

tocobiol.

Natural Protection for High-Quality Edible Oils



The edible oil industry, particularly producers of frying oils and other cooking oils, faces a significant challenge: **oxidation and rancidity**, which affects flavor, stability, and nutritional quality.

Protecting oils from the start of production is key to **maintaining freshness, extending shelf life, and ensuring consistent performance** throughout storage and distribution.

At BTSA, we offer Tocobiol®, a 100% natural tocopherols-based antioxidant from non-GMO vegetable oils, specially designed to stabilize and protect edible and frying oils from oxidation.

Tocobiol®

reliable & versatile performance

- Enhances **oxidative stability**
- Extends **shelf life**
- Preserves **flavor and nutritional value**
- **100% natural** and **safe** for food use
- **Easy to incorporate** into existing processes



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

btsa.com