



Natural Edible Osmanthus Essence Oil with 2 Years Shelf Life and 0.1-0.5% Recommended Dilution for Food & Beverage

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Plant
- Certification: COA,MSDS,IFRA,CE,ISO
- Model Number: LDZ-PL100065
- 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

- Application: Baking, Cooking, Beverage
- Fragrance Family: Gourmand
- Target Audience: Food Lovers
- Target Market: Food And Beverage Manufacturers
- Fragrance Strength: Medium
- Sample: Free Samples
- Recommended Dilution: 0.1-0.5%
- Shelf Life: 2 Years
- Origin: Natural
- Projection: Moderate
- Form: Liquid
- Storage Instructions: Store In A Cool, Dry Place
- Samples: Freely Provide
- Highlight: **2 Years Shelf Life Osmanthus Essence Oil, 0.1-0.5% Recommended Dilution Edible Osmanthus Oil**



More Images



Product Description

Natural Edible Osmanthus Essence Oil Flavor For Food & Beverage With Free Sample

LDZ-PL100065

The fragrance profile of natural edible Osmanthus Essence Oil (*Osmanthus fragrans*), also known as Sweet Olive or Tea Olive, is one of the most complex, luxurious, and highly prized in the food and beverage industry. Its exquisite nature arises from a rich blend of floral, fruity, and subtle earthy components that unfold in layers.



Fragrance Profile

The Top Note	The fragrance immediately opens with a luscious, intense sweetness highly reminiscent of ripe, yellow-gold stone fruits. The signature notes are concentrated apricot and peach nectar, giving the essence an incredibly juicy, almost jam-like quality.
Note	These fruity notes are bright, heady, and immediately appealing, making the essence highly impactful even in trace amounts.

The Core	At its heart, Osmanthus presents a delicate yet rich sweet floral bouquet. It is often described as having an elegant white-flower scent, similar to a soft jasmine or gardenia, but with a unique honeyed depth. This floral-honey sweetness provides the sophisticated body and high-end feel essential for gourmet applications. Key aromatic compounds like linalool and various ionones contribute to this sweet, violet-like flower-tea character.
Base and Underlying Notes	As the initial sweetness mellows, the essence reveals its distinctive complexity. Faint, earthy undertones emerge, often described as a subtle leathery or suede-like nuance, which adds significant depth and maturity to the flavor profile. There may also be a light spicy/green tea facet, particularly valued in traditional Chinese beverages, grounding the bright floral and fruit notes and giving the essence excellent tenacity.



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

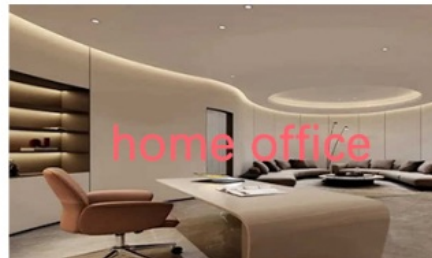
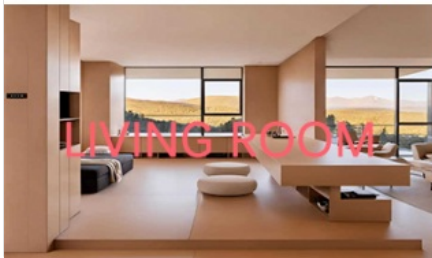


Functions and Applications

The primary function of edible osmanthus essence oil is to act as a high-impact, natural flavoring and aromatic agent. Due to its intensely concentrated profile of sweet, apricot-peach, and honeyed floral notes, it is a superior choice for delivering an authentic, sophisticated, and memorable sensory experience.

Aroma Enhancement	It provides an exquisite, long-lasting aroma that significantly elevates the perceived quality and luxury of a product, particularly in beverages where scent is a major component of taste.
Flavor Balancing	Its inherent sweetness and complex fruity notes can balance out bitter or acidic components in tea, coffee, or fermented products.
Antioxidant Contribution	As a natural extract of the <i>Osmanthus fragrans</i> flower, the oil contains phenolic compounds and flavonoids, which contribute antioxidant activity to the final food or beverage product.
Aromatherapeutic Effect	The fragrance is traditionally associated with relaxation, anti-anxiety, and stress-relieving properties, lending a perceived wellness or calming function to teas and functional drinks.
Clean Label Solution	It serves as a natural, single-source botanical alternative to complex, artificial flavor systems.

applications



Products That Can Use This Flavor

Natural Edible Osmanthus Essence Oil is highly valued across both traditional Asian cuisine and modern gourmet industries due to its versatility and unique flavor:

Beverages (Signature Use)	It is most famously used to infuse Osmanthus Tea (both pure tisanes and scented green/black teas). In the modern context, it flavors high-end sodas, sparkling waters, cocktails, liqueurs, and coffee syrups, providing a delicate floral-apricot top note.
Desserts and Confectionery	Its rich, fruity profile is perfect for premium sweet applications. This includes flavoring ice cream, sorbet, gelato, custards, mousses, and glazes. It is the key flavoring for traditional Chinese desserts like Gui Hua Gao (Osmanthus Jelly Cake).
Baked Goods	The essence is bake-proof and freeze-proof, making it ideal for flavoring cakes, cookies, mooncakes, macarons, and artisanal jams, where it adds depth to fruit or creamy fillings.
Savory/Fusion Applications	While less common, a small amount can be used as a finishing flavor in savory sauces or dressings, particularly those featuring duck, pork, or fruit-based reductions, where it acts as a subtle floral-honey bridge.
Syrups and Sauces	It is often distilled into simple syrups for baristas and bartenders, or mixed into honey and sugar to create a highly fragrant topping for pancakes and waffles.

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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