



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



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

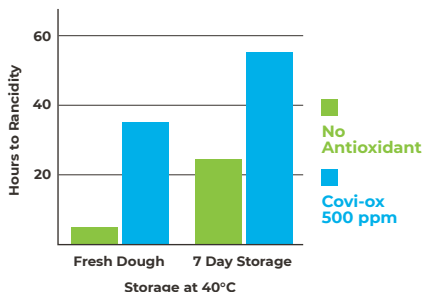
Does not impart odor or flavor with excellent sensory profile for use in foods. Helps retain flavor, color, and product texture. Provides protection for oils, flavors, and natural colors.

Natural benefits

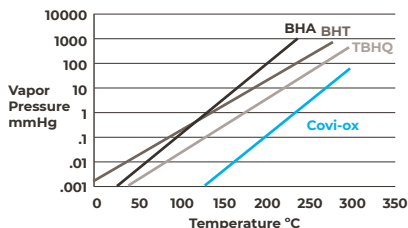
- Low Carbon Footprint
- Sustainable
- Kosher and Halal Certified
- Clean Label

Baked Cookies

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



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.



■ BHA: Butylated Hydroxyanisole
■ BHT: Butylated Hydroxytoluene
■ TBHQ: Tertiary Butylhydroquinone

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

Covi-ox® plant-based mixed tocopherols are 3X more efficient than synthetics at extending shelf life of natural oils.

Oxidative Stability Index (OSI) in sunflower oil at 110°C

