



Coconut Fragrance Essence Oil Food Fragrance Oil Essential 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-PL100017
- 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
- Grade: Food Grade
- Shelf Life: 1-3Years (Opened For One Year, Unopened For Three Years)
- Other Names: Coconut Fragrance Essence Oil
- Form: Light Yellow Or Colourless Liquid Oil
- Storage: Cool And Dry Place
- Solubility: Oil/ Water Soluble
- Aroma: Coconut Aroma
- Highlight: **Coconut Fragrance Essence Oil, Food Fragrance Essence Oil, Food Fragrance Oil Essential Oil**



More Images





Product Description

Product Description:

Our Food Flavor Fragrance is not just limited to culinary applications. It can also be used for Aromatherapy Fragrances. Simply add a few drops, and enjoy the soothing aroma of coconut.

Our Food Flavor Fragrance is oil and water-soluble, making it easy to incorporate into a variety of recipes. Use it to add a subtle coconut flavor to your baked goods, smoothies, and cocktails. You can also use it to enhance the flavor of your savory dishes, such as curries and stir-fries.

Our Food Flavor Fragrance is of food grade quality, meaning it is safe to use in all your culinary creations. It is also commonly referred to as Coconut Fragrance Essence Oil, so keep an eye out for both names when searching for this product.

Overall, our Food Flavor Fragrance is a versatile and high-quality product that can elevate your food and beverages with a delicious coconut aroma. With its impressive shelf life and solubility, it is a product that you can always rely on. Add it to your cart today and start enjoying the tropical scent of coconut!

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.



Technical Parameters:

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

Coconut 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: Coconut 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 Coconut, 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, Coconut helps enhance the overall taste experience.

Candy and Snacks: Adding Coconut 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 Coconut 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, Coconut 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 Coconut. 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, Coconut 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:

Tailor your own fragrance for a tranquil and rejuvenating ambience.

Design personalized aromatherapy blends to promote relaxation and upliftment.

Customize your fragrance with a unique scent tailored to your preferences.

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](#)



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