



Natural Lavender Essential Oil with 0.1-0.5% Usage Level and Gourmand Fragrance Family for Food and Beverages

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Plant
- Certification: COA,MSDS,IFRA,CE,ISO
- Model Number: LDZ-PL100071
- 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

- Usage Level: 0.1-0.5%
- Occasion: Casual
- Usage: Food And Beverage Industry
- Samples: Freely Provide
- Add Ratio: 0.1%~0.3%
- Form: Liquid
- Fragrance Family: Gourmand
- Grade: Food Grade
- Other Names: Durian Fragrance Essence Oil
- Color: Yellowish Or Colorless
- Middle Notes: Spicy
- Bottle Size: 5kgs
- Ingredients: Natural And Artificial Flavors
- Highlight: **0.1-0.5% Usage Level Lavender Essential Oil, Gourmand Fragrance Family Food Fragrance**



Product Description

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

Premium Flavoring Agent for Food & Beverage Applications

Product Code: LDZ-PL100071

The deep and complex aroma of natural Lavender Essential Oil, particularly from the *Lavandula angustifolia* (True Lavender) species used in food, is an intricate balance of contrasting notes that create its unique flavour profile.





Product Features

The aroma of natural Lavender 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:

Floral and Sweet	This is the most recognizable component, providing a soft, sweet, and slightly fruity note, often likened to a gentle, honeyed rose. This characteristic is largely driven by the high content of Linalyl Acetate.
Herbaceous and Green	A distinct fresh, almost 'hay-like' or grassy undertone that prevents the fragrance from becoming purely perfumey. This green freshness, along with subtle earthy notes, is essential for its use as a culinary herb flavour.
Slightly Camphoraceous/Medicinal	A sharp, clean, and invigorating note provided by Linalool and, in very small amounts, Camphor and 1,8-Cineole (Eucalyptol). In high-quality angustifolia oil for food, this note is intentionally minimized to avoid a 'soapy' or bitter taste, but it adds a necessary crispness.
Woody/Balsamic Base	As the initial notes fade, a warm, slightly woody or earthy depth remains, which provides grounding and complexity to the overall aroma in both food and beverage applications.

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

The main function of food-grade natural lavender essential oil in the culinary world is as a sophisticated flavour and aroma enhancer.

Flavour Profiler	It contributes a unique, complex flavour that bridges floral, herbaceous, and sweet profiles. High content of Linalool and Linalyl Acetate provides the sweet, floral heart, while trace compounds offer a mild camphorous lift to brighten the overall taste.
Aroma Enhancer	Due to its volatile nature, it provides an immediate, potent scent impact that greatly enhances the sensory experience before consumption, adding an element of luxurious, clean freshness.
Calming Agent	Beyond flavour, its aroma is widely recognized for its anxiolytic (anxiety-reducing) and calming properties, which adds a functional, wellness dimension to beverages like relaxation teas, infused waters, and artisanal cocktails.
Confections and Desserts	Used in ice creams, sorbets, chocolates, custards, glazes, and especially shortbread and madeleines, where its floral note perfectly complements creamy or buttery textures.
Beverages	Essential for flavouring artisanal syrups, simple syrups for cocktails (like a Lavender Gin Fizz), herbal teas, and specialty lemonades, providing a refreshing, gentle, floral lift.

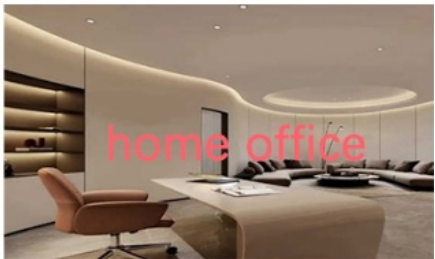
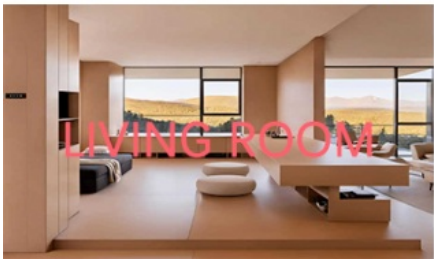
Savoury Cuisine	As a key component in the Herbes de Provence blend, it adds an authentic Mediterranean depth to roasted chicken, lamb marinades, and certain vegetable dishes.
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Functional Properties

Beyond its primary role as a flavouring agent, natural lavender essential oil possesses inherent biological properties that lend themselves to modern food preservation and formulation.

Natural Preservative	Its constituents, particularly Linalool and Linalyl Acetate, exhibit significant antimicrobial activity against various foodborne pathogens, including some <i>Staphylococcus aureus</i> and <i>Escherichia coli</i> . This property allows it to inhibit spoilage and extend the shelf life of food products.
Antioxidant	Lavender oil contains compounds that act as natural antioxidants, helping to inhibit lipid peroxidation (fat spoilage/rancidity) in oil-containing foods and maintain flavour freshness over time. This makes it a valuable, clean-label alternative to synthetic preservatives.
Active Packaging and Coatings	Researchers are utilizing the oil in edible coatings and active food packaging films (e.g., on fruits like strawberries or on baked goods) to create a barrier that slowly releases antimicrobial vapours, thus reducing microbial infestation post-packaging.
Natural Ingredient Formulation	Used in very low concentrations in products like infused cooking oils, spiced vinegars, and artisanal jams to provide both flavour and a boost to product stability against spoilage without harsh chemical additives.
Functional Foods	Its documented calming and anti-inflammatory properties support its use in the growing market of functional beverages and health supplements, where consumers seek both natural flavour and a tangible wellness benefit.

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.

Packaging & Logistics

>>> Welcome to plant fragrance <<<



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