



High Concentrated Hazelnut Food Fragrance with 0.1-0.5% Recommended Dilution and Gourmand Water Soluble Flavor

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Plant
- Certification: COA,MSDS,IFRA,CE,ISO
- Model Number: LDZ-PL100087
- 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

- Fragrance Family: Gourmand
- Application: Beverage/ Candy/ Cake/ Cookie
- Product Type: Flavoring Agents
- Aroma: Grape Aroma
- Recommended Dilution: 0.1-0.5%
- Occasion: Everyday
- Size: 1kg/bottle,5kgs/bottle,25kgs/barrel
- Product Application: Bakery, Confectionery, Dairy, Beverages, And Others
- Concentration: High
- Usage: Food And Beverage Industry
- Ingredients: Natural And Artificial Flavors
- Type: Liquid
- Highlight: **0.1-0.5% Recommended Dilution Hazelnut Food Fragrance**
, Water Soluble Hazelnut Food Fragrance,



Product Description

Free Sample Hazelnuts Fragrance Flavor Water Soluble Food Fragrance High Concentrated

Product Code: LDZ-PL100087

This type of food-grade flavoring is specifically formulated to dissolve easily and disperse uniformly in water-based systems, such as beverages, icings, dairy products, and certain baked goods. It's designed to deliver the rich, warm, and distinctly nutty aroma and taste of hazelnuts, often having toasted, buttery, or creamy notes. Some versions may include natural and/or artificial compounds to achieve an authentic or enhanced profile.



Flavor Profile

This water-soluble flavor provides a complex, multi-layered experience designed to mimic the taste and aroma of freshly roasted hazelnuts, making it excellent for beverages and baked goods.

Top Notes	The immediate impression is often a burst of fresh, green nuttiness with subtle savory or earthy characteristics, similar to an unroasted nut or a raw nut skin. For a more "gourmand" profile, the top may carry a fleeting hint of caramelized sweetness or light maple to invite the palate.
Middle /Heart Notes	This is the core of the flavor, dominated by warm, rich, and heavily toasted nuttiness. This note is where the recognizable "hazelnut" character truly settles, featuring a significant buttery or creamy texture. It provides a robust, round flavor that stands up well to heat in cooking.
Base Notes	The lingering finish is deep, comforting, and warm, grounding the lighter notes. These can include subtle hints of vanilla, cocoa, or coffee which naturally complement hazelnut. The base ensures a long-lasting and satisfying aftertaste, often described as rich and slightly earthy without being bitter.



Technical Specifications

The formula of Hazelnut flavor base (For reference only)

Ingredients	Percentage(%)	Ingredients	Percentage(%)
coconut aldehyde	30	Ethyl maltol	1
Vanillin	5	Propylene glycol	54
Clove oil	2	Sweet orange oil	2



Functional Properties

The primary function of this flavor is to impart the rich, warm, and authentic roasted hazelnut profile into products without altering their texture or color.

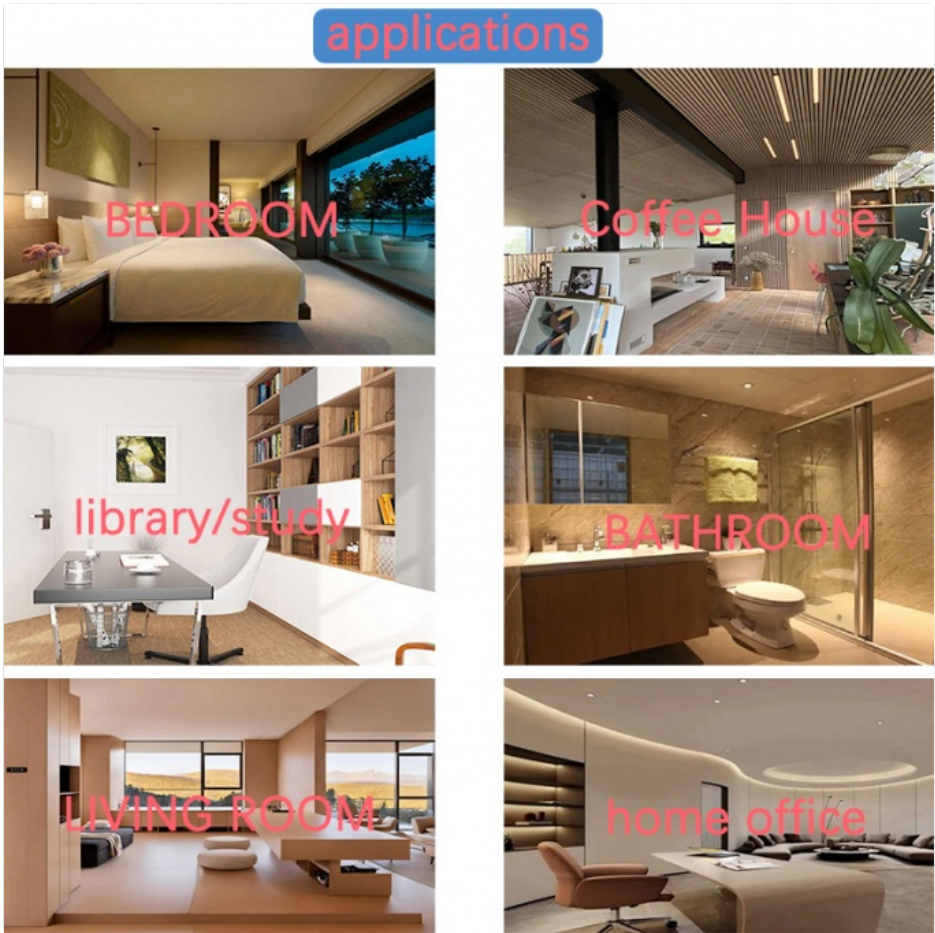
Flavor Enhancement	It provides a strong, characteristic nutty note, particularly important for products that naturally contain hazelnuts but need a more pronounced taste due to processing.
Taste Masking	In nutraceuticals, protein powders, and functional beverages, it can effectively mask undesirable or bitter off-notes from ingredients like vitamins, proteins, or herbal extracts, making the product more palatable.
Solubility and Consistency	Being water-soluble, it dissolves completely and evenly in water-based systems (like coffee, syrups, and non-fat liquids), ensuring uniform flavor distribution and preventing oil separation or "ringing" on the liquid surface.
Allergen-Free Alternative	Many flavorings are created using synthetic or natural non-nut-derived compounds, allowing manufacturers to achieve a true hazelnut flavor and aroma in products destined for nut-allergy sensitive markets.

Cost-Effective Flavoring	It provides an economical way to deliver a high-impact flavor compared to using large quantities of actual nuts or hazelnut paste, especially in high-volume production.
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Applications & Benefits

The water-soluble nature makes this flavor highly versatile, excelling in products with a high water content or requiring clear solutions.

Beverages	This is the most common application, including specialty items like coffee syrups (for lattes and cappuccinos), flavored waters, carbonated soft drinks, ready-to-drink (RTD) teas, and nut-based milk alternatives (like hazelnut milk).
Dairy and Frozen Desserts	It is used extensively in non-fat and low-fat applications such as yogurt, gelato, sorbet, puddings, and ice creams, where oil-based flavors may not mix properly.
Confectionery	It adds flavor to water-based candies, jellies, hard candies, marshmallows, and especially in the preparation of chocolate centers and fillings where a consistent, non-greasy flavor is required.
Baking and Fillings	The flavor can be added to cake batters, frosting, glazes, and especially in creamy fillings and custards where its excellent dispersion ensures every bite has the same robust hazelnut taste.



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

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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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