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## Food Grade Natural Cantaloupe Melon Flavor Oil with Authentic Profile for **Beverage and Food Applications**

### **Basic Information**

. Place of Origin: China Brand Name: Plant

· Certification: COA, MSDS, IFRA, CE, ISO

Model Number: LDZ-PL100055

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**

• Storage Instructions: Store In A Cool, Dry Place Natural And Artificial Flavors • Ingredients:

Natural Origin: Projection: Moderate

This Mango Flavor Has Strong Mango · Aroma:

Aroma

· Storage: Store In Cool And Dry Place Other Names: Lemon Fragrance Essence Oil

 Fragrance Family: Fruit

Certifications: Halal, Kosher, ISO 9001

Concentration: High

Safety Precautions: Keep Out Of Reach Of Children

Sample: Free Samples, 10-15 Kinds, Each About 2 MI

Highlight: Authentic Cantaloupe Profile Flavor Oil,

**Beverage and Food Application Food Fragrance** , Thermal Stability Cantaloupe Melon Essence



### **Food Grade Natural Cantaloupe Melon Flavor Fragrance**

Product Code: LDZ-PL100055

The Food Grade Natural Cantaloupe Melon Flavor/Fragrance is a meticulously crafted aromatic and gustatory profile designed to authentically replicate the sensory experience of a perfectly ripened Cucumis melo variety. This flavor is characterized by a complex interplay of sweet, musky, and subtly green notes, striking a delicate balance between succulence and freshness.





### **Flavor Profile**

This Food Grade Natural Cantaloupe Melon Flavor/Fragrance is engineered using a three-tiered approach to achieve maximum sensory complexity and authenticity, mirroring a classic perfumery structure.

Top Notes Middle Notes Base Notes
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The profile opens with an immediate burst of vibrant, aqueous sweetness and succulent juiciness. This initial lift is characterized by high volatility esters delivering the unmistakable "freshly cut" melon aroma.

The core of the flavor, the middle notes, stabilize the initial sweetness and develop the true musky, narcotic character of the cantaloupe. This heart is often driven by sulfur-containing compounds and specific aldehydes.

The lasting impression is a clean, natural finish. The base notes provide depth and fixation, ensuring the flavor is long-lasting without being heavy.



### **Technical Specifications**

Formular of Mint Cinnamon Fragrance (For reference only)

Ingredients	Percentage(%)	Ingredients	Percentage(%)	Ingredients	Percentage(%)
Melonaldehyde	3	Phylloacetate	2	Ethyl maltol	8
Leaf alcohol	3	Linalool	2	Ethyl acetate	2
Butyl acetate	4	Amyl acetate	4	Ethyl butyrate	11
Amyl butyrate	20	Ethyl valerate	5	Amyl valerate	20





### **Applications & Benefits**

The versatility and high-fidelity profile of the Food Grade Natural Cantaloupe Melon Flavor/Fragrance allow its application across diverse sectors of the food and beverage industry.

Application	Description
Beverages and Hydration Products	Extensively used in juices, sparkling waters, energy and sports drinks, flavored teas, and functional waters that require a light, clean, and recognizable fruit note.
Dairy and Frozen Desserts	Ideal for yogurts, ice creams, sorbets, gelatos, and frozen novelties. The musky sweetness pairs exceptionally well with creamy or icy textures.
Confectionery and Bakery	Provides a recognizable and intense fruit flavor in candies, gummies, chewing gums, and fruit jellies. Offers a distinct, aromatic alternative in bakery applications.
Nutritional and Dietary Supplements	Applied in protein powders, meal replacement shakes, and nutritional bars to significantly improve taste and mask bitterness of vitamins or protein bases.

### **Functional Properties**

The Food Grade Natural Cantaloupe Melon Flavor/Fragrance performs several crucial technical and sensory functions within product formulation.

Property	Description
Flavor Enhancement and Consistency	Imparts the complex, musky-sweet character of ripe cantaloupe and ensures a uniform, standardized flavor profile across every batch.
Thermal and Shelf-Life Stability	Engineered to withstand food processing like pasteurization and baking, minimizing flavor loss and extending perceived freshness.
Masking Off-Notes	Effectively conceals undesirable background notes common in plant-based proteins, vitamins, minerals, or artificial sweeteners.
Aromatic Uplift (Fragrance)	Contributes a powerful, authentic top-note aroma that enhances overall perceived flavor intensity and eating satisfaction.

# applications













# applications













### **Packaging Options**

Pack Type	QTY	Specification	Volume
Plastic Bottle	5kgs	L41*W28*H33.5cm (5kg*4 bottle per carton)	0.038cbm

Pack Type	QTY	Specification	Volume
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.

# Our products are strictly approved by a list of certifications, such as IS022000, COA MSDS、SGS、ISO9001、ISO22000、HACCP、IFRA、SPEC















### **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







