



ISO 9001 Certified Water Soluble Pistachio Food Fragrance in 5kgs Bottle Size

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Plant
- Certification: COA,MSDS,IFRA,CE,ISO
- Model Number: LDZ-PL100086
- 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

- Certifications: Kosher, Halal, And FDA Approved
- Color: Light Yellow Or Colourless
- Scent Family: Food-inspired
- Concentration: Highly Concentrated
- Compatibility: Compatible With Various Food And Beverage Ingredients
- Storage: Store In Cool And Dry Place
- Samples: Freely Provide
- Product Type: Fragrance
- Oem Service: Welcome
- Solubility: Water-Soluble And Oil-Soluble
- Aroma: Chocolate Aroma
- Bottle Size: 5kgs
- Fragrance Strength: Medium
- Other Names: Nut Fragrance Essence Oil



Product Description

Free Sample Pistachios Fragrance Flavor Water Soluble Food Fragrance ISO 9001 Certified

Product Code: LDZ-PL100086

This Water Soluble Pistachio Fragrance Flavor offers a complex and highly appealing gourmand profile. It authentically captures the essence of the roasted nut, presenting as a rich, warm, and inviting aroma that is both nutty and subtly sweet.

As a water-soluble food fragrance, it is formulated to dissolve easily and disperse evenly in water-based applications, making it ideal for flavoring beverages (like lattes, smoothies, and cocktails), gelatin, sorbets, and many baked goods or confectioneries where moisture is present. Its high concentration means a small amount is required for a noticeable and lasting flavor/aroma.



Flavor Profile

Underlying the main nut note are hints of almond and a touch of vanilla, which enhance the inherent sweetness and lend a creamy, comforting richness. Some formulations may also have a faint green or subtle floral lift, preventing the profile from becoming overly heavy.

Top Notes	Middle Notes	Base Notes
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Top Notes	Middle Notes	Base Notes
The first impression is a bright, slightly green and fresh-roasted nuttiness, often paired with a hint of a light, sweet fruit, like a faint cherry or a drop of citrus to add vibrancy and lift. This gives it a clean and immediate nutty recognition.	This is where the true character develops. The heart is a rich, warm, and creamy pistachio nut essence--buttery and deep. It frequently incorporates soft almond notes for complexity and a comforting custard or milky mousse element to enhance its dessert-like quality.	The dry-down provides a luxurious, lasting foundation. Key base notes include smooth vanilla bean and a warm, inviting accord of caramel or marshmallow, providing depth and an addictive sweetness. Occasionally, a subtle woody or musk undertone is used for a sophisticated, enduring warmth.

This water-soluble Pistachio Food Fragrance is meticulously crafted as a gourmand flavor, designed to evoke the taste of an authentic pistachio dessert. It offers a sophisticated, layered profile that moves beyond a simple nut note.



Technical Specifications

Formular of Almond Fragrance Flavor Base (For reference only)

Ingredients	Percentage(%)	Ingredients	Percentage(%)
benzaldehyde	80	Peach aldehyde	1
Vanillin	2	C-position decyl lactone	1
Jasmine aldehyde	1	Propylene glycol	5



Functional Properties

The primary function of this highly concentrated water-soluble flavor is imparting authentic pistachio taste and aroma efficiently into products where oil-based flavors would cause separation or turbidity.

