

GLOBAL SENSORS NEW ITEM

# Cooking Oil Doesn't Last Forever

Cooking in hot oil is the most universal method for frying food worldwide, either in restaurants or commercial food production. Oil goes bad before you can tell just by looking, so you need to test.

Our strips allow you to get optimal performance from your cooking oils without taking the chance of using spent or bad oil. Test either animal or vegetable cooking oils. Color-change dip strips show degree of oil breakdown. Normal level and low range test strips available. Chart included.

Managers set the standards for your employees to follow. When you're ready to change your oil, dip a strip & keep for employees to compare with future strips. When their strip's color change matches your original strip, it's time to change the oil.

Each kit consists of a supply of the test strips ready to use, and a comparison chart that can be used to evaluate the color response of the strips.

AQA1175 Jar of 40 Normal Range Strips

AQA1176 4 Jars of 40 Normal Range Strips (=160 strips)

AQA1174 4 Jars of 40 Low Range Strips (=160 strips)

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PS#54

# Global Sensors Cooking Oil Test Kits

Please call us for guidance in selecting the type of oil testing strips you should use.

Or, go to our web page [www.global-sensors.com/CookingOilTesting.htm](http://www.global-sensors.com/CookingOilTesting.htm)

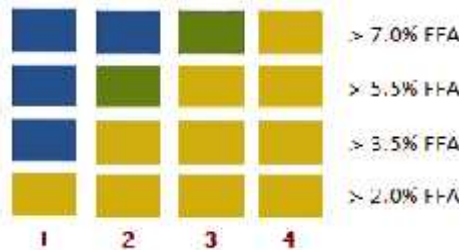


Strips are available in different ranges, depending upon the type of cooking and oil used.

Operation	Best Strip Type
Processor	Low Range
Seafood, Chicken	Low Range
Fries, breaded vegetables and breaded meats	Regular
Un-breaded foods	Regular
Retail Food Prep	Regular

Strips are packed in jars containing 40 strips per jar.

When strips are dipped in hot oil, color bands change color in sequence, depending upon the age and freshness of the oil.



Degraded oil is evidenced by the presence of "free fatty acids" or FFA. When FFA is too high, oil imparts a bad taste. Stage 4 is a clear "discard oil" point.

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