

tocobiol.

Advanced frying oil protection with tocobiol



Industrial frying oils must resist high frying temperatures and maintain their characteristics to ensure the food product's quality.

At BTSA, we offer comprehensive protection for both oil and food throughout the entire frying process—from the storage of bulk oil, through the frying itself, and up to the shelf life of the fried product.

Natural and high-performance customized antioxidants, based on Tocopherol, as the proven solution to keep frying oils in the best quality conditions.

BTSA ANTIOXIDANT SOLUTIONS

reliable & versatile performance

- Extends frying cycles, leading to cost savings.
- Maintains organoleptic properties.
- Preserves oil quality.
- Customized laboratory studies.



Click Here or Scan the QR to request more information, advice from our team and ANALYTICAL RESULTS.

btsa.com