



Natural Edible Labdanum Essential Oil with Deep Complex Aroma and Resinous Balsamic Flavor 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-PL100067
- 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

- Highlight: Free Sample Labdanum Essential Oil, Deep Complex Aroma Edible Essential Oil, Resinous Balsamic Flavor Food Fragrance Oil



Product Description

Natural Edible Labdanum Essential Oil For Food & Beverage With Free Sample

LDZ-PL100067

Product Description

The natural edible labdanum essential oil is derived from the resin of the *Cistus ladanifer* shrub (also known as rock rose). Valued in food and beverage applications for its deep, complex aroma profile, labdanum is one of the oldest known perfume ingredients, prized for its resemblance to natural ambergris.

Its flavor profile features intensely warm, resinous, and balsamic notes with rich undertones of amber, leather, and a hint of musk or spice. It functions excellently as a base note and natural fixative in flavor compositions, providing a long-lasting, sophisticated finish. The main active components, such as α -pinene and borneol, contribute to its distinct pine-like, woody character.

In food applications, it is classified as a flavoring agent and used in extremely minute, diluted amounts.





Technical Parameters

Formula of Lemon Fragrance Base (For Reference)

Ingredient	Percentage(%)	Ingredient	Percentage(%)	Ingredient	Percentage(%)
lemon oil	70	White lemon oil	2	decanal	0.1
Sweet orange oil	25.7	Citral	2	Vanillin	0.2





Functions and Applications

Application	Description
Confectionery	Used to add an "amber" note to high-end, artisan chocolates, caramels, and candies.
Beverages	Provides depth and a woody, earthy aroma to bespoke cocktails, herbal liqueurs, and certain teas or health drinks.
Gourmet Desserts	Infusing syrups or sauces for sophisticated desserts like vanilla bean panna cotta, dark chocolate creations, or fig and date preparations.
Functional Use	Like many essential oils, labdanum may contribute minor antioxidant and antimicrobial properties, though its primary use is for flavor.

applications

BEDROOM

Coffee House

library/study

BATHROOM

LIVING ROOM

home office

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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