

# tocobiol.

## Advanced Antioxidant Solutions for Meat



Color oxidation is a major challenge in processed meats, caused by **myoglobin degradation** and accelerated by iron's pro-oxidant activity. **Green tea catechins** act as **water-soluble radical quenchers**, delaying oxidation, preserving color, freshness, and overall product quality.

At BTSA, we offer **Tocobiol® Green Tea**, a natural antioxidant derived from EGCG-rich green tea extract, providing powerful protection for processed meats, enhancing shelf life, and supporting a clean, natural label.

### Tocobiol® Green Tea

reliable & versatile performance

- Antioxidant power from **polyphenols**
- **Delays myoglobin oxidation**
- **Maintain color & freshness of meat**
- **Water soluble**
- **Clean label solution**



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