

tocobiol.

Replace TBHQ. Upgrade to Natural Performance



High-temperature applications such as frying and snack production demand strong oxidative stability. Under prolonged thermal stress, TBHQ can lose effectiveness and reduce product protection. The market now requires thermally stable, naturally sourced antioxidant alternatives.

At BTSA, we offer TOCOBIOL[®], a natural tocopherol-based antioxidant solution specifically developed to replace TBHQ in food applications. Derived from vegetable sources, TOCOBIOL[®] delivers effective lipid oxidation control while meeting clean-label expectations and maintaining performance during demanding processing conditions.

Tocobiol[®]

reliable & versatile performance

- Natural origin antioxidant
- Clean label compliant
- High thermal stability
- Effective oxidation control
- Consumer-friendly positioning



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

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