

tocobiol.

Natural Antioxidant Solutions for Confectionery



Confectionery products with **fats and fillings** are **highly susceptible to lipid oxidation**, leading to rancidity, flavor loss, and reduced shelf life. As consumers demand **clean label and natural solutions**, replacing synthetic antioxidants has become essential.

At Btsa, we offer Tocobiol®, a natural mixed tocopherol concentrate from non-GMO vegetable oils.

Tocobiol® protects confectionery products from oxidation, maintaining flavor, color, and freshness while extending shelf life naturally.

Tocobiol®

reliable & versatile performance

- Protects **fats** from oxidation
- Maintains **flavor, aroma, and appearance**
- **Easy to incorporate** without affecting texture
- Improves **stability** during heat and processing



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

btsa.com