

# oleotest

## Does your oil need changing?



Oleotest™ is a colorimetric assay that allows to determine the total polar compounds in frying fats in 2 minutes. It can be used in food industries, restaurants, kitchens, hotels and catering industry, among others.

### Oleotest Advantages

- » Easy to use
- » Rapid and immediate results
- » It measures % of total polar compounds
- » It is ideal for seeds oils (sunflower, corn, peanut, etc.)
- » It does not require any maintenance
- » Easy to carry and to store
- » Color results are stable for months

Good	
< 5%	1
6-12%	2
13-16%	3
17-23%	4
>24%	5
Bad	



**QUICK AND  
RELIABLE**

# Oleotest™ is a colorimetric assay that allows to determine the total polar compounds frying fats in 2 minutes

**Available in 10 and 50 test.**

During the frying process, the fat/oil is exposed to atmospheric oxygen and moisture at high temperatures (over 160 °C) for a long time; as a result, many chemical reactions take place in the frying fat producing a number of harmful compounds that can favour the appearance of several health problems, such as lung or stomach cancer.

With this in mind, many countries have already made the monitoring of frying fat quality a legal obligation, while others are on the way to do it.

Oleotest™ is innovative because of its accuracy, simplicity of use and also because the results remain stable for several months, allowing the test itself to be kept as registry in the scope of HACCP or Food Safety Systems. The Quality Control of the tests is continuously verified by independent entities.

## Best Oil Quality for your customers



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