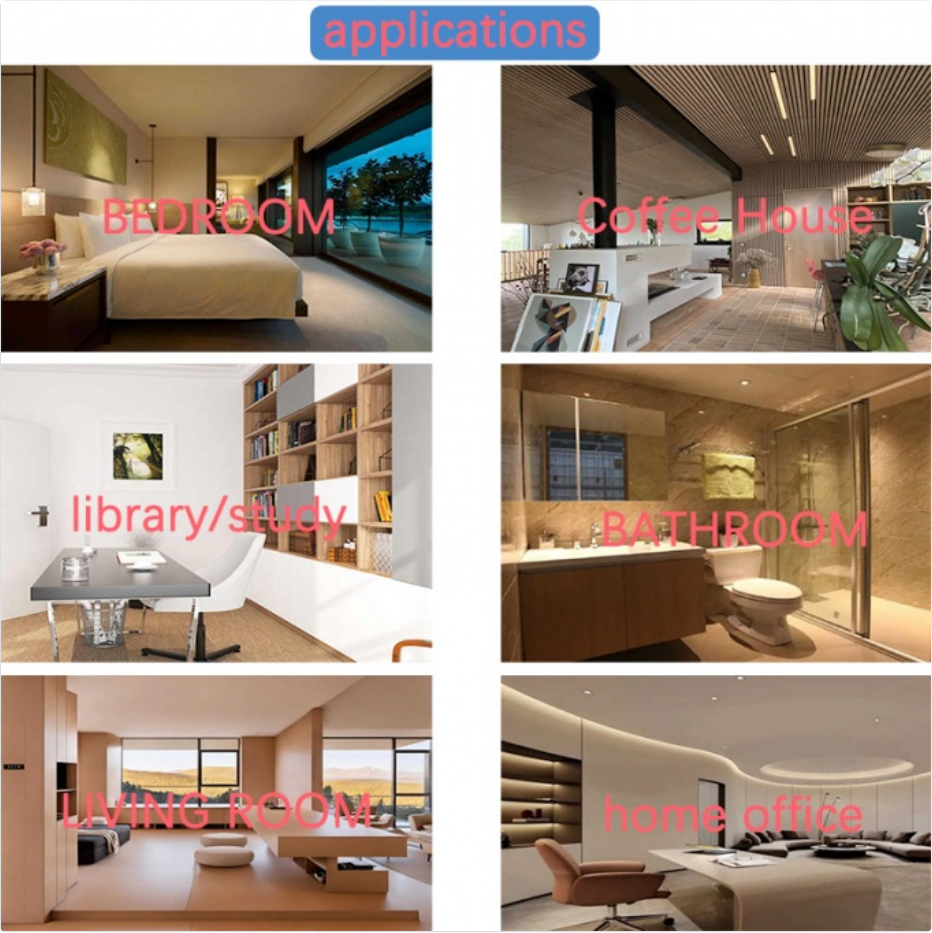
Property	Description
Solubility and Uniformity	Its water base ensures seamless dissolution and even distribution in high-moisture systems, preventing flavor hot spots or cloudiness. This is crucial for clear beverages and homogeneous frozen desserts.
Flavor Amplification	It provides a potent, concentrated flavor boost, allowing a small dosage to deliver a rich, recognizable pistachio profile--from the initial sweet, nutty aroma to the lingering creamy base--without adding actual nuts, which helps control cost and maintain consistency.
Nut-Free Formulation	Often, these flavors are compounded without real tree nut allergens, allowing food manufacturers and commercial kitchens to offer a popular pistachio flavor safely to consumers with nut allergies.

Property	Description
Versatility in Heat/Cold	The synthetic or natural flavor components are engineered to be stable across varying temperatures, ensuring the pistachio flavor remains intact whether used in hot coffee or a deep-frozen product like ice cream.

Applications & Benefits

This flavor is exceptionally versatile, excelling in applications where the continuous phase is water or low in fat.

Application	Benefits
Beverages	It is the ideal choice for lattes, cappuccinos, milkshakes, smoothies, and frappes, where it dissolves perfectly into the coffee/milk/water base. It is also used in craft cocktails, liqueurs, syrups, and flavored sparkling waters.
Frozen Desserts	The water-based nature prevents separation when used in bases for sorbets, sherbets, gelato, and ice cream. It provides consistent flavor and aroma throughout the freezing process.
Baking and Confectionery	This flavor is excellent for any non-fat components like fondants, gum pastes, sugar syrups, custards, puddings, jams, jellies, and cream fillings. Its stability also allows it to be used in cake batters and cookie dough.
Health and Wellness Products	The easy integration into liquids makes it popular for flavoring protein shakes, meal replacement drinks, nutritional bars, and dietary supplements.



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.

100% STRENGTH BRAND

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



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



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