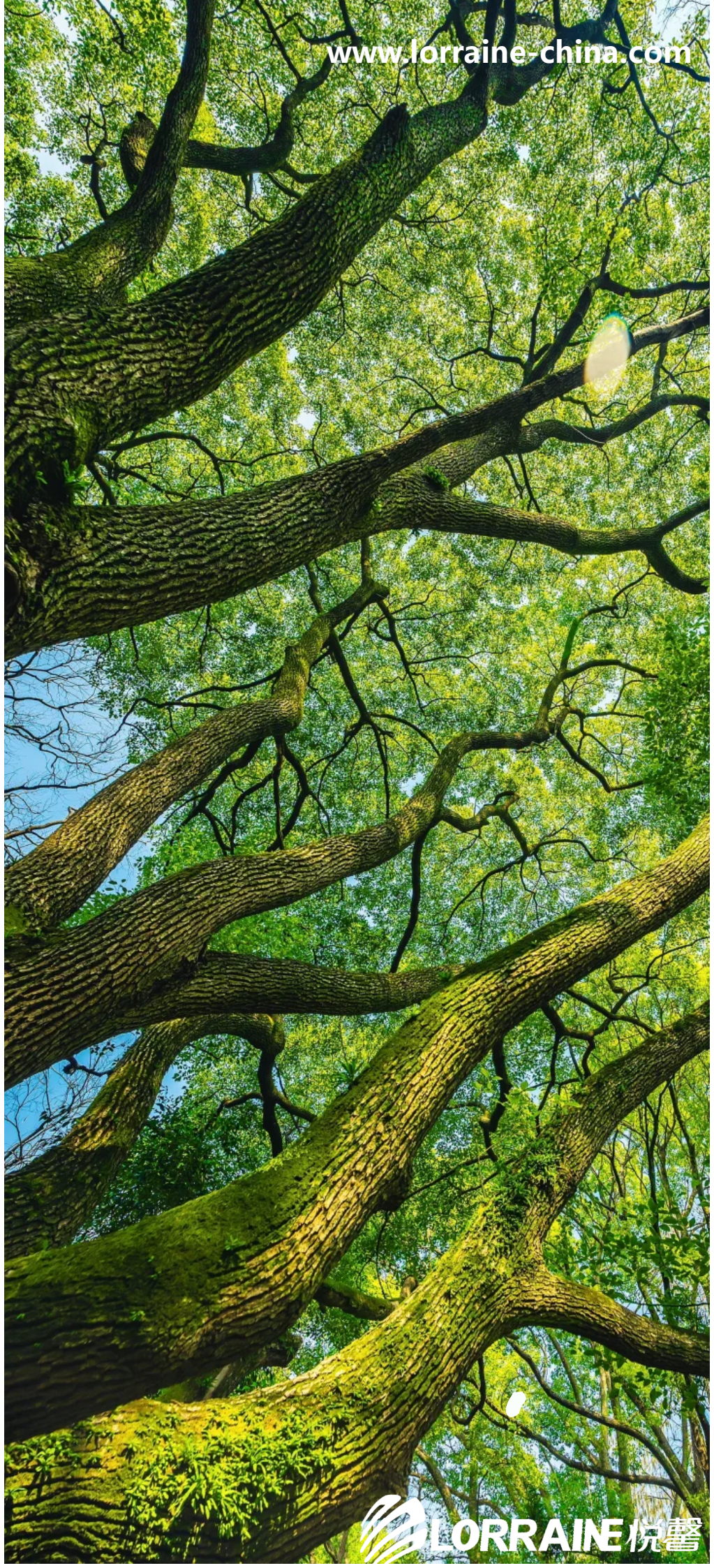


Essential Oil Market Report

April 2025

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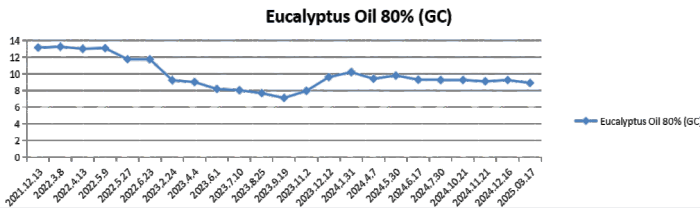
Eucalyptus oil /Eucalyptol

Eucalyptus Globulus,Labill.
CAS NO : 8000-48-4

Yunnan
FEMA : 2466



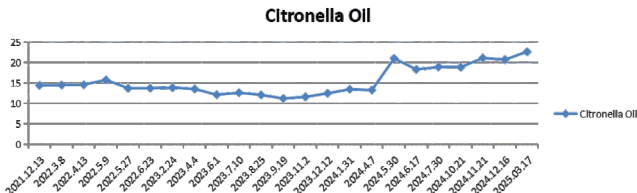
The price of Eucalyptus oil did not fluctuate significantly between last year and this year. At present, the supply of Eucalyptus oil in the market is sufficient. The demand in southeast Asia and middle east is relatively low during the Ramadan period, so the price has not risen significantly. Collectors have relatively ample inventories on hand, and some are inclined to hold off on selling until market prices increase then considering selling.



