



Industry Natural Scent Grape Food Fragrance Oil Essential Oil

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-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

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



More Images





Product Description

Product Description:

Our Food Fragrances are also known as Grape Fragrance Essence Oil, and they come in a light yellow or colorless liquid oil form. This makes them easy to use, as you can simply add a few drops to your recipe to get the desired effect. The aroma of our Food Fragrances is subtle yet distinct, and it will add a beautiful scent to your food.

In addition to their wonderful fragrance, our Food Fragrances also add a unique flavor to your food. They are perfect for use in all kinds of dishes, from sweet to savory. Whether you're making a cake, a pie, or a dish, our Food Fragrances will add that special touch that will make your dish stand out.

We understand that trying new products can be daunting, which is why we offer free samples of our Food Fragrances. This way, you can try them out and see for yourself how they can enhance your cooking. We believe in our product and we're confident that you will love it too.

Our Food Fragrances have a shelf life of 1-3 years, depending on whether they have been opened or not. If unopened, they can last up to 3 years. If opened, they are good for up to 1 year. To ensure the longevity of our product, we recommend storing it in a cool and dry place.

In conclusion, our Food Fragrances are a must-have for anyone who loves to cook. They add a unique aroma and flavor to your food, making it stand out and leaving your guests wanting more. Try them out for yourself and see the difference they can make in your cooking. Order now and take your food 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:

Grape Fragrance 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: Grape Fragrance 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 Grape Fragrance, 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, Grape Fragrance helps enhance the overall taste experience.

Candy and Snacks: Adding Grape Fragrance 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. Grape Fragrance 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 Grape Fragrance 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, Grape Fragrance 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 Grape Fragrance. 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, Grape Fragrance 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 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



Guangzhou plant fragrance Co., Ltd



+86-13924190039



plan@662n.com



fragrances-oil.com

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

