

tocobiol.

Tocobiol[®]

In complex food systems such as **processed meats, dressings, sauces, emulsions, and other fat-containing matrices**, oxidation is often accelerated by the presence of unsaturated lipids, oxygen, and pro-oxidant metals like iron or copper.

Green Tea is a natural antioxidant based on EGCG, a potent polyphenol with antioxidant and metal-chelating activity. It helps protect food systems against oxidation, improving stability and shelf life.

Portfolio/Solutions

TOCOBIOL[®] GREEN TEA – BTSA's 100% natural antioxidant for various applications

- Polyphenol based solution
- Water soluble antioxidant
- Natural chelating effect
- Color stability support
- Clean label solution

Why Btsa?

- Certified European Quality
- Tailored solutions for each application
- Holistic customer experience
- Oxidative stability monitoring
- Regulatory support

TOCOBIOL[®] GREEN TEA

APPLICATIONS:

TOCOBIOL[®] GREEN TEA effectively protects complex food systems from oxidation, preserving their fresh flavor, texture, and long-lasting quality, thanks to its water-soluble green tea catechins.

Processed Meats

- Effective in injected red meats and beef/pork sausages
- Controls oxidation in fat-rich, iron-heavy matrices
- Preserves color and sensory quality
- Extends shelf life and ensures consistent product performance

Sauces & Dressings

- Protects emulsified systems from oxidative degradation
- Works synergistically with rosemary extract for enhanced protection
- Maintains flavor, color, and sensory quality
- Supports clean-label formulations

Bakery & Snacks

- Protects lipids against oxidation in bulk oils and fat-rich products
- Enhances oxidative stability during storage and transport
- Maintains product quality over extended shelf life
- Ideal for fat-rich bakery and snack applications



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