



## **J-QUANT® Oil Quality Test Strips**

### **Indications**

- **An indication of 2% free fatty acid in cooking oil shows that the break-down process has begun.**
- **An indication of 4% free fatty acid means that the quality of breaded foods such as chicken and fish should be checked. The oil should be discarded if unacceptable.**

- **An indication of 6% free fatty acid means that the quality of all other fried (battered) foods including chicken, fish and chips/fries should be checked. The oil should be discarded if unacceptable.**
- **If an extremely bright yellow colour is observed, then this indicates that the free fatty acid level is much higher than 6% and the oil should be discarded immediately.**
- **If a clearly indication of free fatty acid build up below 2% is needed then the lower level J-QUANT® Oil 2.5 test strip is available.**