

tocobiol.

Stability for Beef Tallow, Powered by Nature



Beef tallow is regaining popularity in the U.S. food industry, valued for its **flavor, heat stability**, and alignment with **clean-label** diets. It's a **natural alternative to highly refined seed oils**, especially in gourmet and fast-casual frying. However, oxidation during storage and high-heat use remains a key challenge.

At Btsa, we offer Tocobiol®, a natural antioxidant based on tocopherols, specifically developed to protect beef tallow from oxidative degradation in high-heat food applications, extending both shelf life and frying performance.

Tocobiol®

Versatile & reliable performance

- Extends **frying oil life**
- Preserves **flavor and color**
- **Reduces odor and residue**
- Slows down formation of **harmful compounds**
- **Clean-label and non-GMO** certified
- **GRAS-approved** for food use



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

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