



Kensing Plant-based Vitamin E

Purely Better Antioxidants

The Pure Benefits of Kensing Plant-based Vitamin E

Better for Food Production

Lower volatility; more antioxidants
remain after heat-processing

Imparts no odor or flavor
with excellent sensory profile

Greater Consumer Benefits

Extends food shelf life, helping retain
color, flavor, and texture longer

Up to 3x more effective than
synthetic antioxidants

GOLD | Top 5%

ecovadis

Sustainability Rating

MAY 2024

The Purely Better Antioxidant Advantages of Kensing Plant-based Vitamin E

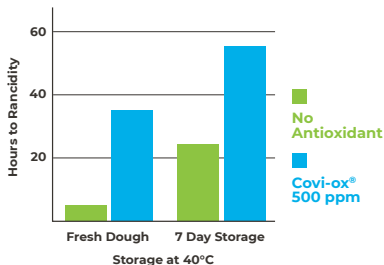
Does not impart odor or flavor with excellent sensory profile for use in foods. Helps retain flavor, color, and product texture. Provides protection for oils, flavors, and natural colors.

Natural benefits

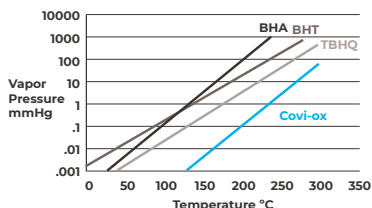
- Low Carbon Footprint
- Sustainable
- Kosher and Halal Certified
- Clean Label

Baked Cookies

Covi-ox® mixed tocopherols keeps the properties of fresh prepared cookies during storage and better protects them against oxidation.



Covi-ox® mixed tocopherols are the least volatile compared to commercial alternatives leading to higher antioxidant amount being retained in the finished product for high-temperature processing applications.



Volatility of Covi-ox® natural mixed tocopherols vs. commercial antioxidants

Covi-ox® plant-based mixed tocopherols are 3x more effective than synthetic DL-alpha-tocopherol and up to 10x more effective than other antioxidants at extending the shelf life of natural oils.

Percent Shelf-Life Extension of Almond Oil (OSI at 110°C)