Citronella oil

CymbopogonWinterianus JowittCas Yunnan
CAS NO : 8000-29-1 FEMA : 2308

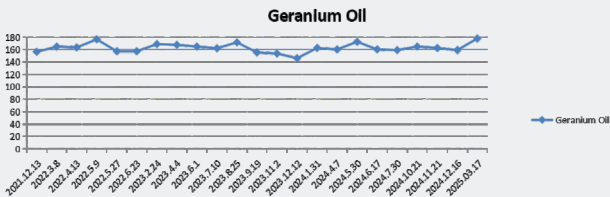
Now is not the main production season for Citronella oil, and large-scale production is not expected until around May. Therefore, the current acquisition strategy is mainly based on a small amount of accumulation, but due to the scarcity of goods in the market, the acquisition is difficult. Collectors have limited inventories and charge high prices. Currently, there is a tight supply and demand situation for citronella oil during the off-peak production season. It is expected that the market price will increase slightly before the arrival of the peak production season.



Geranium oil

Pelargonium graveolens Lherit Yunnan
CAS NO : 8000-46-2 FEMA : 2508

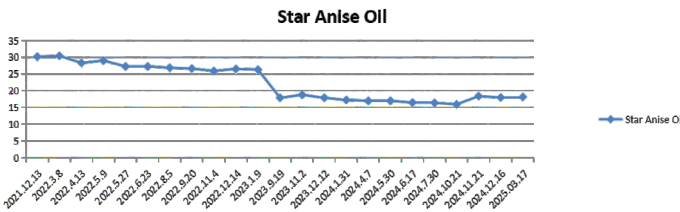
At present, Geranium is still in the growing period, which needs to be harvested after the rainy season. However, the recent bad weather conditions with low temperature frequently, leading to an unsatisfactory growth situation. Most inventory of oil farmers is low content, and high content oil is scarce. From the analysis of the current situation, it is expected that the production of Geranium oil will not be abundant this year, and the market will show the characteristics of low quantity and high price.



Star anise oil /Anethol

STAR ANISE OIL Yunnan
CAS NO : 8007-70-3 FEMA : 2096

Due to the tight supply of Anise fruit oil this year, production was reduced accordingly. This phenomenon that directly affected the Anise leaf oil market. At present, although there are sufficient stocks of leaf oil, oil farmers are holding back on sales due to price issues, making it difficult to obtain supplies in the market at the desired price. At the same time, farmers are not currently strapped for cash, so they are more reluctant to make price concessions.





Litsea cubeba oil/Citral

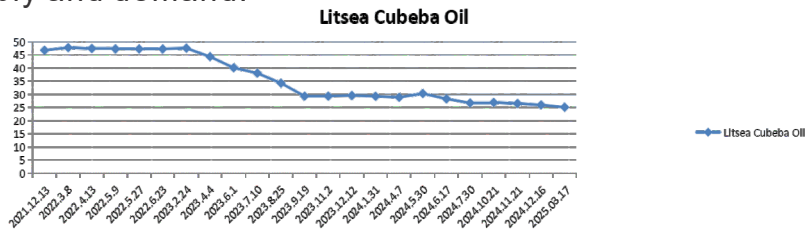
 Litsea Cubeba(Lour.)

CAS NO : 68855-99-2

 Yunnan

FEMA : 3846

In view of the southeast Asia and middle east markets during Ramadan, the market demand is relatively low, and that affected Litsea Cubeba oil prices risen not much. However, the market demand did not disappear completely, but showed a trend of continuous growth. According to the current market situation, it is expected that the demand will pick up in April and May. Once the demand at the market end rises, the price of Litsea Cubeba oil will inevitably rise due to the influence of supply and demand.



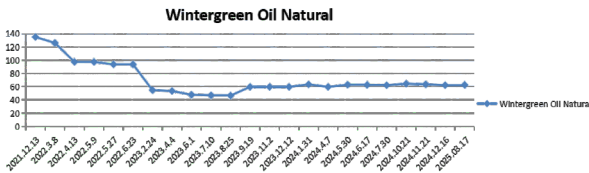
Wintergreen oil

 Gaultheria Procumbens

 Yunnan

CAS NO : 8000-28-6

Recently, oil farmers basically do not distill, the price of Wintergreen oil in the past year is relatively stable, supply and demand can be met.



