



Free Sample Peanuts Fragrance Flavor Water Soluble Food & Beverage Fragrance High Concentrated

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Plant
- Certification: COA,MSDS,IFRA,CE,ISO
- Model Number: LDZ-PL100088
- 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

Free Sample Peanuts Fragrance Flavor Water Soluble Food & Beverage Fragrance High Concentrated

Product Code: LDZ-PL100088

The water-soluble peanut flavor is a highly concentrated, non-oily ingredient designed to deliver the characteristic sensory profile of roasted peanuts, particularly in water-dominant or low-fat food systems. Its flavor profile is highly complex.

Its key function is to provide an intense, authentic peanut taste and aroma without the texture, oil, or high allergenicity of actual peanuts. Its water-solubility ensures perfect dispersion and clarity in beverages and clear liquids, preventing the separation or cloudiness associated with oil-based extracts.



Flavor Profile:



Top Notes	These are the most volatile and first perceived. The initial impression is a powerful burst of Roasted/Nutty aroma, often accompanied by a Popcorn-like or Baked Potato fragrance.
Middle Notes	This layer provides the main characteristic body. It is typically a rich, warm Creamy Peanut Butter note, with strong, desirable hints of Dark Roast, Cocoa, and Caramel.
Base Notes	The final impression offers persistence and complexity. It features a lingering Fatty/Oily or Nut Flesh warmth, with slight Earthy and Woody nuances, creating a satisfying, full-mouth feel despite being water-soluble. This foundation prevents the flavor from tasting thin or artificial.

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 "water-soluble" nature of this flavor is a critical functional property that determines its use in food manufacturing, offering specific advantages over traditional fat-based flavorings:

Clarity and Stability in Aqueous Systems:	Clarity: Unlike oil-based or emulsion flavors, this fragrance is fully miscible, preventing the formation of an opaque layer or cloudiness. This is essential for clear beverages, nutritional waters, gelatin, and hard candies where visual appeal and transparency are key.
	Stability: It remains dissolved and evenly distributed without phase separation, even in low-viscosity applications like teas and protein shakes, which prevents flavor ring formation at the neck of a bottle.
Heat and Process Stability	Water-soluble flavors, particularly those utilizing robust compounds like pyrazines, are often formulated for thermal stability. This is crucial for products undergoing pasteurization (juices, dairy alternatives) or baking, ensuring the roasted peanut profile is retained under high heat without significant degradation.
Versatility and Dose Control:	Its liquid form allows for precise, low-dosage integration into a wide range of water-activity food matrices (beverages, frostings, yogurts, gels). This allows manufacturers to achieve the desired flavor intensity without introducing extraneous fat or texture-altering ingredients.
Allergen and Shelf-Life Benefits	Since it is a synthetic flavor, it is often formulated to be "nut-free" (always verify with the supplier's certification), making it a safe option for allergen-controlled environments. The absence of bulk fats also contributes to a longer, more predictable shelf life by eliminating the risk of lipid oxidation (rancidity), which is a major concern with real peanut products.

Applications & Benefits:

The water-soluble format of peanut fragrance allows it to be used in formulations where traditional peanut butter or oil would cause texture issues, cloudiness, or introduce allergens and fats. Its primary applications are in:

Beverages & Liquid Foods:	Protein Shakes and Meal Replacements: It delivers a clean, roasted peanut flavor to water-based protein powders and ready-to-drink shakes without adding fat or affecting the texture/viscosity.
	Coffee and Tea Syrups: Used to create flavored lattes, cappuccinos, or iced teas, providing a clear syrup that fully dissolves.
	Dairy Alternatives: Flavoring for plant-based milks (almond, oat, soy) and yogurts that require an authentic nutty profile.
Confectionery and Sweets:	Hard Candies and Gummies: Essential for clear, gelatin-based products as it disperses evenly without creating cloudiness or dulling the candy's finish.
	Frostings, Icings, and Fillings: Incorporated into water-based glazes and buttercreams for an intense flavor where an oil-based flavor or peanut butter would destabilize the emulsion.
	Gelatin and Puddings: Used to infuse desserts that rely on water-soluble gelling agents for structure.
Baked Goods (Secondary Flavor):	It is used in cookies, cakes, and breads, often in conjunction with other ingredients, to enhance the aromatic "roasted" note without contributing to the fat content or affecting the rise and crumb structure of the dough.

applications



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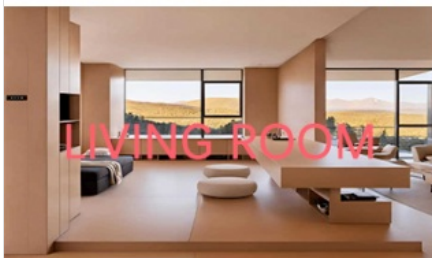
Coffee House



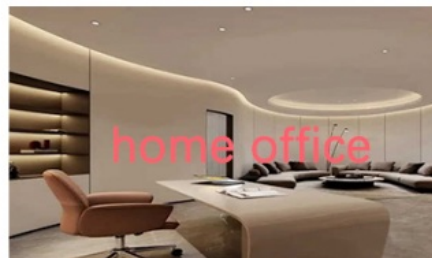
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LIVING ROOM



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SELECTED HIGH-QUALITY
INGREDIENTS



ULTRA +
WHITENING
FRESH BREATH TOOTHPASTE

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.







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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