



Natural Edible Small Jasmine Essential Oil Highly Concentrated for Food & Beverage Free Sample

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Plant
- Certification: COA,MSDS,IFRA,CE,ISO
- Model Number: LDZ-PL100069
- 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



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Product Description

Natural Edible Small Jasmine Essential Oil Highly Concentrated for Food & Beverage Free Sample

LDZ-PL100069

Product Description

The fragrance of natural edible small jasmine essential oil (often an absolute due to the delicate flower) is an intensely floral, sweet, and exotic profile, making it highly valuable in food and beverage. It is considered one of the most complex and prized floral scents.

The aroma features prominent sweet, fruity top notes contributed mainly by compounds like benzyl acetate and linalool. These create a bright, immediately recognizable impression. Below this initial brightness, the heart of the fragrance is a rich, warm, and deeply floral character. A crucial, characteristic undertone is a sultry, slightly musky or animalic note, largely due to a trace compound called indole, which provides a sensual depth and helps anchor the lighter notes.

This highly concentrated oil provides a tenacious, long-lasting aroma even at very low concentrations. In culinary applications, it offers a sophisticated, creamy-sweet floral flavor with hints of tea-like, green, or waxy facets. It blends exceptionally well with citrus, tropical fruit, and vanilla, and is renowned for its use in fine tea, gourmet desserts (chocolates, ice creams), and exclusive floral cocktail/mocktail formulations





Fragrance Profile

Aromatic & Flavor Profile: The fragrance is classically sweet, rich, and deeply floral, often with delicate, sometimes subtle spicy or honeyed undertones. In culinary applications, it provides a sophisticated floral elegance that is well-balanced and fragrant.



Technical Parameters

Formula of Tangerine Fragrance Base (For Reference)

Ingredient	Percentage(%)	Ingredient	Percentage(%)	Ingredient	Percentage(%)
Sweet orange oil	19.5	Distilled orange oil	10	Citral	0.3
Cold-pressed orange oil	70	decanal	0.1	Vanillin	0.1



Functions and Applications

The primary function of highly concentrated edible jasmine essential oil (absolute) is as a powerful natural flavoring agent to impart an unmistakable, exquisite floral sweetness. It is used at extremely low, cost-effective doses to achieve a distinct aromatic profile that elevates premium products.

Beyond flavoring, this oil offers natural preservative functions due to its composition. Key volatile components like linalool and benzyl benzoate have been scientifically shown to exhibit antimicrobial and antifungal properties against common food spoilage microorganisms, including *E. coli* and certain *Candida* strains. Furthermore, its potent antioxidant activity helps to inhibit oxidation processes, which can prevent rancidity, flavor degradation, and color changes, thus contributing to a longer, fresher shelf life for beverages and food items. The oil essentially acts as a dual-action ingredient: a flavor enhancer and a natural shield.

The intense, sweet-floral concentration of small jasmine essential oil makes it perfect for luxury and artisanal food applications where a distinctive, clean floral note is desired.

Beverage Applications: It is widely used to create high-end, aromatic drinks. This includes flavoring fine teas (the classic Jasmine Tea), sophisticated botanical cocktails and mocktails, premium sparkling water, and delicate floral syrups. Its aroma is also prized in vodka infusions and artisan liqueurs, where it provides a unique aromatic lift that pairs beautifully with citrus and berry notes.

Dairy/Frozen Desserts	Ice creams, gelatos, and puddings.
Confections	Chocolates, fine candies, and chewing gum.
Baked Goods	Cookies, shortbread, and pastries, often paired with white chocolate or light fruit.

Savory Dishes	In certain Asian cuisines, a small amount can aromatize rice, or be used in subtle, elegant salad dressings.
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applications



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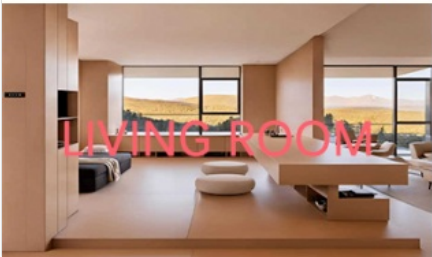
Coffee House



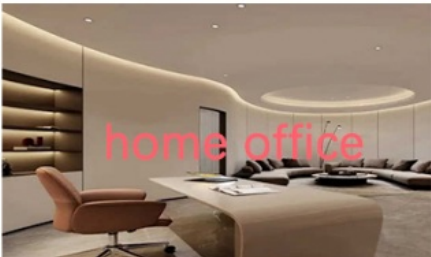
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BATHROOM



LIVING ROOM



home office

Applications by Category

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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