcha flavor is an additive specifically used to give matcha flavor to foods and beverages, and is widely used in beverages, desserts, baking, ice cream and other products. A small amount of matcha essence delivers a noticeable matcha flavor with highly effective flavor enhancement.



Features:

Natural taste: simulates the natural aroma and slightly bitter taste of matcha, making the food taste more natural and soft.

Wide applicability: matcha flavor is suitable for a variety of foods and beverages, and can adapt to different process requirements such as high-temperature baking and freezing.

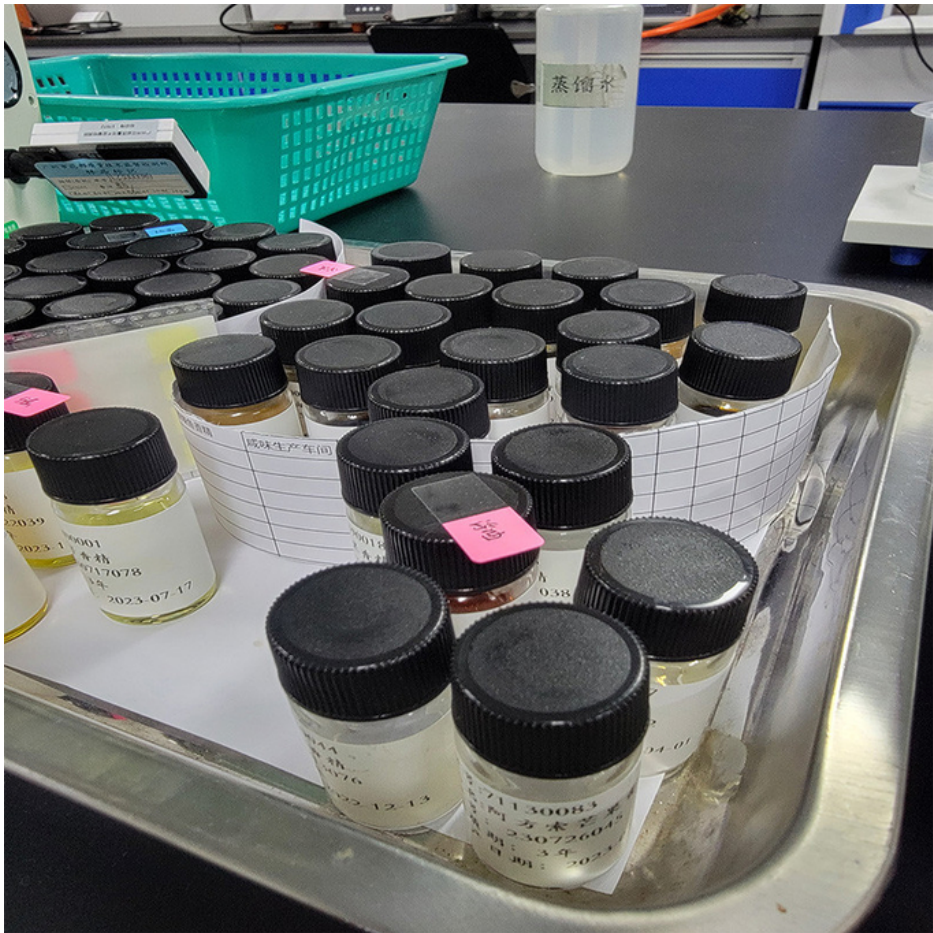
Stable color: matcha flavor has high color stability, is not easily affected by light and temperature changes, and can maintain the color, aroma and taste of matcha products for a long time.

Easy to store: Compared with fresh matcha powder, matcha flavor has a more stable shelf life, which is convenient for long-term storage and use.

Technical Parameters:

Testing Items	Standard Requirements	Testing Result	Single Conclusion

Appearance	Pale yellowish clear liquid.	Qualified	Conformed
Scent	with the aroma of sweet scented lavender	Qualifiod	Conformed
Density	0.848-0.880	0.856	Conformed
optical Rotation	-5--18°	-2.4°	Conformed
Refractive Index	1.452-1.470	1.462	Conformed
Freezing point	16-23.5	17	Conformed
Ester value	7-24	14	Conformed
Geraniol content	30-42%	35.2%	Conformed



Applications:

Matcha essential oil is one of the commonly used flavor enhancers in modern food additives. It is not only popular in daily home cooking, but also plays an important role in industrial production. It provides pure and natural matcha aroma for various foods and beverages, enhancing the unique flavor of the product.

1. Application of matcha flavor in daily life

Home baking: Matcha essential oil is often used in homemade cakes, cookies, bread and other baked goods to easily create matcha flavor. Whether it is matcha cake, matcha cookies or matcha pudding, a small drop of matcha essential oil can bring a rich matcha flavor.

DIY drinks: More and more people like to make homemade matcha drinks at home, using matcha essential oil to make matcha milk tea, matcha latte or matcha juice, which has a rich and natural taste, and there is no need to worry about the tedious steps of brewing matcha powder.

Ice product production: Matcha essential oil can be used to make home-made matcha ice cream, smoothies and other ice products, giving these frozen foods the unique fresh aroma of matcha and adding flavor layers.

2. Application of Matcha Flavor in Industrial Production

Baked Food: Matcha essential oil is an indispensable flavor source in baked products such as pastries, biscuits, and bread, especially in products such as matcha cakes and matcha Swiss rolls, which can effectively stabilize the flavor of the product and increase the attractiveness of the product.

Dairy Products and Frozen Foods: Matcha essential oil is widely used in dairy products such as matcha-flavored ice cream, yogurt, and lactic acid beverages. It can maintain the stability of the matcha aroma under frozen conditions, bringing a more distinctive taste experience.

Ready-to-drink tea and beverages: In ready-to-drink matcha beverages, matcha-flavored functional beverages, and tea beverages, matcha flavor gives the product a pure matcha aroma, simplifies the production process, and reduces production costs.

Candy and Chocolate: Matcha essential oil is also widely used in candy, chocolate, milk candy and other products, injecting a rich tea aroma into the product and enhancing the consumer's taste experience.

>>> Appliance <<<



Support and Services:

Our Food Fragrances product technical support team is available to assist with any questions or issues you may have regarding our products. We can provide guidance on product usage, troubleshooting, and compatibility. Our team is knowledgeable and experienced in the food industry, and can offer specialized support that is tailored to your needs.

In addition to technical support, we also offer a range of services to help you get the most out of our products. These services include:

Product training and education

Custom fragrance development

On-site support and consultation

Product sampling and evaluation

Our goal is to provide you with the best possible support and services to ensure that your experience with our Food Fragrances product is a success.



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.

Product Shipping:

Shipping time may vary depending on the destination.

The blending essential oils are shipped using standard shipping.

Shipping is available within the United States and internationally.

Tracking information is provided to the customer upon shipment.



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