



## ISO 9001 Certified Natural Origin Oil Water Soluble Chocolate Flavor Food Fragrance

### Our Product Introduction

#### Basic Information

- Place of Origin: China
- Brand Name: Plant
- Certification: COA,MSDS,IFRA,CE,ISO
- Model Number: LDZ-PL100084
- 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

- Occasion: Everyday
- Origin: Natural
- Color: Light Yellow Or Colourless
- Ingredients: Natural And Artificial Flavors
- Solubility: Oil/ Water Soluble
- Concentration: High
- Storage Instructions: Store In A Cool, Dry Place
- Type: Synthetic Flavour & Fragrance
- Product Application: Food And Beverage Industry
- Sample: Freely Provide
- Product Safety: Compliant With Food Safety Regulations
- Size: 1kg/bottle,5kgs/bottle,25kgs/barrel
- Safety Precautions: Keep Out Of Reach Of Children
- Certifications: Halal, Kosher, ISO 9001
- Highlight: **ISO 9001 Certified Chocolate Flavor,**



## Product Description

### Food Grade High Concentration Chocolate Fragrance Flavor For Food Making

Product Code: LDZ-PL100084

High-concentration chocolate flavor is a complex profile, expertly engineered to deliver a powerful, authentic sensory experience beyond simple cocoa powder. This flavor is typically a blend of Maillard reaction products and volatile compounds, mimicking the intricate notes developed during cocoa bean fermentation and roasting.



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### Flavor Profile

The high-concentration chocolate food flavor is a complex gourmand profile designed for powerful impact and authenticity, utilizing top, middle, and base notes to mimic a rich piece of fine chocolate.

| Top Notes                                                                                                                                                                                                                             | Middle Notes                                                                                                                                                                                             | Base Notes                                                                                                                                                                                                                                               |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Sweet, Aromatic, and Ephemeral. These are the first notes detected, providing a pleasant initial impression. They often include sweet milk, vanilla, or light fruity and floral esters (like those found in certain cacao varieties). | The Core Body and Sweetness. This is where the main "chocolate" character develops. It features rich, warm, and highly palatable notes of caramel, honey, maple, and a dominant, creamy dark cocoa body. | Deep, Lasting, and Intense. These notes ground the flavor and provide persistence. They consist of profound roasted/toasted characters, nutty elements (like hazelnut or peanut), and the intense, slightly bitter, and earthy notes of pure cocoa mass. |

This tiered structure, especially the use of encapsulation for the base notes, is what distinguishes high-concentration flavor technology, as it delivers a sustained, refreshing experience without the initial harshness of simply adding excessive liquid flavor oil.



Technical Specifications

Formular of Wintergreen Mint Fragrance Flavor (For reference only)

| Ingredients       | Percentage(%) | Ingredients          | Percentage(%) |
|-------------------|---------------|----------------------|---------------|
| Methyl salicylate | 40            | Cinnamon oil         | 11            |
| Spearmint oil     | 15            | Peppermint Crude Oil | 30            |
| Fennel oil        | 4             |                      |               |



## Functional Properties

The primary function of a high-concentration flavor is to deliver maximum impact with minimal dosage, offering several technical advantages over traditional cocoa powder or mass:

### Cost Management and Dosage Control

Being highly concentrated, a flavor can partially replace or reduce expensive cocoa solids, allowing manufacturers to achieve a desirable, consistent chocolate taste while significantly lowering raw material costs, especially when cocoa commodity prices are volatile.

### Flavor Uniformity and Stability

Unlike natural cocoa, whose flavor can vary based on bean origin, fermentation, and roasting, a synthetic flavor provides a standardized, consistent taste profile across every batch, ensuring product quality remains identical over time. It is also engineered to be highly heat-stable, preventing "flavor fade" during baking, pasteurization, or other high-temperature processing.

### Color and Texture Modification

Since a flavor is often a liquid or a fine powder with minimal bulk, it allows for precise control over color and texture. It provides the intense taste of chocolate without introducing the fat (cocoa butter) or fiber/solids that can thicken liquids, change the melting point, or darken a product more than desired.

