

tocobiol.

Tocobiol[®]: Natural Antioxidant Power for Bakery



Bakery products are highly vulnerable to oxidation due to their **fat content** and **exposure to air** during processing and storage. These reactions can cause **rancidity, flavor loss, and color changes**, making natural antioxidants essential for preserving freshness and extending shelf life.

At BTSA, we offer Tocobiol[®], a 100% natural tocopherol-based antioxidant that protects bakery fats and oils while supporting clean-label, high-quality formulations.

Tocobiol[®]

reliable & versatile performance

- Extends **shelf life** by improving oxidative stability
- Preserves **fresh flavor and texture**
- **Heat-stable** during baking and processing
- **Clean-label, natural, and organic-friendly**
- Supported by **BTSA's technical expertise**



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

btsa.com