

TECHNICAL DATA SHEET

GINGERBREAD BASE

Synthetic spicy-gourmand base - gingerbread, warm spices and balsamic sweetness

1. PRODUCT IDENTIFICATION

Product name	Gingerbread Base
Raw material type	Perfume base / spicy-gourmand base
Olfactory family	Spicy / Balsamic / Gourmand
Odour profile	Gingerbread, ginger, cinnamon, clove, balsamic sweetness and a warm bakery character
Position in perfume	Middle and base note
Application	Perfumes and fragrance formulations
Raw material origin	Synthetic
Ingredient category	Base
Inspiration	Warm gingerbread accord with cinnamon, ginger, clove and balsamic sweetness

2. OLFATORY CLASSIFICATION AND ODOUR PROFILE

Gingerbread Base is a synthetic perfume base developed as a reconstruction of a warm gingerbread accord. It is intended for formulations requiring a pronounced spicy-gourmand character with warm, pleasant and seasonal aromatic richness.

Its profile is built around cinnamon, ginger and clove, supported by characteristic balsamic sweetness. The composition evokes spiced pastries, winter desserts and festive accords while retaining a perfumery character suited to gourmand and oriental structures.

3. FUNCTION IN FRAGRANCE COMPOSITIONS

Gingerbread Base functions as a middle and base note. In the heart, it contributes spicy warmth and aromatic fullness; in the base, it leaves a softly sweet, balsamic and rounded gourmand trail.

4. APPLICATION AND COMPATIBILITY

It is particularly suitable for gourmand-spicy compositions, gingerbread accords, festive oriental perfumes, bakery-spicy fragrances, winter formulations, amber-vanillic compositions, spicy-balsamic accords and warm unisex fragrances.

In gourmand and oriental compositions, it links warm spices, amber, vanilla and musks into a rounded, sweet-balsamic structure with a distinctive seasonal character.

It combines well with cinnamon, ginger, clove, nutmeg, cardamom, vanilla, tonka bean, benzoin, labdanum, amber bases, caramel, honey accords, white musks, sandalwood and soft balsamic materials.

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5. RECOMMENDED USE

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

Gingerbread accords	3-15%
Gourmand-spicy compositions	2-12%
Festive oriental perfumes	2-10%
Bakery-spicy accords	3-15%
Amber-vanillic compositions	1-8%
Winter fragrance formulations	2-12%
Cosmetic fragrance formulations	According to IFRA restrictions

Because of its pronounced spicy and sweet-balsamic character, gradual dosing is recommended. At low levels, the base adds warm spicy nuance; at higher levels, it may form a dominant gingerbread accord.

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

6. PHYSICAL AND TECHNICAL DATA

Appearance	Liquid
Colour	Yellow
Odour	Spicy, balsamic
Olfactory character	Warm, spicy, balsamic, subtly sweet and gourmand, with gingerbread, cinnamon, ginger, clove and sweet-spiced pastry notes
Density at 20 °C	1.030-1.050
Flash point	>105 °C
Solubility	Not specified in the supplied TDS

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7. STABILITY AND COMPATIBILITY

Gingerbread Base is stable when stored correctly in its original, well-filled and hermetically sealed container, protected from air and light.

It shows very good compatibility with spicy, gourmand, balsamic, amber, vanillic, musky, oriental, caramel, woody and winter fragrance accords. Compatibility and stability must be confirmed in the final formulation and packaging.

8. REGULATORY DATA AND STATUS

Intended use: Professional use in perfume and fragrance formulations.

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

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

IFRA status: Review the current IFRA certificate and apply the restrictions for the relevant product category.

9. STORAGE AND SHELF LIFE

Store at room temperature in the original, well-filled and hermetically sealed container, protected from air and light. Keep away from heat sources and close 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 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 confirming suitability, safety and regulatory compliance in the intended application and market. This document does not constitute regulatory approval or a guarantee of final-product properties.