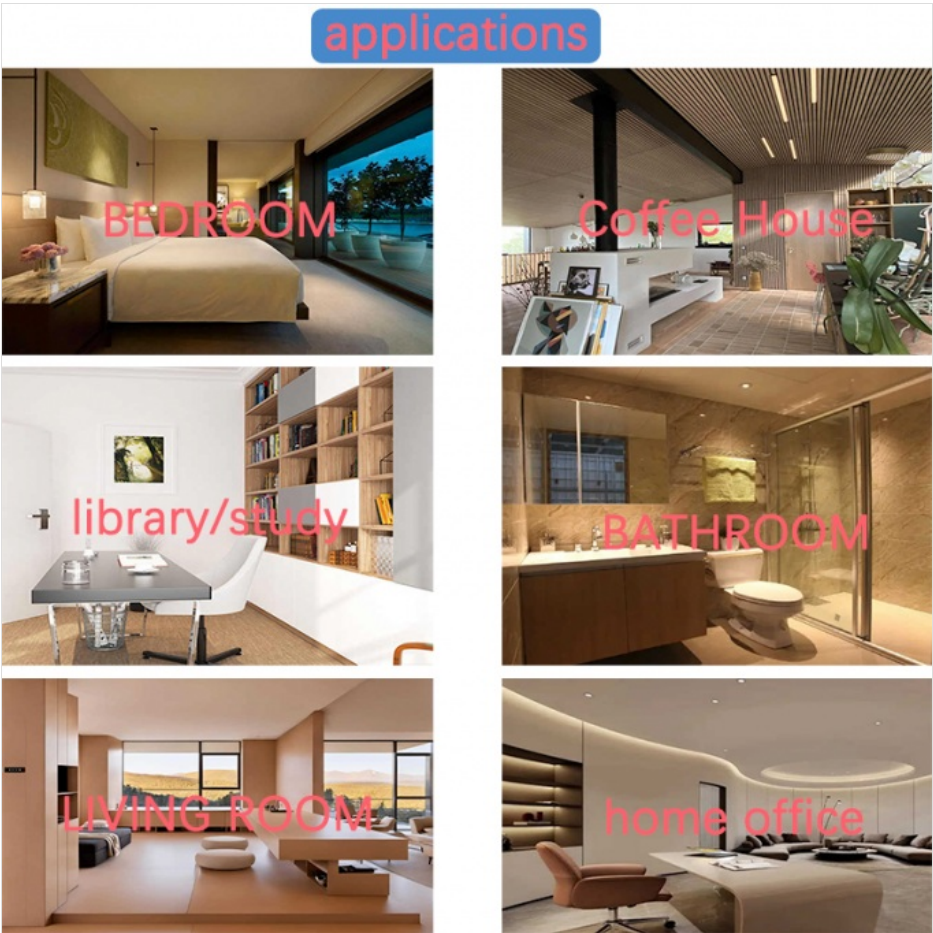
Masking and Enhancement

It is commonly used as a flavor enhancer to boost a low-cocoa recipe or to mask off-notes, such as the bitterness or astringency sometimes associated with high-polyphenol dark cocoa, or the vegetal notes found in plant-based dairy alternatives.

Applications & Benefits

This flavor is widely used in applications where actual cocoa powder or chocolate mass is either cost-prohibitive, undesirable for color/texture, or insufficient for flavor strength. Key applications include dairy products (milk, ice cream), baked goods (biscuits, cakes, fillings), confectionery (truffles, coatings, syrups), and nutraceuticals (protein powders, meal replacements) to provide the expected indulgent taste.

| Beverages and Dairy                                                                                                                                                                                                                                                                                                             | Confectionery and Baking                                                                                                                                                                                                                                                                                                                 |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| It is widely used in flavored milk, nutritional shakes, coffee creamers, protein powders, and plant-based drinks (almond, oat, soy). Its high solubility ensures it dissolves perfectly without grittiness, providing full flavor without affecting the texture or viscosity of the liquid.                                     | In cookies, cakes, biscuits, fondants, icings, and marshmallow treats, the flavor provides an intense, baked-in chocolate taste. Its high heat stability ensures the flavor profile survives oven temperatures. It is also used in non-fat or low-fat fillings and coatings where cocoa solids would make the coating too thick or dull. |
| Snacks and Cereals                                                                                                                                                                                                                                                                                                              | Diet and Low-Sugar Products                                                                                                                                                                                                                                                                                                              |
| This flavor is ideal for breakfast cereals, granola bars, yogurt, and puffed or extruded snacks where a dry application requires a potent, adhering flavor that is cost-effective and easy to spray onto the product surface. It allows for creating a rich chocolate flavor in products that contain minimal actual chocolate. | In formulations with reduced sugar or non-nutritive sweeteners, the flavor helps to restore the perception of richness and sweetness that sugar naturally provides, ensuring the final product still tastes indulgent.                                                                                                                   |



## 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.

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



>> 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



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