



Natural Geranium Essential Oil with Deep Complex Aroma For Food & Beverages

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Plant
- Certification: COA,MSDS,IFRA,CE,ISO
- Model Number: LDZ-PL100070
- 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: natural geranium essential oil, geranium oil for beverages, food grade geranium fragrance



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Product Description

Natural Geranium Essential Oil with Deep Complex Aroma For Food & Beverages

Premium Flavoring Agent for Food & Beverage Applications

LDZ-PL100070

Natural Geranium Essential Oil, typically steam distilled from the leaves and stems of *Pelargonium graveolens*, is highly valued for its deep, complex, and versatile aroma.

Its scent profile is primarily a sweet, fresh, and penetrating floral-rose note, often compared to the luxuriousness of Rose essential oil, earning it the common name "Rose Geranium." This rosy core is intertwined with pronounced minty, leafy-green, and herbaceous undertones, contributing to its complex body. A lemony or fruity brightness often lifts the top note.





Product Features:

The aroma of natural Geranium Essential Oil for food and beverages is a complex, multi-layered profile that transitions beautifully through the classical note structure, making it a powerful natural flavouring agent:

Top Notes	The initial scent is fresh, bright, and slightly sharp. These fleeting notes are often described as having a lemony-citrus or minty-crisp green character, provided by minor components like menthone, isomenthone, and possibly trace aldehydes. This initial burst is uplifting and immediately sets a green, herbaceous tone.
Middle Notes	Geranium is classically classified as a middle note and forms the core of its complex aroma. This is where the deep character resides, dominated by a sweet, rich, and tenacious floral-rose scent, thanks to high concentrations of compounds like Geraniol and Citronellol. These molecules give it its distinct rose-like quality, which can also carry a fruity nuance, sometimes described as litchi or red berry. This heart provides a luxurious, balancing floral flavour to food applications like teas, jellies, and desserts.
Base Notes	While not a heavy, grounding base note like an absolute, the Geranium oil leaves a lasting sweet, herbaceous, and soft-woody trail. This tenacity is provided by the slower evaporation of the main alcohol and ester components (like geranyl formate). The dry-down maintains the rosy sweetness while integrating the green, leafy body to ensure a full, well-rounded finish in the final food or beverage product.

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

The function of natural Geranium Essential Oil in food and beverage systems extends beyond flavour to offer significant preservation and health benefits, driven by its rich phytochemical composition (mainly geraniol and citronellol).

