

MICRO ESSENTIAL

LABORATORY
Hydri^{on} pH and sanitizer test kits since 1934

Hydri^{on} Oil Quality Test Strips



Item # FFA0030

Hydri^{on} Fry Oil Quality Test Strips measure free fatty acid levels in fry oil. Hydri^{on} test strips offer an easy to use solution to monitor the condition of frying oils. Monitoring these levels is crucial in food preparation to ensure consistent flavor, prevent rancidity, and maintain food safety standards.

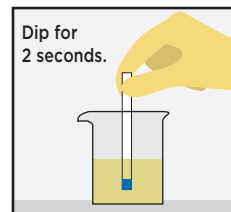
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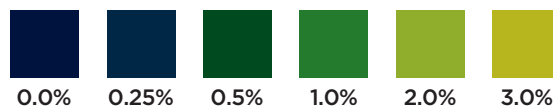
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DIRECTIONS:

Collect oil sample. Dip the strip into sample for 2 seconds. Do not shake off excess oil. For samples at 72°F compare to color chart 5 minutes after dip. For samples at 325°-375°F compare to color chart 30 seconds after dip.



% of FFA In Fryer Oil



Note: Do not match color to this insert.
Use vial label for color matching.

Replace Oil

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06/04/26 V2