



## Bulk Sale Cola Aroma Food Fragrance Oil Essential Oil Food Grade

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-PL100010
- 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

- Other Names: Cola Fragrance Essence Oil
- Aroma: Cola Aroma
- Storage: Cool And Dry Place
- Grade: Food Grade
- Samples: Freely Provide
- Form: Light Yellow Or Colourless Liquid Oil
- Shelf Life: 1-3Years (Opened For One Year, Unopened For Three Years)
- Solubility: Oil/ Water Soluble
- Highlight: **Cola Aroma Food Fragrance Oil, Bulk Sale Food Fragrance Oil**



### More Images





## Product Description

### Product Description:

Our Food Fragrances product comes in a light yellow or colorless liquid oil form, making it easy to mix into your recipes. With a delicious cola aroma, it adds a unique and nostalgic touch to your dishes and drinks.

Not only does it enhance the flavor of your food and beverages, but it also has a long shelf life of 1-3 years. Once opened, it can last for up to one year, while unopened it can last for up to three years. This means you can stock up on our fragrance and flavors without worrying about them expiring too quickly.

Our Food Fragrances product is versatile and can be used in a variety of applications. Whether you're a home cook looking to add something extra to your homemade soda, or a professional chef creating a unique dish, our fragrance and flavors will elevate your creations to the next level.

So why settle for ordinary flavors when you can add our Food Fragrances product to your recipe? Order now and experience the difference that fragrance and flavors can make in your food and beverages.

### 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:

Character	light yellow or light yellow liquid, with special aroma	Confirmed	Confirmed
Refractive index(20°C)	1.4820-1.5100	1.4830	Confirmed
Optical value (20°C)	-13°-+38°	+18°	Confirmed
Proportion	0.8905-0.9280	0.8926	Confirmed
Boiling range	205°C	205°C	Confirmed
Solubility	Soluble in ethanol	Soluble in ethanol	Confirmed
D- Menthone content	≥45%	46.2%	Confirmed
Main ingredient	Pulegone, menthone, limonene etc	Confirmed	Confirmed



### Applications:

Cola 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:** Cola 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 Cola, 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, Cola helps enhance the overall taste experience.

**Candy and Snacks:** Adding Cola 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. 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 Cola 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, Cola 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 Cola. 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, Cola 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:

The quality of our company's products is consistent with that of the top 4 international flavor companies. Our company is very competitive among Chinese flavor companies. In addition to ordinary flavors and fragrances, our imitation fragrance technology is also greatly affirmed, and the number of imitation fragrances is also the most complete. Our products have been sold to more than 80 countries. We can imitate everything you want, our advantages are very clear. Please believe us. We shape 100% concentrate cosmetic fragrance oil with the highest levels of creativity, performance and naturality to bring the most memorable moments to caring, cleaning and perfuming, sustainably.



### Support and Services:

Our Cola Fragrance comes with comprehensive technical support and services to ensure you have the best experience possible:

[Online user manual and FAQs](#)

[Expert technical support via email or phone](#)

[Product training and tutorials](#)

[Warranty and repair services](#)

[Product replacement program](#)

Regular software updates and bug fixes



**Guangzhou plant fragrance Co., Ltd**



+86-13924190039



plan@662n.com



fragrances-oil.com

No. 1, Keyuan Road, Baiyun District, Guangzhou,Guangdong,510540,China