



## Watermelon Food Fragrance Oil Essential Oil Beverage Flavoring

### 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-PL100013
- 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: Food And Beverage Flavoring
- Samples: Freely Provide
- Grade: Food Grade
- Solubility: Oil/ Water Soluble
- Shelf Life: 1-3Years (Opened For One Year, Unopened For Three Years)
- Aroma: Watermelon Aroma
- Form: Light Yellow Or Colourless Liquid Oil
- Other Names: Watermelon Fragrance Essence Oil
- Highlight: **Watermelon Food Fragrance Oil, Beverage Flavoring Food Fragrance Oil, Watermelon Essential Oil**



#### More Images





## Product Description

### Product Description:

Our food fragrances have a shelf life of 1-3 years, with an opened bottle lasting for one year and an unopened bottle lasting for three years. This ensures that you can enjoy the fragrance for a long time, even after opening the bottle.

Our food fragrances are oil and water-soluble, making it easy to incorporate them into your recipes. You can use our food fragrances to add the perfect biscuit flavor to your baked goods or to enhance the taste of your beverages.

For best results, store our food fragrances in a cool and dry place. This ensures that the fragrance remains fresh and potent for a long time.

Our food fragrances are perfect for anyone who wants to experiment with different flavors in their cooking. You can use our food fragrances to create unique recipes that will impress your friends and family. Our light yellow or colorless liquid oil form makes it easy to measure and use in your recipes.

Overall, our food fragrances are a must-have for anyone who loves to cook or bake. Our biscuit flavor fragrance is especially popular among our customers, but we offer a wide range of other flavors as well. Try our food fragrances today and take your culinary experience to the next level!

### Features:

#### Mimics Natural Aroma

The fragrance replicates the essence of natural ingredients, delivering a sweet, refreshing, and authentic scent. This natural-like aroma enhances the sensory appeal of food, making it more enjoyable for consumers who value a genuine, nature-inspired flavor experience.

#### Exhibits High Stability

The fragrance is formulated to withstand high temperatures and long storage periods, ensuring it retains its quality and effectiveness throughout food processing and storage. Its stability makes it an ideal choice for baked goods, confectionery, and other heat-processed foods, maintaining its aromatic integrity even in challenging conditions.

#### Offers Strong Compatibility

The fragrance demonstrates excellent compatibility with a variety of other spices, flavorings, and food ingredients. This characteristic allows it to blend seamlessly into diverse recipes, enhancing and harmonizing the overall flavor profile of foods ranging from savory dishes to desserts and beverages.

#### Meets Food Safety Standards

The fragrance complies with rigorous food safety regulations, ensuring it is safe for consumption. It is free from harmful substances and allergens, meeting the highest quality and safety standards. Its food-grade quality gives manufacturers confidence in its use across a wide range of applications.

#### Delivers Long-Lasting Aroma

The fragrance features advanced aroma-release technology, allowing it to maintain its pleasant and enticing scent over time. This long-lasting characteristic ensures the food retains its appealing flavor and freshness throughout its shelf life, providing a consistent sensory experience for consumers.



### Technical Parameters:

| product type                 | peference addition(%) | produce type  | reference addtion(%) |
|------------------------------|-----------------------|---------------|----------------------|
| 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:

Watermelon can be used in a wide range of food production areas to provide a natural and refreshing taste that not only enhances flavor but also increases the market appeal of products. Here are some common and influential applications:

**Beverages:** Watermelon is widely used in a variety of flavored beverages, including juices, carbonated beverages, flavored waters, and even energy drinks. By mimicking the natural aroma of Watermelon, it adds depth and richness to beverages, making them more refreshing and more appealing to consumers. Whether it is to enhance the natural fruity taste of juices or bring a sense of freshness to carbonated beverages, Watermelon helps enhance the overall taste experience.

**Candy and Snacks:** Adding Watermelon to snacks and sweets, such as fruit-flavored candies, jellies, chocolates, and gummies, can bring a pleasant aromatic sweetness that appeals to children and adults alike. Watermelon Carefully crafted fruity, floral, or sweet notes help enhance the eating experience and bring consumers an irresistible delicious enjoyment. This application can bring authentic natural fruit flavors or unique dessert flavors to enrich the flavor profile of the product.

**Baked Goods:** Using Watermelon in baked products such as cakes, cookies, pastries and breads can infuse these foods with authentic natural aromas, enhancing taste and texture. Whether it is the delicate essence of fruit in a cake or the rich, warm aroma of freshly baked cookies, Watermelon can help enhance flavor profiles, making each bite more delicious and satisfying. It not only improves the sensory experience, but also ensures flavor consistency, especially in large-scale production where flavor uniformity is critical.

**Dairy:** Dairy products such as ice cream, yogurt, cheese and milk-based beverages benefit greatly from the addition of Watermelon. The fresh and natural taste it brings can significantly improve the taste experience, making dairy products more delicious and appealing. For example, in ice cream, Watermelon can provide a rich, smooth mouthfeel that perfectly complements the creamy texture. In yogurt or cheese, it can provide a light, fresh taste, adding variety and expanding the range of flavors that consumers can choose from.



### Customization:

Product Customization Services:

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.





### Support and Services:

Our Fragrances Oil product technical support and services include:

Assistance with product selection and compatibility

Guidance on proper use and application

Troubleshooting for any issues or concerns

Information on product safety and handling

Recommendations for storage and handling

Assistance with regulatory compliance



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