



Natural Peppermint Essential Oil For Food & Beverage Essential Oil Edible

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Plant
- Certification: COA,MSDS,IFRA,CE,ISO
- Model Number: LDZ-PL100062
- Minimum Order Quantity: 1KGS/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: 3-5 Working Days For Trial Order; 5-10 Working Days For OEM Order
- Payment Terms: L/C,T/T,Western Union,MoneyGram
- Supply Ability: 2000 Kilogram/Kilograms Per Day



Healthline
 Peppermint Oil: Uses, Benefits, and Si...

Product Specification

for more products please visit us on fragrances-oil.com

Product Description

Natural Peppermint Essential Oil For Food & Beverage Essential Oil Edible

LDZ-PL100062

This is a highly concentrated natural oil with a potent flavor and aroma, specifically produced and labeled as edible or food-grade for safe use in food and beverages.



Healthline

Peppermint Oil: Uses, Benefits, and Si...

Source	Derived from the peppermint plant (<i>Mentha piperita</i>), which is a cross between watermint and spearmint.
Extraction	Typically obtained through steam distillation of the leaves and flowering tops.
Key Components	The primary active ingredients are menthol (offering a cooling sensation) and menthone.
Appearance	Usually a slightly yellow or clear liquid.
Quality	100% pure and edible



Fragrance Profile

The edible Natural Peppermint Essential Oil is defined by a flavor and fragrance profile that is intensely pure, vibrant, and instantly recognizable.

The central feature is a powerful, penetrating Cooling Sensation. This is primarily delivered by its high concentration of menthol, which

activates cold-sensitive receptors in the mouth and throat, giving a clean, bracing "icy" feel that is superior to the sensation from spearmint.

Flavor & Fragrance Profile Features:	
Top Note	A sharp, immediate minty rush—intense, bright, and very clean.
Body/Middle Note	A pronounced herbaceous core. Unlike softer mints, it has an energetic, slightly sharp, and penetrating green quality that is highly refreshing.
Taste/Flavor	It is distinctly a sweet mint flavor, often described as similar to a strong, unsweetened candy cane. It is pungent and invigorating, with a long-lasting, airy finish.
Overall Effect	The flavor is designed to be highly concentrated; even one drop can dominate an entire recipe, providing a powerful aromatic lift that makes it a perfect pairing for chocolate, festive sweets, teas, and water-based beverages.



Technical Parameters

Formula of Mint Fragrance Base(For Reference)					
Ingredient	Percentage(%)	Ingredient	Percentage(%)	Ingredient	Percentage(%)
peppermint	37	Spearmint oil	20	Anise oil	3
Menthol	35	Eucalyptus oil	3	Methyl salicylate	2

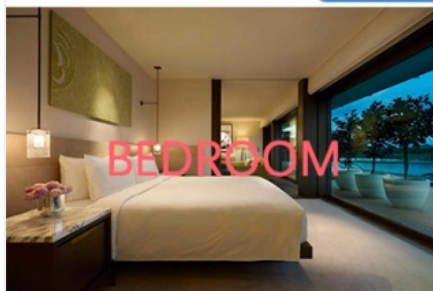


Functions and Applications

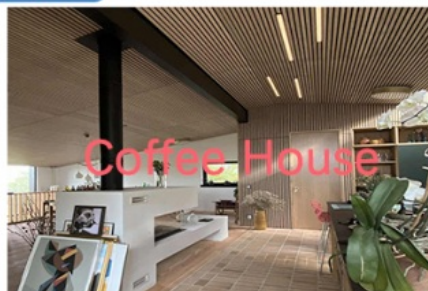
The oil's primary culinary function is to deliver a clean, strong cooling effect and an invigorating aroma where fresh mint would be too weak or impractical.

