



ISO 9001 Certified Caramel Fragrance Flavor Water Soluble Food Fragrance

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Plant
- Certification: COA,MSDS,IFRA,CE,ISO
- Model Number: LDZ-PL100085
- 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



Product Description

ISO 9001 Certified Caramel Fragrance Flavor Water Soluble Food Fragrance

Product Code: LDZ-PL100085

The water-soluble caramel fragrance flavor is a food-grade liquid flavoring designed to impart the rich, warm, and sweet notes of caramelized sugar. Its key characteristic is its solubility in water, making it highly versatile for a wide range of food and beverage applications where oil-based flavors might not blend effectively.

Its liquid form ensures even distribution and precise flavor control. It generally offers good stability in both hot and cold processing environments.





Flavor Profile

The flavor profile of a quality water-soluble caramel food flavor is complex and designed to mimic the three-stage experience of perfectly caramelized sugar, though the specific chemical compounds (like Maltol, Diacetyl, and furanones) are formulated for stability in a liquid, water-based solution.

Top Notes	Middle Notes	Base Notes
The flavor immediately hits with a bright, upfront sweet-aromatic note, often described as marshmallow creme or pure toasted sugar. A fleeting buttery or butterscotch element (due to compounds like diacetyl) provides the first comforting layer.	This is the heart of the caramel flavor—rich, smooth, and full-bodied. Key notes are creamy milk, rich toffee, and deep brown sugar. It carries the characteristic, slightly nutty/roasted hints that come from the Maillard reaction and sugar pyrolysis.	The base provides depth and longevity. It is characterized by a mellow, lingering sweetness and a subtle molasses or very mild bittersweet note, which prevents the flavor from tasting flat. A hint of vanilla or praline often anchors the finish, giving it a comforting, indulgent trail.

The final profile is a smooth, sweet, and comforting blend that works exceptionally well in beverages, dairy, and baking applications.



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 functional properties of a water-soluble caramel food flavor are largely centered around its stability, solubility, and ability to modify the overall sensory profile of the food or beverage matrix.

Excellent Solubility	As a water-soluble flavor, it dissolves completely and immediately into water-based systems like soft drinks, juices, dairy, and syrups. This ensures even flavor distribution and prevents the issues of separation, oil slick, or cloudiness (flocculation) that can occur with oil-soluble flavors.
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Thermal and pH Stability	High-quality flavors are engineered to be stable across a wide range of processing temperatures (pasteurization, baking) and pH levels (acidity). This is crucial for maintaining a consistent, true-to-profile caramel taste without degradation, especially in acidic beverages (like colas) or high-heat baked goods.
Flavor Masking/Enhancement	It functions as a powerful flavor modifier. It can be used to mask undesirable off-notes or bitter tastes common in certain ingredients, such as protein powders, vitamins, or alternative sweeteners. Conversely, its inherent sweetness and toasty notes can boost or round out other complementary flavors, like vanilla, coffee, or chocolate.
Color Contribution	While primarily a flavor, the compounds used (often related to caramel color additives) often impart a desirable warm brown/amber tint. This synergistic effect enhances the visual appeal, aligning the expected caramel color with the sensory experience and making the product look richer.

Applications & Benefits

The versatility and stability of water-soluble caramel flavor make it a staple ingredient across numerous food and beverage categories, often used in a highly concentrated form to deliver maximum impact with minimal dosage.

