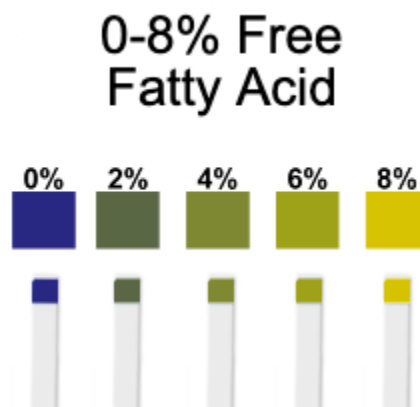


Free Fatty Acids 8% FFA Test Strips for Deep Frying Oil Quality, High Level

- PROFESSIONAL TESTING: Instantly measure Free Fatty Acid (FFA) levels from 0-8% in frying oil to monitor oil freshness, safety and performance for consistent food quality
- EASY 3-STEP PROCESS: Heat oil to 325°-375°F, dip test strip for 1-2 seconds using tongs, then compare to color chart after 1 minute – no special equipment needed
- COST-EFFECTIVE: Optimize oil usage and prevent waste by accurately determining when oil needs replacement, helping maximize oil life and reduce expenses
- FOOD SERVICE READY: Perfect testing solution for restaurants, commercial kitchens, and food production facilities to maintain quality standards for frying oil
- CONVENIENT STORAGE: 50 strips per vial with moisture-wicking bottle design, room temperature storage, and clear color chart for consistent results



This product is a fantastic way to help restaurants improve operational efficiency and reduce waste in the kitchen. Disposing of oil before it goes bad helps reduce plates sent back to the kitchen due to rancid oil, adds accountability, and at under 50 cents per strip is a cost saving low cost investment for kitchens.