

tocobiol.

Natural Innovation for a More Stable Mayonnaise



Mayonnaise is one of the most popular sauces worldwide, but its high fat content makes it especially **vulnerable to oxidation**, which affects **flavor, aroma, and shelf life**. Replacing **synthetic additives with natural alternatives** is a growing demand, and a real challenge for sauces & dressings manufacturers.

At Btsa, we offer TOCOBIOL®, our range of natural antioxidants based on Tocopherols, specially developed to protect fat-rich products like mayonnaise.

It offers an effective and natural alternative to synthetic additives, preserving product quality and shelf-life.

Tocobiol®

Versatile & reliable performance

- 100% natural antioxidant
- Slows down oxidation in high-fat sauces
- Preserves taste and color
- Acts in synergy with metal chelators
- Ideal for clean label formulations



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

btsa.com