

TECHNICAL DATA SHEET

ALMOND PASTE BASE

Synthetic gourmand-almond perfume base - creamy sweet almond, marzipan and delicate pastry character

1. PRODUCT IDENTIFICATION

Product name	Almond Paste Base
Raw material type	Perfume base / gourmand-almond base
Olfactory family	Gourmand / Fruity / Almond
Position in perfume	Middle and base notes
Raw material origin	Synthetic
Ingredient category	Base
Inspiration	Fresh almond paste, marzipan and creamy sweet almond in a gourmand perfumery interpretation
Application	Perfumes, fragrance formulations, gourmand compositions, almond accords, pastry accords, sweet feminine fragrances, and marzipan and dessert fragrance profiles

2. OLFACTORY CLASSIFICATION AND ODOUR PROFILE

Almond Paste Base is a synthetic perfume base from the gourmand-fruity-almond olfactory family, developed to recreate the scent of fresh almond paste and marzipan.

Its profile is built around a delicate gourmand almond-paste note, with a subtly floral marzipan facet and creamy almond sweetness. The composition is soft, rounded and dessert-like, with a recognisable almond character that may serve as a central theme or complement other gourmand accords.

3. FUNCTION IN FRAGRANCE COMPOSITIONS

Almond Paste Base functions as a middle and base note. It provides almond-marzipan fullness in the heart and leaves a creamy, sweet and pleasant gourmand trail in the base. It is particularly suitable for authentic almond-paste accords, pastry effects and softer dessert profiles.

4. APPLICATION AND COMPATIBILITY

The base is suitable for almond accords, marzipan compositions, gourmand perfumes, pastry and bakery accords, sweet feminine fragrances, fruity-gourmand scents, creamy dessert bases and amber-vanilla gourmand structures.

It combines particularly well with vanilla, tonka bean, caramel, honey accords, milky notes, cherry, apricot, peach, raspberry, white chocolate, cocoa, benzoin, sandalwood, white musks and soft amber bases.

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5. RECOMMENDED USE

A general recommended concentration is not specified in the supplied technical data. The following typical working ranges should be adjusted to the desired effect, composition and final-product category.

Almond accords	3-15%
Marzipan compositions	3-12%
Gourmand perfumes	2-10%
Pastry and bakery accords	2-12%
Sweet feminine compositions	1-8%
Fruity-gourmand fragrances	1-8%
Creamy dessert bases	2-10%
Cosmetic fragrance formulations	According to IFRA limits for the relevant product category

Gradual dosing is recommended because of the pronounced almond-gourmand character. At lower concentrations, the base provides a gentle marzipan nuance; at higher concentrations, it may form the dominant almond-paste accord.

Permitted concentrations must be verified against the current IFRA certificate for the relevant product category. Preliminary testing of compatibility, stability, colour and odour profile is recommended in the intended final formulation.

6. PHYSICAL AND TECHNICAL DATA

Appearance	Liquid
Colour	Pale yellow
Odour	Gourmand
Olfactory character	Delicate, gourmand, almond-like, creamy and subtly floral, with notes of fresh almond paste, marzipan and sweet almond
Density at 20 °C	1.070-1.110
Refractive index n _{20/D}	1.503-1.513
Flash point	68.3 °C
Solvent	Triethyl Citrate / TEC
Solubility	Suitable for perfume concentrates and fragrance formulations; not intended for direct dissolution in water

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7. STABILITY AND COMPATIBILITY

Almond Paste Base is stable when stored correctly in its original, tightly closed container and protected from prolonged exposure to light, heat and air.

It is highly compatible with gourmand, almond, marzipan, vanilla, milky, creamy, fruity, floral, amber and dessert accords. Compatibility and stability should be confirmed in the intended perfume concentrate, carrier system, final formulation and packaging.

8. REGULATORY DATA AND STATUS

Intended use: For professional use in perfume and fragrance formulations.

IFRA status: The current IFRA certificate must be consulted, and all restrictions relevant to the final-product category must be applied.

Vegan status: Vegan; does not contain ingredients of animal origin.

GMO status: GMO-free / does not contain GMOs.

Safety classification: The technical data indicate that the raw material contains hazardous chemical components; handling must comply with the current Safety Data Sheet (SDS).

Antioxidants: No antioxidants have been added directly.

Use in ingestible products: Not suitable.

9. STORAGE AND SHELF LIFE

Store at room temperature in the original, tightly closed container. Avoid prolonged exposure to light, heat and air. Close the container immediately after use.

Recommended storage temperature: Room temperature.

Shelf life: 24 months under proper storage conditions.

10. SAFETY INFORMATION

For professional use only. Avoid direct contact with the undiluted product. Refer to the current Safety Data Sheet (SDS) for hazard classification, safe handling, first-aid measures and disposal information.

11. DISCLAIMER

The information in this Technical Data Sheet applies to the raw material described and is based on the technical data provided. The user is responsible for verifying suitability, stability, safety and regulatory compliance in the intended formulation and application. This document does not constitute a guarantee of the properties of the final product.