



Highly Concentrated Food Grade Grape Fragrance Essential Oil For Beverages / Candies Making

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-PL100011
- 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

- Application: Beverage/ Candy/ Cake/ Cookie
- Grade: Food Grade
- Other Names: Grape Liquid Oil/Grape Fragrance
- Solubility: Oil/ Water Soluble
- Form: Light Yellow Or Colourless Liquid
- Storage: Cool Dry Place (Store In Cool, Dry Place In Tightly Sealed Containers)
- Usage: Food Flavoring
- OEM Service: Welcome
- Highlight: **Highly Concentrated Grape Fragrance Oil, Beverages Grape Fragrance Oil, Food Grade Grape Fragrance Oil**



More Images





Product Description

Product Description:

The Food Fragrances are a perfect addition to any recipe that requires an extra boost of flavor and aroma. It comes in a light yellow or colorless liquid form that is oil and water-soluble. This makes it easy to mix with different food products such as beverages, candy, cakes, cookies, and other food items. Its versatility in application makes it a popular choice among pastry chefs, bakers, and food manufacturers. This Flavour Fragrance is one of the most popular flavors among the Food Fragrances. It is commonly used in baking biscuits and cookies to give them a delicious and authentic taste. The Flavour Fragrance is also used in the production of other food items such as cakes, pancakes, waffles, and bread. It is a versatile fragrance that adds a unique taste and aroma to any food product.

The Food Fragrances are best stored in a cool and dry place in tightly sealed containers. This ensures that the fragrance retains its quality and effectiveness. The cool and dry storage conditions prevent the fragrance from deteriorating or losing its potency. It is important to store the fragrance in a tightly sealed container to prevent moisture from getting in and causing the fragrance to lose its flavor and aroma.

In conclusion, the Food Fragrances are a must-have for any food manufacturer, pastry chef, or baker. Its versatility in application and unique blend of natural and synthetic compounds make it the perfect addition to any recipe. The Biscuit Flavour Fragrance is one of the most popular flavors among the Food Fragrances. The Food Fragrances should be stored in cool and dry places in tightly sealed containers to ensure that it retains its quality and effectiveness.



Features:

Natural fruity aroma: simulates the aroma of natural grapes, bringing a sweet and refreshing taste.

High stability: can withstand high temperatures and be stored for a long time, suitable for baking and processing foods.

Strong compatibility: good compatibility with other spices, suitable for enhancing the flavor of a variety of foods.

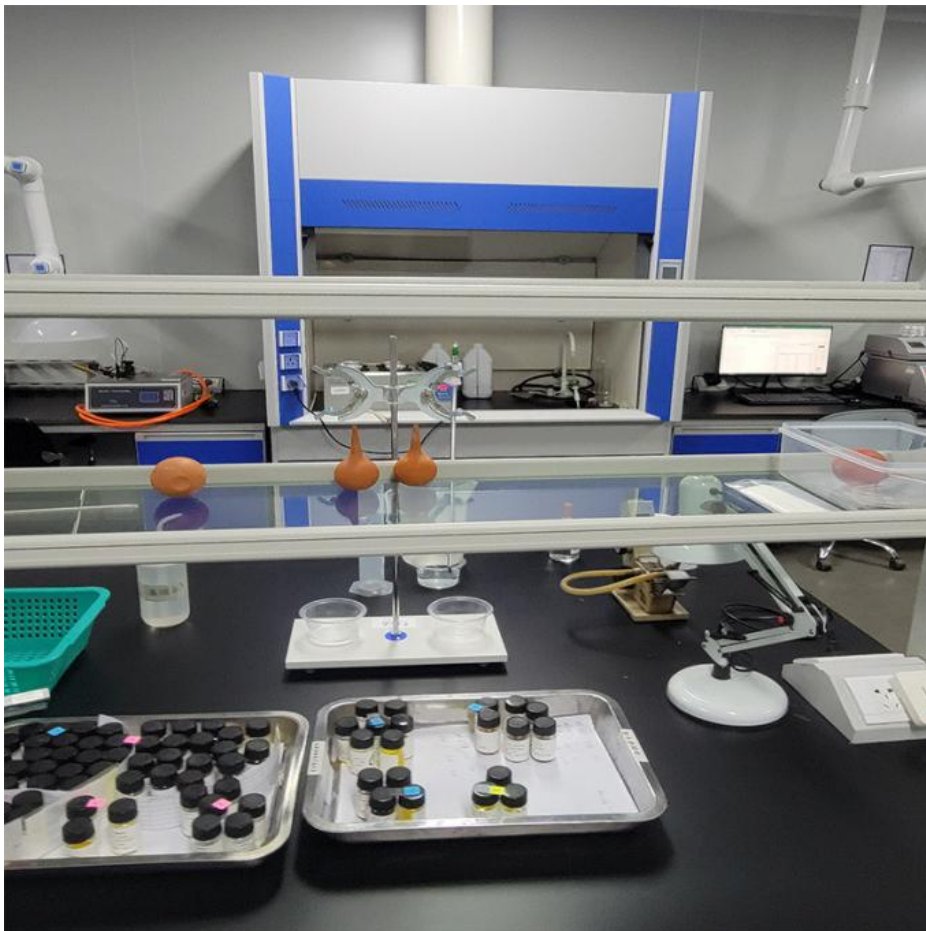
Food safety: meets food safety standards to ensure health and harmlessness.

Long-lasting aroma: has a long-lasting aroma release function to ensure the long-lasting flavor of food.



Technical Parameters:

Testing Items	Standard Requirements	Testing Result	Conclusion
Character	yellow liquid, with the aroma of sweet scented banana	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



Applications:

Grape flavor has a wide range of applications in food production. It can provide natural and refreshing grape flavors for various foods and enhance the market appeal of products. Common applications include:

Beverages: Grape flavor is widely used in grape-flavored beverages, grape juice, carbonated beverages, etc. It can simulate the aroma of natural grapes and make beverages more attractive.

Candy and snacks: Adding grape flavor to snacks such as grape-flavored candies, jellies, chocolates, and soft candies can provide rich fruity aromas to satisfy consumers' taste buds.

Baked products: The use of grape flavor in baked products such as cakes, biscuits, and pastries gives these foods a natural grape aroma, enhancing taste and flavor.

Dairy products: Such as ice cream, yogurt, cheese, etc., the addition of grape flavor can bring a refreshing grape flavor and increase product diversity.



Customization:

Customize your own Home Fragrance Scented for a relaxing and refreshing atmosphere.

Create your own Aromatherapy Fragrances for a calming and uplifting effect.

Personalize your Home Fragrance Scented with a unique scent that suits your preference.

For perfume fragrance oils, we offer OEM support for creating your own signature scent or replicating popular perfumes, ensuring your chosen fragrance stays with you wherever you go.

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Support and Services:

Our Fragrance Oil product comes with comprehensive technical support and services to ensure that our customers have a seamless experience. We offer:

[Product usage instructions and guidance](#)

[Expert advice on fragrance selection](#)

[Technical support for any issues or concerns](#)

[Product customization services](#)

[Assistance with regulatory compliance](#)

[Training and education on fragrance formulation and usage](#)



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