

tocobiol.

Advanced Protection for Sensitive Food Aromas



Aromas play a key role in the sensory profile of food products, but many are **highly sensitive to degradation**.

Exposure to oxygen, light, and heat triggers **lipid oxidation**, leading to the loss of volatile compounds. This results in diminished **flavor quality, off-notes, and reduced shelf life**.

At BTSA, we offer TOCOBIOL[®], a natural tocopherol-based solution designed to protect sensitive aromas from oxidative degradation. Acting as an effective antioxidant, TOCOBIOL[®] helps preserve flavor stability, maintain product quality, and extend shelf life across a wide range of food applications.

Tocobiol[®]

reliable & versatile performance

- Natural antioxidant protection
- Preserves aroma integrity
- Extends shelf life
- Clean label solution
- Heat and light stability



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

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