Beverages (Primary Use)	This is where water-solubility is key. It is widely applied in coffee creamers and specialty coffee (lattes, macchiatos), carbonated soft drinks (colas), flavored teas, dairy and plant-based milk alternatives, and even alcoholic beverages (liqueurs, flavored spirits).
Dairy and Frozen Desserts	It provides a consistent, rich flavor in applications like ice cream bases, yogurts, puddings, and custards, where its liquid form easily blends with the high-moisture content.
Confectionery and Baking	It is used in cake batters, cookie doughs, frostings, and fillings (like chocolate truffles or chewy caramel centers). Its stability ensures the flavor survives the high temperatures of the oven, delivering a warm, toasted note to the final baked product.
Syrups and Sauces	The flavor is the backbone of commercial caramel syrups for drinks and dessert toppings, providing a more consistent and cost-effective profile than creating caramel from scratch.

applications



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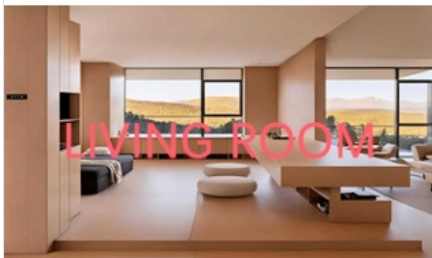
Coffee House



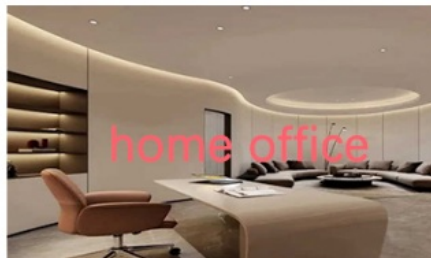
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LIVING ROOM



home office

applications

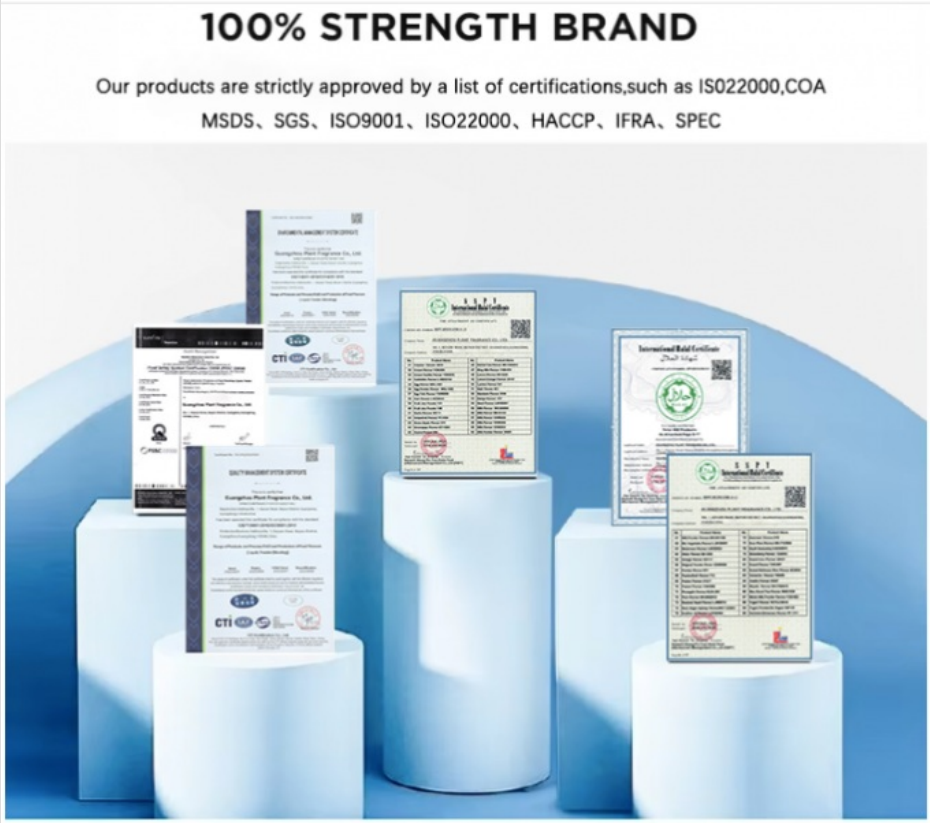


Packaging Options

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.







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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