

**Test
paper**

Acid Test Paper

Test Paper for Acid Value

For Managing Deep-Fried Oil



What is Acid Value?

Acid Value is the indicator of oxidation of oil by heat

Feature

- By using Acid Test Paper, you can check the acid value which indicates the deterioration of deep-fried oil easily at site.
- Test result is indicated at 3 levels as 1.5, 2.5 and 3.5 without interference of color of oil.
- Changing oil frequently is safe, but costly. You can decide the right time to change the oil by Acid Test paper.

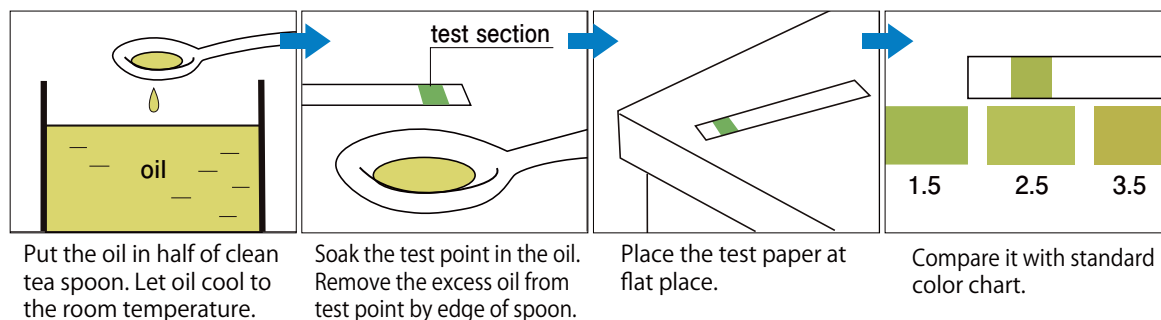
Specification

Code	080570-55
Description	Acid Test Paper
Qty	50 sheets/case
Measurement Range	1.5 / 2.5 / 3.5
Case Size	φ 35 x 85 mm
Measurement Time	One minute for measurement and next one minute for determination

**For checking the time for changing
deep-fried oil at site.**

For quality control of food taste

How to use



Notes:

- * Cap the case tightly
- * Following oil may affect the coloring
 - High Viscous oil
 - Solid oil
 - Emulsified oil
 - Deep colored oil
- * As the color of oil changes, keep the measurement time.
- * Discard the measured oil

Good Example for Acid Test Paper



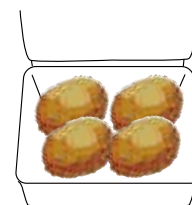
Convenience Store



Restaurant



Fast Food Shop



Super Market

Specifications, and appearance described in this document are based on information as of September 14, 2017. They are subject to change without notice for improvement of the product.

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