

oleotest

Monitor Total Polar Compounds for deep fat frying: Rapid, easy tests for maintaining frying oil quality.

OleoTest is a quick test that analyzes the total polar compounds (TPC) in vegetable oils used for deep frying. A build-up of TPC – inevitable by-products of oil's exposure to heat, light, oxygen, and moisture – negatively impacts the taste and health value of fried foods.

Monitoring TPC ensures your fried foods have a consistent taste and that your kitchen never changes its oil prematurely. There are many advantages to using OleoTest:

- ◆ **Easy to use:** No preparation, calibration, external reagents, or instruments are needed. Simply place oil in the vial, heat, shake, and compare against the color chart.
- ◆ **Rapid results:** 2 minutes, quick colorimetric scale for easy analysis.
- ◆ **No maintenance:** No equipment to wash or dry, no repair expenses.
- ◆ **Safe:** Non-toxic reagents. No glass, wires, or batteries. No need for boiling-hot oil.
- ◆ **Correlation:** OleoTest shows the best correlation to the official IUPAC-AOAC methods of quality control of any method available.

Want to learn more about Total Polar Compounds? Contact us for our free White Paper: Monitoring Polar Compounds in Fryer Oil

| Good | |
|--------|---|
| < 5% | 1 |
| 6-12% | 2 |
| 13-16% | 3 |
| 17-23% | 4 |
| >24% | 5 |
| Bad | |



Looking for more test kits? Also available:

GlutenTox → Rapid onsite kits for gluten detection in ingredients and surfaces

AlerTox•Sticks → Rapid onsite kits for milk, egg, fish, soy, and other allergens

5-in-1 Water Test → Quickly test water for pH, nitrites, nitrates, & more

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