

# tocobiol.

## Tocobiol®

Bakery products are highly susceptible to oxidation due to their fat content, oxygen exposure during processing, and prolonged storage, leading to rancidity, off-flavors, and color changes that reduce freshness and shelf life.

Incorporating natural antioxidants, such as rosemary extract, can effectively prevent lipid oxidation, preserving flavor, texture, and color while extending shelf life naturally.

### Portfolio/Solutions

**TOCOBIOL® ROSEMARY – BTSA's 100% natural antioxidant for bakery applications**

- Botanical antioxidant
- Protects fats from oxidation
- Stable under baking temperatures
- Maintains taste, color, and aroma
- Efficient at low dosage

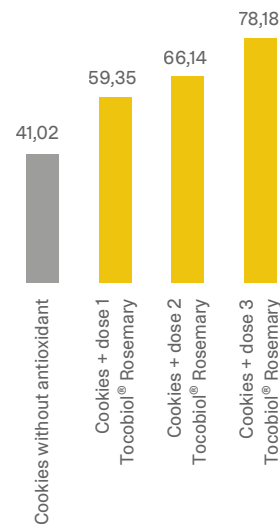
### + Why Btsa?

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

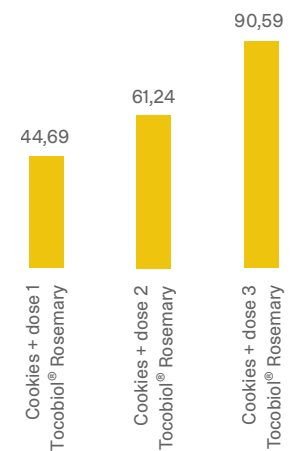
## || TOCOBIOL® CASE STUDIES:

TOCOBIOL® ROSEMARY effectively protects the fats and oils in butter cookies and crackers from oxidation, preserving their fresh flavor, crunchy texture, and long-lasting quality.

COOKIES  
RapidOxy Minutes (140°C)



COOKIES  
Oxidative Stability Increase (%)



Click Here or Scan the QR to request more information about Btsa antioxidants solutions. [btsa.com](https://btsa.com)

# Btsa