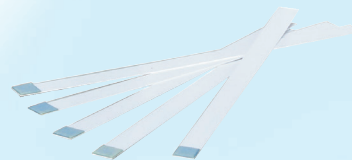


● Test strips for thermal degradation of frying oils AV-CHECK®



AV-CHECK®

Test strips for thermal degradation of frying oils

AV-CHECK®

Simple way to monitor oil quality. The Acid Value(AV) is determined and indicated by color chart.

Features

- Based on neutralization titration (Acid-base titration) principle, test paper includes pH agents and base material.
- Suitable for quality control of frying oil.
- Quick results around 30 seconds.
- Convenient and easy to use.
- Does not contain solvents and can be disposed of in the trash.

Ordering information

	Catalog No.	Packaging
AV-CHECK	07810049	100 Test Strips/ Bottle

Measurement range of color chart

Acid Value (AV)	0	0.5	1.0	2.0	3.0	4.0
Color	Blue	Blue green	Green blue	Green	Yellow green	Yellow

Reference standards for fats/oils used for fried foods in Japan

Snack (Japanese Health, Labor and Welfare Ministry guideline, November, 1977)	AV 3.0 below (or 5.0 below)
Instant noodle (Japanese Agricultural Standards : JAS)	AV 1.5 below
Bento Box (Japanese Health, Labor and Welfare Ministry guideline, June, 1979)	AV 2.5 below

Instructions for frying oil

In response to increased food quality and safety concerns, frying oil have now needed requirements to control quality degradation. To determine quality degradation of re-heating and re-using frying oil, the method has been to use acid value, viscosity, iodine value, carbonyl value and any other values. The acid value has been the most used measurement method to determine the oil quality.

How to use

- 1) Dip a clean utensil (Tongs) into the oil and wait approximately 5 seconds for the oil to cool temperature.
 - If oil temperature greater than 100C°, it will not react correctly.
- 2) Let the oil drip onto the blue test square on the strip until saturated.
- 3) Allow excess oil to fall away and confirm that there is no luster.
- 4) After 30 seconds compare the color of test square with the color chart on the bottle. The acid value is determined by the color.

Precautions

- Compare color of test strip in a well-lit area.
- Test paper will change color with moisture and direct light. Immediately close the bottle after removing a test strip.
- Reaction is affected by humidity. Avoid testing in high humidity and high temperature areas.
- Be careful not to burn yourself.
- Test strip cannot be reused.
- Do not cut the test strip.
- Do not dip test strip directly into oil. Do not put into your mouth.

- Specifications listed in this catalog represent values in effect at the time of printing and are subject to change without notice.
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