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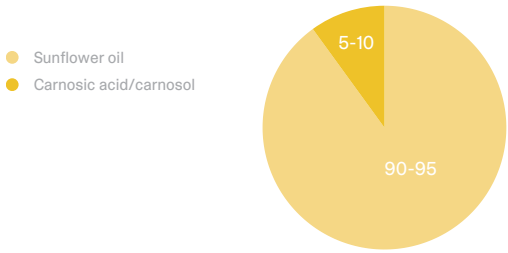
TOCOBIOL® ROSEMARY

Designed by Nature

Btsa

Tocobiol® Rosemary

Tocobiol® Rosemary is a powerful **natural antioxidant ingredient** derived from rosemary (Rosmarinus officinalis) leaf extract. Designed for the food industry, it delivers effective protection against oxidative rancidity in oils, fats, and complex food systems, helping extend shelf life while preserving sensory quality and clean label positioning. It is approved as a food antioxidant under **E392**, making it a trusted choice for manufacturers seeking plant-based oxidation control.



MAIN FEATURES

- Potent plant-based antioxidant
- Rich in carnosic acid and carnosol phenolic antioxidants
- Effective inhibitor of lipid oxidation and rancidity
- High thermal stability for processing and cooking
- Preserves flavor, color and aroma of finished products
- Clean label, allergen-free and Non-GMO
- Approved for food use (E392)

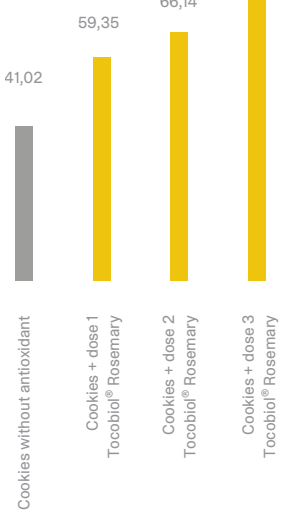
APPLICATIONS

- Snacks and Bakery
- Processed Meats and Poultry
- Oils, Fats and Dressings
- Mayonnaise and Emulsified Sauces
- Spices and Seasonings

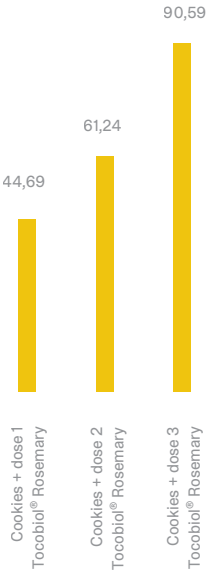
Why choose Tocobiol® Rosemary?

Rosemary extract's antioxidant power comes from its high content of **carnosic acid and carnosol**, phenolic compounds that effectively neutralize free radicals and protect unsaturated fatty acids during storage and processing. This natural performance helps maintain freshness and sensory integrity in a variety of food applications while supporting consumer demand for clean label, plant-derived ingredients.

COOKIES
RapidOxy Minutes (140°C)



COOKIES
Oxidative Stability Increase (%)



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