2025 will be a fragrant year full of bitter coffee

What will consumers expect from aroma in 2025? We will see consumer demand for fragrances that tell stories, connect emotional memories, and connect us to familiar and transcendent experiences. In other words, for the past single odor perception experience, consumers expect the emotional needs of the aroma to be achieved in the future, that is, "emotional fragrance". For example, when you smell the smell of sweet orange, you can think of "childhood", you can think of "sunshine", and this smell can actively mobilize the feeling of pleasure.



Each year, Pantone selects a color that reflects the global cultural atmosphere and trends, and is also known as the "color of the year." The color of the year for 2025 is "Mocamus Pantone17-1230", a warm, rich brown hue that reminds us of the aroma of chocolate and coffee, reflecting the joy of comfort, quiet luxury and a return to simplicity. The aroma of freshly brewed coffee is undeniably charming, symbolized by intense, roasted and slightly bitter flavors, and achieves a delicate balance between sweetness, depth and hierarchical complexity. It also has a warm, inviting and intoxicating quality that creates a comfortable and delicate olfactory sensory experience. The aroma of coffee triggers the release of mood-regulating neurotransmitters, such as serotonin and dopamine, which help reduce feelings of stress and anxiety. It also resonates on an emotional level. It can be the smell of early mornings, precious moments and intimate conversations. At once soft and vibrant, intimate and luxurious, it fits well with the modern fragrance type that seeks a balance between indulgent freedom and urban sophistication. Gourmet perfumes have dominated the fragrance industry for years, starting with sweet and creamy elements such as vanilla, caramel and toffee. Today, coffee has gradually become the star ingredient of modern luxury perfumes. The rise of coffee-based perfumes reflects our deep

emotional connection to our beloved drink, transforming its intense baking scent into an irresistible, pleasurable sensory experience. The evolution of this trend in the perfume industry also suggests that consumers expect a more layered and sophisticated interpretation of aromas.

Other aroma elements



frankincense
The fragrance gives the perfume a soft, creamy dimension. This trend, which is now thriving, embodies a collective desire for comfort and nostalgia, evoking memories of childhood and simpler times. Perfumers can skillfully blend these "frankincense" notes with other ingredients to create fragrances that are both soothing and delicate



Vintage floral
The reinterpretation of vintage floral fragrances has breathed new life into this classic fragrance collection. Moving away from traditional, sometimes cloying, sweet floral flavors, perfumers have created unexpected floral variations, exciting scent combinations, and entirely new extraction processes. A new perspective and dimension can be used to present familiar flower smells together. These modern floral scents have evolved to be more complex, often featuring green tones or wood undertones that appeal to a wider audience and challenge traditional notions of feminine and masculine scents.



Tropical fruit
For now, the sun waves of tropical fruit notes bring an exotic vibrancy to the perfume. As global travel continues to be highly sought after by consumers, there is a renewed interest in faraway resorts and their wonderful vibrant, vibrant scents.

Octagon, current situation and future



Cinnamon in history

The history of cinnamon in China dates back thousands of years. As early as the pre-Qin period, there is a record of "GUI Sheng Nan Shan" in the Book of Mountains and Seas, indicating the early distribution of cinnamon in Lingnan region. In the Han Dynasty, cinnamon was listed as a top-quality medicinal material, known as "nourishing spirit, and color", and its medicinal value was widely recognized and applied. With the opening of the Silk Road, cinnamon spread to the West through trade and became one of the important exports of ancient China. The medicinal properties and processing methods of cinnamon were further standardized in Xinxiu Materia Medica of Tang Dynasty and Shengxiang Materia Medica of Song Dynasty. In these classic works, cinnamon is described as a warm-lining medicine, with the effect of supplementing fire and aiding Yang, dispelling cold and relieving pain. During the Ming and Qing Dynasties, the medicinal value of cinnamon was further explored and applied, and it became a common medicinal material in traditional Chinese medicine.

