

tocobiol.

Stability & Taste in Traditional Fat-Rich Confectionery



“**Mantecado**” is a traditional Spanish winter sweet known for its crumbly texture and rich flavor, due to its **high fat content**.

However, this also makes it **prone to fat oxidation**, leading to **rancidity, off-flavors, and shorter shelf-life**.

At Btsa, we offer Tocobiol®, our range of natural antioxidants based on Tocopherols, specifically designed to protect fat-rich products. It helps prevent lipid oxidation naturally, maintaining product freshness, taste, and quality over time.

Tocobiol®

Versatile & reliable performance

- **100% natural antioxidant**
- **Prevents** rancid odor and flavors
- **Extends** product shelf-life
- Supports **clean label**
- Perfect for **bakery and confectionery** products



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

btsa.com