

tocobiol.

Reliability and
versatility against
lipid oxidation and
enzymatic browning
of avocado.



The shelf life of avocados depends on lipid oxidation and enzymatic browning. Factors that accelerate these processes are oxygen, temperature, humidity and pH. Each of these processes directly affects the other, stimulating this oxidation and browning.

Controlling these factors is essential to maintain avocado quality and consumer perception of freshness. At BTSA, we have developed Tocobiol® Q, a product specially designed to keep avocados in the best quality conditions, from harvesting to consumption.

Tocobiol® Q is the best solution to maintain avocado in the best quality conditions and increase its shelf life.

Tocobiol® Q

reliable & versatile performance

- Protection against lipid oxidation and enzymatic browning
- Preservation during storage
- Demonstrated activity in guacamole and avocado pulp
- No organoleptic changes



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