

ABOUT

WHAT IS OLEOTEST®?

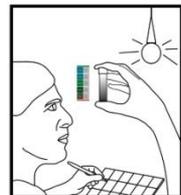
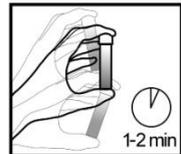
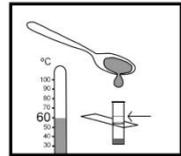
OleoTest is a reliable, fast and inexpensive method to measure the quality of cooking oil. These tests allow, in a few minutes and in an extremely simple way, reliable evaluation of frying oils by measuring the presence and quantity of polar compounds. OleoTest includes everything that you need; sophisticated instruments or equipment are not required. The vials included in the kit are unbreakable plastic and the reagents are non-toxic and non-flammable.

WHY MONITOR FRYING OIL?

Cooking oil is a naturally non-polar substance. The presence of polar compounds – undesirable components that affect end-product quality – results from oil's exposure to air, moisture and heat. During deep fat frying, the fats and oils are exposed to atmospheric oxygen and to moisture at high temperatures (>320° F / 160° C) for long periods of time. As a consequence, a series of chemical reactions take place. These reactions produce various harmful compounds and alter, at the same time, the fat/oil organoleptic characteristics (odor, color, taste) and health effects of the oil/fat. Among these substances, polar compounds may be found; tracking these compounds allows the assessment of oil

INSTRUCTIONS

1. Using ink, write the sample ID and date of testing on the label on the tube.
2. Open the tube containing the blue reagent.
3. The blue reagent must reach 140°F / 60°C to be dissolved when the oil sample is poured into the tube. To achieve it, there are three options:
 - a) Pour the **oil sample at room temperature** into the tube, up to the lower part of the label. Put the open tube in a microwave (use a small glass or something similar to prevent the tube from falling) and heat for 5 to 10 seconds at maximum power. Do not heat for more than 10 seconds.
 - b) Alternately, heat some water to boiling temperature and dip the (properly closed) tube until the reagent is dissolved, approximately 45 seconds.
 - c) Place the tube in the anti-burn holder and pour the warm oil sample (at least 140°F / 60°C) up to the lower part of the label. Wait a few seconds, then close the tube tightly and remove the anti-burn holder. **If the sample does not melt the blue reagent, follow option a) or b).**
4. Shake the tube well to dissolve the reagent and produce a uniform mixture (about 60 seconds). The color changes when the oil mixes with the reagent.
5. Allow the mixture to settle for 2 minutes. Then, hold the tube vertically near a source of light and compare the obtained color to the color scale.
6. At the end of the reaction, the mixture (fat and reagent) solidifies.
7. If the mixture reaches Color 4 (17% to 23% polar compound content), be extremely careful. Studies have shown that at this level of contamination, oil is harmful to the health. Please visit FryerOil.com for more information.
8. Keep the tubes away from direct light or heat.



OBSERVATIONS

- OleoTest is suitable for the most frequently used oils (sunflower oil, soybean oil, corn oil and peanut oil). Other types of oils may require a different color scale.
- OleoTest remains stable after being used: the tubes may be kept as reference for quality control. If the reagent separates, reheat the tube following the instructions above to confirm the analysis.