

tocobiol.

Ensuring Oxidative Stability in Margarine



The high content of unsaturated fatty acids makes margarine especially prone to oxidation, leading to rancidity, off-flavors, and nutrient loss. Exposure to light, heat, and oxygen accelerates this deterioration, reducing shelf life and product quality.

At BTSA, we offer Tocobiol[®], our 100% natural antioxidant solution, based on tocopherols, specifically designed to protect margarine from oxidative deterioration while supporting clean-label needs.

Tocobiol[®]

reliable & versatile performance

- Slows down lipid oxidation
- Keeps nutritional value
- Extends shelf life and maintains product quality
- Custom studies and technical support by Btsa experts



Click here or scan the QR to request more information, advice from our expert team and ANALYTICAL RESULTS.

btsa.com