



Free Sample Long Lasting Natural Tangerine Fragrance Flavor with 0.1-0.5% Usage Level 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-PL100057
- 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: Food And Beverage Industry
- Grade: Food Grade
- Samples: Freely Provide
- Middle Notes: Spicy
- Storage Conditions: Cool And Dry Place
- Longevity: Long Lasting
- Usage Level: 0.1-0.5%
- Certifications: FDA Approved
- Color: Light Yellow Or Colourless
- Flavor Profile: Sweet, Savory, Spicy, Fruity, Floral, Herbal, Citrus, Nutty
- Ingredients: Natural And Artificial Flavors
- Target Audience: Food Lovers
- Form: Liquid
- Storage Instructions: Store In A Cool, Dry Place



Product Description

Natural Tangerine Fragrance Flavor for Beverages and Food (FDA Approved)

Product Code: LDZ-PL100057

This high-quality Natural Tangerine Fragrance Flavor is a concentrated, pure expression of *Citrus reticulata*, expertly captured to deliver a profile superior to common orange notes. Its sensory profile features:

- Bright, effervescent top-note of freshly peeled zest
- Distinct juicy sweetness with subtle floral nuance
- Clean, refreshing lift for beverages and food applications
- Heat-stable and vibrant fruit essence



Flavor Profile

The Natural Tangerine Fragrance Flavor offers a complex, three-tiered sensory experience that faithfully replicates the fresh fruit.

Top Notes	Middle Notes	Base Notes
Powerful burst of bright, zesty citrus peel with limonene and aldehydes	Sweet, juicy pulp with warm sweetness and floral undertones	Smooth, clean finish with mild terpenic character and subtle woody impression



Technical Specifications

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





Applications & Benefits

Beverage Applications

Ideal for carbonated soft drinks, flavored waters, still drinks, hard seltzers, beers, and teas. Provides a sweet-tart flavor without excessive acidity. Low dosage requirement makes it cost-effective for high-volume production.

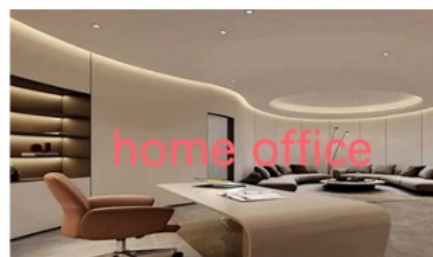
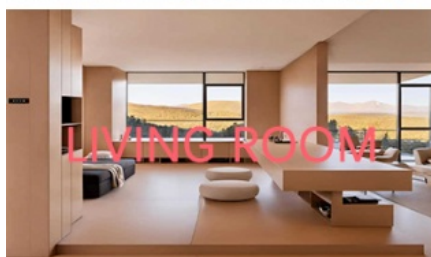
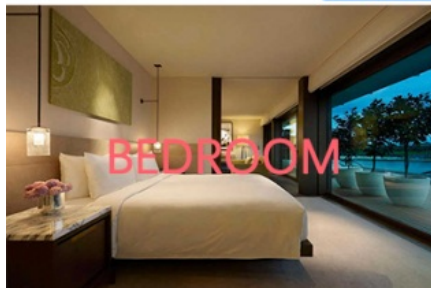
Food Applications

Excellent for confectionery, dairy products, desserts, and baked goods. Heat stability makes it valuable for applications requiring oven temperatures. Also used in savory applications like marinades and glazes.

Functional Properties

- Bright, authentic flavor modulator and aroma enhancer
- Highly concentrated for dosage efficiency
- Thermal and pH stable for processing
- Effective at masking undesirable off-notes
- Available in water-soluble, oil-soluble, or powdered formats

applications



applications



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 Time:

3-5 days for trial orders, 5-10 days for bulk orders. Photos or samples provided for confirmation before shipping via ship, air, truck, or express.

Packaging & Logistics

>>> Welcome to plant fragrance <<<<





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



Guangzhou plant fragrance Co., Ltd



+86-13924190039



plan@662n.com



fragrances-oil.com

No. 1, Keyuan Road, Baiyun District, Guangzhou, Guangdong, 510540, China

