

CAMLIN FINE SCIENCES PRODUCT SHEET



XTENDRA® Traditional Antioxidants

Proven traditional antioxidant blends like BHA, BHT, TBHQ, Ascobyl Palmitate, and Propyl Gallate to deliver long-lasting oxidative stability in high-fat, high-heat food systems.

PRIMARY APPLICATION



Fats
Oils



Meat



Sauces
Dressings



Snacks

**MAXIMUM
STABILITY.
EXTENDED
PROTECTION.**

Trusted solutions
for oxidative
stability under
intense processing
and long storage.

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

BHA, BHT, TBHQ,
Ascorbyl Palmitate, Propyl Gallate

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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