



QUALIS OLEUM

RAPID TEST DETECTING TOTAL POLAR COMPOUNDS IN FRYING FATS AND OILS



Qualis Oleum is a quick test for the semi-quantitative detection of TPC (Total Polar Compounds) in frying fats. Ideal for everyday quality control of vegetable oils (sunflower oil, corn, peanut, etc.).

It is an excellent solution for fast foods, restaurants, hotels, supermarkets, caterings, food industries, etc. Acrylamide does not naturally occur in cooking oil, but when starchy foods such as potatoes are fried with re-used oil, then acrylamide levels can reach dangerously high levels. Increasing the concentration of acrylamide in cooking oil can be particularly harmful to the consumers of the products,

It is accepted by the scientific community that high levels of TPCs contain high levels of acrylamide. It is universally accepted that daily monitoring of TPC levels of cooking oil is essential to ensure its quality.

CHARACTERISTICS

Sample

Preheated specimen at 60°C or no preheated specimen at 20°C

Contents kit

Each kit contains 10 or 50 pre-filled tubes with reagent R.

Test procedure

1. Add 500 uL. of sample in the pre-filled tube
2. Mix gently for at least 5 seconds
3. Read the color results. Compare formed colors with color code

Interpretation of the results

(For quantification, compare to the specific color on the card included in the kit)

Deep green: Good oil quality, keep using it

Bright yellow: Bad oil quality, change required

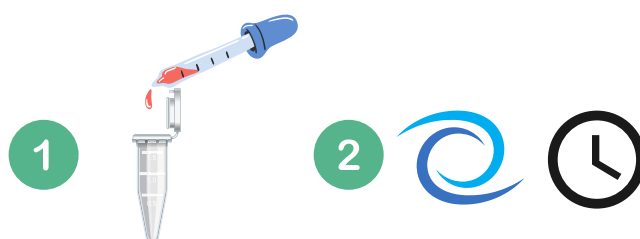
Reference Code: 82350

Linearity range: 0-25 (in % of TPC concentration)

Expiry date: 24 months

Storage: The kit can be preserved at room temperature

HOW TO USE



Add 500 uL. of sample to the pre-filled tube with reagent R

Mix gently for at least 5 seconds

