



Natural Wild Chrysanthemum Essential Oil with Deep Complex Aroma for Herbal & Functional Beverages

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Plant
- Certification: COA,MSDS,IFRA,CE,ISO
- Model Number: LDZ-PL100068
- 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: Wild Chrysanthemum Essential Oil, Deep Complex Aroma Essential Oil, Herbal Beverages Essential Oil



Product Description

Natural Edible Wild Chrysanthemum Essential Oil with Deep Complex Aroma

Premium Flavoring Agent for Food & Beverage Applications

Product Code: LDZ-PL100068

This essential oil is extracted from Wild Edible Chrysanthemum (*Chrysanthemum indicum* or similar species) and offers a complex, multi-layered fragrance profile highly valued in food and beverage applications, particularly in East Asian cuisine.



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Technical Specifications

Formula of Pear Fragrance Base (Reference)

Ingredient	Percentage(%)	Ingredient	Percentage(%)	Ingredient	Percentage(%)
Isoamyl acetate	40	Lemon oil	3	Ethyl butyrate	7
Sweet orange oil	7	Ethyl acetate	40	Vanillin	2
Eugenol	0.5	Todendron chinense leaf oil	0.5		





Applications & Benefits

Primary Applications

Application	Description
Herbal & Functional Beverages	Core application in premium herbal teas (tisanes), both hot and iced, and functional 'calming' or 'detox' drinks. Provides authentic, cooling floral profile essential for traditional Eastern medicinal teas.
Confectionery and Dairy	Excellent for gourmet sorbets, ice creams, jellies, hard candies, and specialty chocolates. Offers refreshing, cooling floral note with sophisticated herbal complexity.
Flavor Layering in Savory Bases	Adds 'green' aromatic bridge to Asian or herbal-centric sauces, dressings, and culinary extracts as a natural spice base oil.

Functional Properties

Property	Description
Flavor Enhancement & Aromatic Masking	Imparts fresh, herbal, subtly bittersweet-floral aroma that cleanses and masks undesirable medicinal notes.
Natural Preservation	Exhibits strong antimicrobial and antifungal properties, extending shelf life of food and beverage formulations.
Antioxidant/Functional Boost	Potent source of natural antioxidants with traditional health benefits including anti-inflammatory and detoxifying effects.

applications



BEDROOM



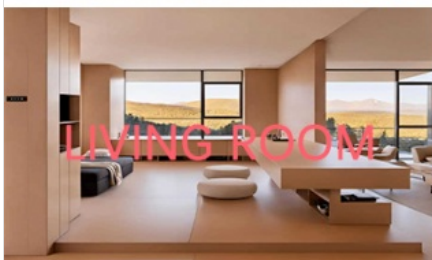
Coffee House



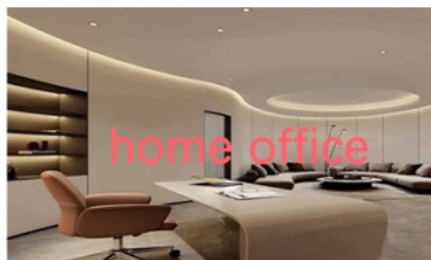
library/study



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
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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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