

tocobiol.

Tocobiol® Rosemary for Sauces & Dressings



Emulsified sauces and dressings are prone to oxidation due to ionic metals, which accelerate peroxide formation and cause lipid degradation and color loss. Natural antioxidants can delay these effects. Carnosic acid and carnosol from rosemary extract act as lipid-soluble radical quenchers, neutralizing free radicals and suppressing pro-oxidant activity.

At BTSA, we offer Tocobiol® Rosemary, a natural antioxidant rich in phenolic compounds such as carnosic acid and carnosol. It provides effective oxidative protection in emulsified foods, reducing lipid oxidation and maintaining color and sensory quality, making it an ideal clean label solution for sauces and dressings.

Tocobiol® Rosemary

reliable & versatile performance

- Potent **plant-based** antioxidant
- Rich in **carnosic acid/carnosol**
- Inhibits **lipid oxidation** effectively
- Maintains **color and flavor**
- **Clean label and natural**



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

btsa.com