

3M Science. Applied to Life.™

Check your oil today.

3M™ Oil Quality Test Strips

The simple tool to help manage cooking oil quality.

3M™ Oil Quality Test Strips offer you a fast, accurate and easy way to help monitor oil quality and save money by preventing premature oil disposal. Each test strip objectively and consistently measures increased concentrations of free fatty acids (FFA) — a major by-product of oil breakdown that greatly impacts the quality of your fried foods. When your oil has too much FFA, the quality of your food can suffer.

Easy to use and eliminates guesswork

Help maintain high quality of fried foods

Helps save money by preventing premature oil disposal

Use with animal or vegetable or A/V blend oils

Delicious looking	Unappetizing
Using **optimum oil** provides a higher quality product more consistently.	Using **degraded oil** can impact visual appeal and taste.
	

VS.

Consistent oil monitoring can maximize oil life — reducing cost while maximizing fried food quality.

Use the 3M™ Oil Quality Test Strips to determine the discard point for your oil. Each test strip features four bands that change color from blue to yellow as the level of FFA increase in your oil.

Simply dip the paper strip into your oil at operating temperature (163–204°C/325–400°F) until all four bands are submerged, then remove. The bands will change color within seconds to indicate FFA concentration. Discarding the oil is recommended if test strip indicates more than 6% free fatty acids concentration.[1]

Low range oil quality test strips are also available to measure early degradation of oil (1%–2.5% FFA). The low range test is ideal for monitoring oil quality for both oil manufacturers and food manufacturers using oil products as an ingredient.



Colored bands measure oil breakdown:

Unexposed test strip.



Oil breakdown has begun. Indicates greater than 2% free fatty acids concentration.[1]



Check fried food quality (color/taste, particularly of chicken, fish and french fries). Indicates greater than 3.5% free fatty acids concentration.[1]



Check fried food quality (color/taste, particularly of chicken, fish and french fries). Indicates greater than 5.5% free fatty acids concentration.[1]



When the test strip reaches this level, it is recommended to change the frying oil.

Prod ID	Description	FFA Range[1]	Bottles/Case	Stock Number	UPC
1004	3M™ Standard Range Oil Quality Test Strips, 40 strips/bottle	2% – 7%	4	70-0709-1690-6	500-48011-25851-0
1005	3M™ Low Range Oil Quality Test Strips, 40 strips/bottle	1% – 2.5%	4	70-0709-7406-1	500-48011-26416-0

[1]Free fatty acids concentrations indicated on the oil quality test strip are equivalent to those that can be obtained by A.O.C.S. Official Test Methods Te Ia-64 and Ca 5a-40.



Potential for first year savings of 50% or more with oil strips versus electronic fryer oil testing devices.*



*One test strip used per day. Results may vary.

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Start monitoring the quality of your cooking oil today.

Contact your local 3M representative or visit **3M.com/foodservice** for more information.

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