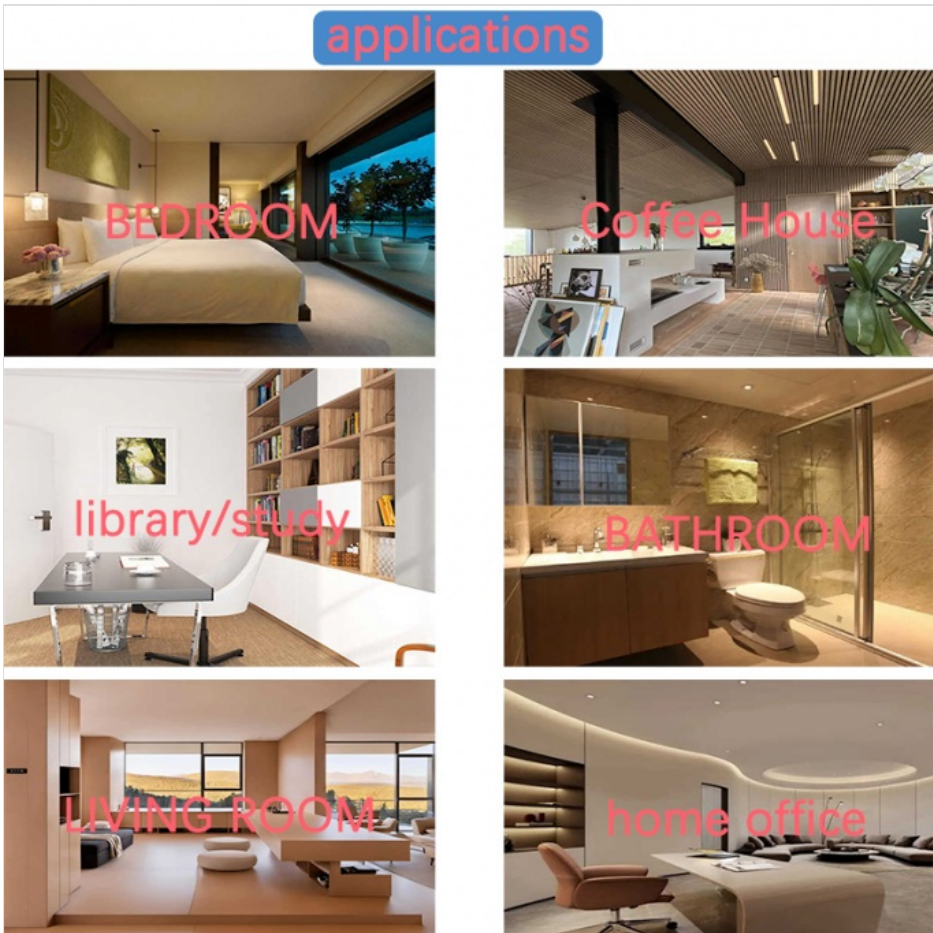
Flavor and Aroma Enhancement	Its key function is to act as a natural, complex floral and herbaceous flavouring agent. It provides a distinctive rosy-sweetness with bright citrus-mint undertones, offering a cost-effective and natural alternative or complement to expensive Rose Otto oil. In beverages, it adds a sophisticated, uplifting floral lift to teas, sparkling water, and craft cocktails. In food, it harmonises with fruits (like raspberry and litchi), chocolates, and cream-based products, lending a unique, aromatic depth that balances sweetness and cuts through rich textures.
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Natural Preservative	A critical non-flavour function is its role as a natural preservative. Geranium oil exhibits significant antimicrobial and antifungal properties against a broad spectrum of food spoilage organisms and pathogens, including <i>Staphylococcus aureus</i> , <i>E. coli</i> , and various <i>Candida</i> strains. When incorporated into food matrices (like certain fillings, sauces, or even mayonnaise), its active compounds help inhibit microbial growth, thereby extending the shelf-life of the product and enhancing food safety without relying on synthetic additives.
Antioxidant Activity	Geranium essential oil possesses measurable antioxidant properties. Its components, particularly the monoterpenoids, can scavenge free radicals, which are a primary cause of oxidative degradation in food products, leading to rancidity and off-flavors. By reducing lipid oxidation, the oil helps to maintain the freshness, flavor, and color stability of fat-containing foods and beverages over storage time, acting as a valuable natural stabilizer.

Functional Properties

The versatility of Geranium Essential Oil's aroma and its functional properties make it applicable across a wide range of food and beverage categories, primarily at low, concentrated levels.

Property	Description
Confectionery and Baked Goods	The oil is an excellent flavouring for baked goods and candies, where its rosy-sweet profile shines. It is used to create uniquely flavoured shortbreads, macarons, sponge cakes, and frostings, often paired with almond, vanilla, or light citrus. In jelly candies and gourmet marshmallows, it provides a concentrated, sophisticated floral note. A tiny amount can be incorporated into chocolate ganaches or white chocolate to impart a vibrant, perfumed finish.
Beverages and Syrups	Its bright, complex aroma is perfect for the rapidly growing functional and gourmet beverage sector. Applications include flavouring artisan syrups for coffee and cocktails, adding a refreshing floral-herbal lift to premium sparkling waters and sodas, and enhancing the profile of certain herbal teas or kombuchas. It can also be found in certain liqueurs or craft spirits where a natural rose or herbal-green note is desired.
Dairy and Desserts	Geranium essential oil offers a unique twist to dairy and cream-based desserts. It can be delicately infused into ice creams, sorbets, and custards to introduce a distinctive rosy flavour. Its compatibility with fruity notes makes it a great choice for flavouring yogurts, fruit coulis, and dessert sauces, particularly those featuring raspberry, strawberry, or stone fruits like peach. The oil's flavour-balancing qualities prevent the final product from tasting overly sweet or artificial.



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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