

How clean is your oil?

J-QUANT Free Fatty Acids 2.5

With Johnson Test Papers' J-QUANT® Free Fatty Acids test strips measuring the quality of deep-frying oil is simple. This cost effective procedure does not depend on specialist training, lab instruments or sample preparation.

- **Simply dip the test strip in the sample and read the results**
- **The colour chart on the label shows accurately printed percentage values to allow for rapid comparison**
- **Despite being quick and easy to use, J-QUANT® Free Fatty Acids test strips deliver consistent and reliable results, manufactured using high-quality paper**



Product code

244.1

Pack size

100 strips

Directions for Use

1. Using tongs or tweezers hold the test strip by the long white end
2. Immerse the test pad in the sample (20 - 100 °C) for 2 seconds
3. Remove strip from sample
4. Wait 30 seconds
5. Compare the colour change on the test pad with the colour chart on the label
6. Read off the corresponding result in mg/g KOH

Note: Strips were tested in a known concentration of FFA as indicated. Discard oil based on recommendations on colour chart or based on guidelines determined by your manager. Store in container at room temperature (21°C) or below. Keep all other packs not in use in refrigerator or freezer.

Colour Chart

Test pad on strip changes colour from blue to yellow as the levels of free fatty acids (FFA) increase in the oil.

