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Free Fatty Acids Test Strip (0-6% FFA)

50 strips for measuring the quality of deep-frying oil

Free Fatty Acid test strip detects increasing levels of free fatty acid in cooking oils, enabling the user to replace the oil when needed and prevent spoilage of food.

This kit tests the indicates shortening breakdown in a fryer indicating when it's time to filter or change out the oil with an easy quantitative reading.

- Save money by preventing premature dumping of frying oil while still ensuring consistent food quality
- Easy to read distinct color blocks at 0, 2, 4, & 6% FFA
- Comes in a bottle with a moisture wicking cap
- Make decisions on when to replace your fryer oil based on real time data
- No extra equipment or chemicals required for quick and accurate testing

About Bartovation

From our headquarters in Queens, New York and with the help of our distributor network, we service customers all around the globe. We specialize in the production and distribution of testing strips for virtually every application. We value every one of our customers and strive to make them happy and satisfied.

- Storage: WHEN NOT IN USE THIS PRODUCT MUST BE STORED IN A FRIDGE 36-47 °F (2-8 °C)

Instructions for use

1. Ensure the temperature of the sample is between 80 - 100 o C before testing.
2. Immerse an indicator strip in the test solution for 1 second.
3. Shake off excess solution.
4. Wait 30 seconds then compare the test strip against the color chart

Storage: Refrigerate these test strips when not in use.