

oleotest

Does your oil need changing?

Oleotest is a colorimetric assay that determines the total polar compounds in frying fats in 2 minutes.

It can be used in food industries, restaurants, kitchens, hotels, and catering industry, among others.



Oleotest

- » Easy to use
- » Rapid and immediate results
- » It measures total polar compounds
- » It is ideal for seeds oils (sunflower, corn, peanut, etc.)
It can also be used for palm oil, coconut oil and rice bran oil.
- » It does not require any maintenance
- » Easy to carry and to store
- » Color results are stable for months

QUICK AND RELIABLE



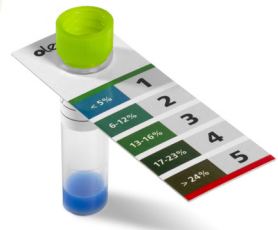
Best Oil Quality

For Your Customers

During the frying process, the fat/oil is exposed to atmospheric oxygen and moisture at high temperatures for a long time. As a result, many chemical reactions take place during frying fat, producing a number of harmful compounds that can increase the risk of several health problems, such as lung or stomach cancer.

Subsequently, many countries have made it a law to monitor the quality of frying oils.

Oleotest is innovative because of its accuracy, simplicity of use and also because the results remain stable for several months, allowing the test itself to be kept as registry in the scope of HACCP or food safety systems. The quality control of the tests is continuously verified by independent entities.



Product Name	Ordering No.	Reference No.	Quantity
Oleotest Kit	KIT3061	OL-10	10
Oleotest Kit	KIT3062	OL-50	50

