

OXI-OLEO-TEST

For determination of the degree of deterioration of fried fats and oils

Product No. 175145.0922

Contents of the Kit

Reagent 1 — 2 x 100 ml

Reagent 2 — 1 x 20 ml

Test tube with screw cap — 2 units

Metal measuring spoon — 1 unit

Color comparison card — 1 unit

Sufficient for 60 tests.

Procedure

①

Fill the test tube with Oxi-Oleo Test Reagent 1 up to the 3 ml mark.



②

Add 5 drops of Oxi-Oleo Test Reagent 2 to the test tube and shake gently.



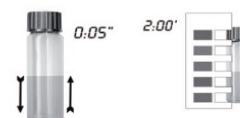
③

Rinse the metal measuring spoon twice, with the hot oil at 140 – 180°C. Next, fill the spoon up again and, without tipping it, allow the excess oil to run off and pour all the oil left in the spoon into the test tube.



④

Cap the test tube and shake it vigorously for 5 seconds. After 2 minutes, compare the color obtained against the colour scale.



WARNING: Avoid contact with hot oil: risk of burns!



Results

The green colour in the scale indicating *Change* corresponds to a content of polar components greater than or equal to 25%.