Cinnamon in culture

Cinnamon plays an important role in Chinese culture. It is not only an important part of traditional Chinese medicine, but also a treasure of Chinese traditional culture. In ancient times, cinnamon was regarded as a precious medicine and was widely used in various prescriptions. In traditional Chinese medicine theory, cinnamon is believed to have the effect of warming Yang and dispelling cold, promoting blood circulation and clearing collaterals, and is often used to treat symptoms such as wind-cold colds and joint pain. At the same time, cinnamon is also used to make a variety of tonics, such as eight Zhen soup, ten big tonic pills, etc., to enhance the body's immunity and resistance. Cinnamon also plays an important role in food culture. Due to its unique aroma and taste, cinnamon is widely used in cooking, especially in dishes from southern regions. The aroma of cinnamon can enhance the flavor of dishes, making them more delicious. At the same time, cinnamon also has certain medicinal value, can help digestion, promote appetite. As a result, cinnamon has become an indispensable condiment in many traditional dishes. In addition to its medicinal and edible value, cinnamon carries a wealth of symbolic significance in Chinese culture. In ancient times, cinnamon was regarded as a symbol of wealth and good luck. It is believed that wearing cinnamon or placing it in the home can bring good luck and happiness. In weddings, celebrations and other important occasions, cinnamon is one of the essential decorations. In addition, cinnamon is also regarded as an exorcism to ward off evil. It is believed that placing or burning cinnamon in the living environment can purify the air, drive away evil spirits, and bring peace and tranquility to the home.

Industry status and future development direction



The future of Cinnamon

Industry status

Production area distribution and production scale

The main production areas of cinnamon in China are concentrated in Guangxi, Guangdong, Yunnan and other places, among which Fangchenggang City in Guangxi is known as "the hometown of cinnamon in China", and its output accounts for more than 70% of the world. The city of Luoding in Guangdong Province has the largest cinnamon planting area in China (378,000 mu), with an annual output of 300,000 tons, but the profit is low. In recent years, with the growth of market demand and the promotion of industrial upgrading, the scale of China's cinnamon industry continues to expand, and the technical level continues to improve.

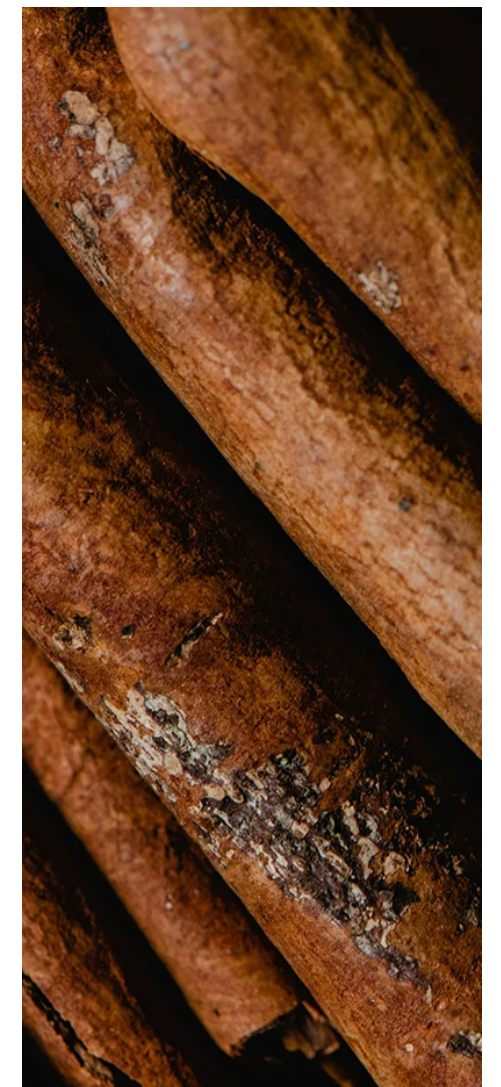
Market demand and industrial chain Cinnamon is widely used in food, medicine, cosmetics and other fields. The market size in China is expected to grow at an average annual rate of 5% in 2025, mainly driven by increasing health awareness and increasing demand for natural products. The upstream of the industrial chain is mainly raw material cultivation, the middle processing includes cinnamon, cinnamon oil and other products, and the downstream covers food seasoning, medicine, flavor cosmetics and other industries.

Future development

Technological innovation and standardization lead by international standards: The release of ISO cassia branch standards promotes the internationalization of traditional Chinese medicine and enhances the international competitiveness of Chinese cinnamon. Research and development investment: Modern research confirms the antioxidant and hypoglycemic effects of cinnamaldehyde, polysaccharide and other ingredients, and promotes the development of new products such as functional foods and natural preservatives. The Belt and Road Initiative: Expand exports through policy support and explore emerging markets such as the Middle East and Africa. E-commerce channels: Use online platforms to strengthen brand marketing and enhance market share at home and abroad. Green development and industrial upgrading Ecological agriculture: Meat Guilin has the function of soil and water conservation, promoting ecological planting and sustainable processing. Industrial chain integration: Optimize supply chain management, improve production efficiency and cost control, and cope with the risk of raw material price fluctuations.

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Cinnamon, not just a spice, It is a fragment of life, a poetic gift.





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