Intensity & Flavor Modulator	It provides a highly concentrated, authentic mint flavor, requiring only a toothpick-dip or 1-2 drops for an entire recipe. This concentration means it effectively cuts through the richness of other ingredients like chocolate and sugar, preventing the flavor from becoming cloyingly sweet.
Sensory Enhancement	The cooling sensation from menthol offers a unique thermal contrast in foods and beverages, making a treat feel colder or a beverage more refreshing. In hot drinks like cocoa, it creates a warming aromatic opening followed by a fresh, cooling exhale.
Digestive/Wellness Positioning	Historically and currently, the aroma is associated with promoting healthy digestion. Its use in teas and functional beverages capitalizes on this perception, offering a soothing, settling effect on the stomach.
Oral Care Note	The scent and flavor are fundamental in dental/breath-freshening products due to its clean aroma and mild antimicrobial properties against oral bacteria, offering a long-lasting clean feeling.
Aromatic Invigoration	Even its aromatic presence in a kitchen is stimulating, helping to boost focus and alertness, making it an ideal flavor for morning smoothies, teas, or mid-day confectionary pick-me-ups.

applications



BEDROOM



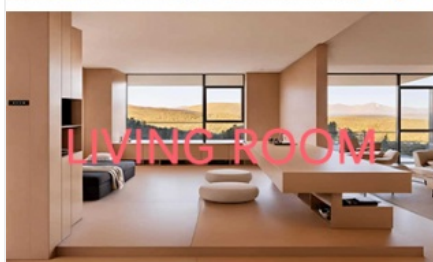
Coffee House



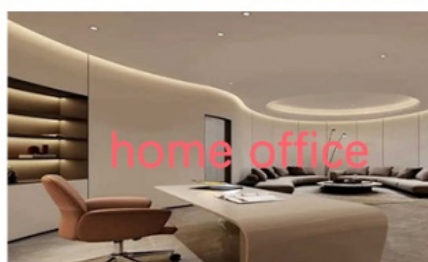
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BATHROOM



LIVING ROOM



home office

The Peppermint Essential Oil is a versatile flavor staple, especially for treats paired with dark, rich bases and refreshing drinks.

Confectionery & Sweets:	
Peppermint Bark	Layered chocolate and white chocolate with crushed oil-infused candy canes.
Fudge & Truffles	Mint Chocolate Fudge, Peppermint Bon-Bons.
Hard Candies	Starlight Mints, Candy Canes, and artisanal lollipops.
Gummies/Chews	Digestive or energy-boosting functional chews.
Beverages:	
Hot Drinks	Peppermint Mocha/Latte, Herbal Peppermint Tea, Hot Chocolate.
Cold Drinks	Mint Juleps (or mocktails), Flavored Sparkling Water, "Detox" or Functional Water infusions (often with lemon/lime), Green Smoothies.
Baked Goods & Dairy:	
Desserts	Mint Chocolate Chip Ice Cream/Gelato, Peppermint Brownies, Frostings for cupcakes, holiday Sugar Cookies.
Toppings/Syrups	Peppermint syrups for coffee, glazes for holiday cookies, or meringue flavorings.
Specialty/Seasonal:	
Mouthwash/Toothpaste	Natural, edible DIY or commercial formulations.
Lip Balms	Homemade cocoa butter and peppermint oil balms.

applications



Support & Services

- Product usage instructions and guidance
- Expert advice on fragrance selection
- Technical support for any issues or concerns
- Product customization services
- Assistance with regulatory compliance
- OEM support for custom scents



Packaging Options

Pack Type	QTY	Specification	Volume
Plastic Bottle	5kgs	L41*W28*H33.5cm (5kg*4 bottle per carton)	0.038cbm
Metal Barrel	25kgs	D30*H45cm	0.032cbm
Jerry Can	20-25kgs	L29.5*D29.5*H41cm	0.33cbm

Production begins immediately after payment (3-5 days for trial orders, 5-10 days for bulk orders). We provide photos or samples for confirmation before shipping via ship, air, truck, or express according to customer requirements.





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