

### J-QUANT Oil Quality test strips

semi-quantitatively measure the quality of cooking oils.

Cooking oils are a collection of triglycerides, made up of different fatty acids. Whilst these oils are relatively stable at room temperature, once heated in the presence of moisture and oxygen, they can degrade quite rapidly. As the oils break down, they release several by products which not only affect the food being cooked but can also be harmful to the human body.

There are several visual indicators that can determine the cooking oil's condition. Good condition oil will always be clear and have a yellow straw like appearance. As the oil breaks down, it will darken, eventually turning dark brown and becoming opaque. Oils also tend to smoke, foam, thicken and produce a rancid smell as they degrade. However, it is important to note that these characteristic features differ depending on the type of oil being used, making it a slightly unreliable way of checking whether cooking oil needs changing. A quick and convenient way of checking the quality of cooking oil is to measure the free fatty acid content. The more and more the cooking oil degrades, the higher the concentration of free fatty acid present within the oil. Elevated levels of free fatty acid can lead to fried food which is extremely dark in colour and rancid tasting. Without being able to effectively monitor the quality of your cooking oil, restaurants can lose thousands in cooking oil replacements, when they are not needed, or in lost revenue when food is spoilt.



Product	Graduation	Presentation	Code
J-QUANT® Oil Quality 2.5	0 - 0.5 - 1.0 - 1.5 - 2.0 - 2.5 % FFA	100 strips	244.1
J-QUANT® Oil Quality 6	0 - 2 - 4 - 6 % FFA	100 strips	245.1