



Natural Edible Pine Essential Oil for Food & Beverage with Free sample

Our Product Introduction

Basic Information

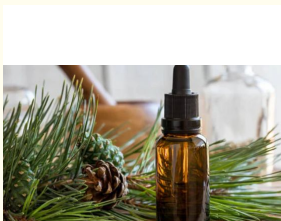
- Place of Origin: China
- Brand Name: Plant
- Certification: COA,MSDS,IFRA,CE,ISO
- Model Number: LDZ-PL100064
- Minimum Order Quantity: 1KGS/To Be Negotiated
- Price: 1-49 Kilograms \$20.00, To Be Negotiated
- Packaging Details: Carton Drum Packing :5kgs/drum,4 Drum/carton,20kgs/carton(41*28*33.5cm);Iron 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



Product Specification



More Images



Product Description

Natural Edible Pine Essential Oil for Food & Beverage with Free sample

LDZ-PL100064

Product Description

Natural, edible Pine Essential Oil, often steam-distilled from the needles of various *Pinus* species (like Scotch Pine, *Pinus sylvestris*), offers a distinctive and invigorating flavor profile for food and beverages.

The primary flavor is a sharp, fresh, woody, and resinous "piney" essence, reminiscent of a forest or balsamic vinegar. It is highly aromatic, strong, and purifying. The dominant aromatic compounds often include terpenes and terpenoids like α -pinene and α -terpineol, which contribute to its characteristic scent.



Fragrance Profile

The fragrance profile of natural edible Pine Essential Oil, particularly from species like Scotch Pine (*Pinus sylvestris*), is generally categorized as a Top to Middle Note in the flavor/fragrance pyramid due to its high concentration of volatile compounds, offering an immediate and invigorating experience.

Top Notes	Crisp, Bright, and Camphorous: This is the initial, sharp burst of fresh pine needles. Terpenic/Turpentine-like: Driven by high levels of α -pinene and β -pinene, giving it a powerful, airy, and very clean forest scent. Subtle Citrus/Lemony: Often present, particularly with certain pine species, adding a sparkling, uplifting quality.
Middle Notes	Woody and Evergreen: The central, dominant note of the "Christmas tree" or dense forest. This is where the rich, coniferous aroma settles. Freshly Cut Wood/Balsamic: A drier, warm woodiness that is earthy and grounding, providing depth to the initial sharpness. Slightly Sweet/Hay-like: A hint of natural, herbaceous sweetness that rounds out the woody core.
Base Notes	Resinous/Earthy: While most essential oils are poor base notes, the pine oil will leave a subtle, dry, resinous, or sap-like warmth that lingers in the finish. Earthy/Mossy: A hint of damp earth or moss, tying the flavor back to a natural, grounded source.



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



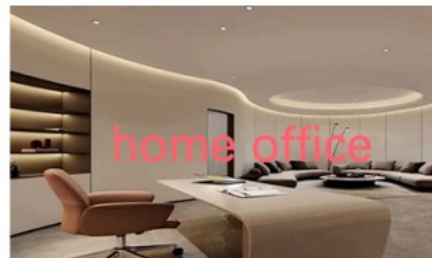
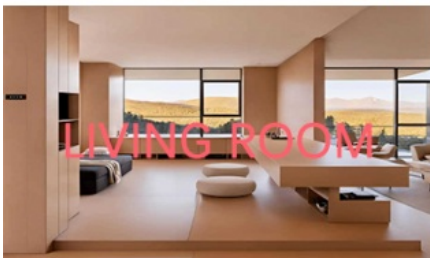
Functions and Applications

Pine essential oil serves as a powerful, natural flavor enhancer, offering a profile that is fresh, woody, and slightly resinous. Its primary function is to impart an invigorating, forest-like note that is impossible to replicate with common spices.

The use of Natural Edible Pine Essential Oil in the food and beverage industry leverages its unique flavor profile, aromatic potency, and functional properties to create distinct, high-end products.

Gourmet Confections	Used in micro-doses for specialty chocolates, hard candies, and pâtisserie to add a unique "evergreen" edge, often paired with citrus or chocolate notes.
Craft Beverages & Cocktails	A single toothpick-dip can be used to flavor complex cocktails (e.g., in gin or vodka drinks) or to create specialized, crisp syrups for sodas and artisan mixers, providing a retsina-like or Nordic flavor profile.
Culinary Finishes	Aromatic drizzle for savory dishes, such as infused olive oils for marinades, game meats, roasted vegetables, or winter salads, where it contributes a subtle, earthy, and sophisticated finish.
Ice Creams and Sorbets	Creates unique dessert flavors like "Vanilla Pine Sherbet" or as a flavor accent in lemon or berry sorbets.

applications



Products That Can Use This Flavor:

The high concentration of terpenes, particularly α -pinene, in pine essential oil provides potent antimicrobial and antifungal properties. In food and beverage applications, this can be used as a functional ingredient.

Shelf-Life Extension	As a natural food additive, it can help inhibit the growth of various bacteria, molds, and yeast in certain food formulations, contributing to a clean label preservation strategy.
Safety Enhancement	Historically, pine kernels were used in cooking to decrease food contamination. The highly concentrated oil is effective at controlling various foodborne microorganisms, enhancing the hygienic quality of the final product.
Functional Beverages	In health-focused drinks and tonics, it can be included not only for its flavor but also to leverage its known historical use for immune support and as a natural expectorant (though this should not be a primary claim for a food product).

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.





Guangzhou plant fragrance Co., Ltd



+86-13924190039



plan@662n.com



fragrances-oil.com

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