

CAMLIN FINE SCIENCES PRODUCT SHEET



NaSure® 70 Natural Mixed Tocopherols

A naturally derived antioxidant solution made with mixed tocopherols, formulated to slow oxidation and extend shelf life in fat-containing foods.

Offers reliable protection with a neutral flavor profile—ideal for preserving freshness in meat, oils, and baked goods.

PLANT-BASED PRESERVATION

Slows oxidation and protects quality without affecting taste.

PRIMARY APPLICATION



Fats
Oils



Meat



Bakery

SHELF STABILITY CHALLENGE?

LET'S SOLVE IT TOGETHER

Your Product. Your Conditions.

Your Performance. That's where our Customer Application Lab comes in.

We partner with your team to test, validate, and optimize solutions for shelf life, texture, flavor, and safety—tailored to your process, your formulation, and your goals.

From pilot trials and shelf-life testing to sensory and analytical insights, we combine technical rigor with real-world relevance.

Let's bring **Your Next Solution** to life

LABELED AS

Mixed Tocopherols

RECOMMENDED USAGE LEVEL

Dosage may vary based on the active component, application, fat content, regulatory requirements, and product quality targets.



SCAN TO LEARN MORE

See how this solution can help preserve freshness, protect quality, and optimize performance.

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