

Checked your oil lately?

3M™ Shortening Monitor

The 3M™ Shortening Monitor is a fast and accurate way to measure shortening breakdown, allowing you to easily develop procedures to **help control fried food quality and to ensure customer satisfaction.**

- Easy to use and read, eliminating guesswork
- Helps save money by preventing the premature disposal of shortening
- Works equally well in animal, vegetable or A/V blend shortenings



Product Number	1004
Stock Number	70-0709-1690-6
UPC	500-48011-25851-0
Strips/Bottle	40
Bottle/Case	4

Directions for Use

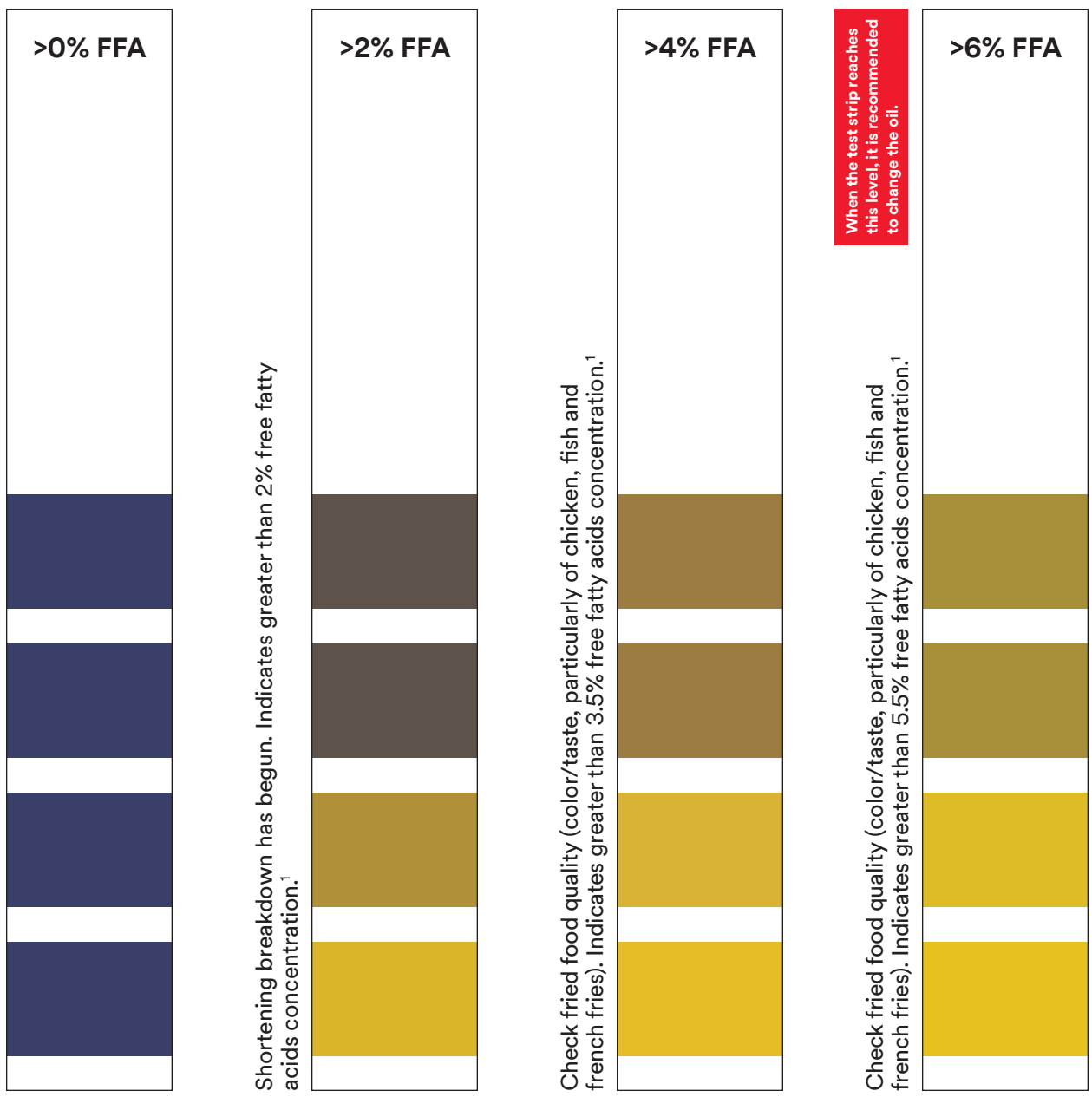
1. Using tongs, hold test strip by longest white end.
2. Dip test strip into hot oil (325–400°F/163–204°C) so all blue bands are submerged.
3. Hold in oil for 5 seconds.
4. Remove strip from oil.
5. Wait 30 seconds.
6. Hold strip up to the light.
7. Compare strip to 3M Evaluation Guide to the right. Follow recommendations.
8. Throw away used test strip.

Note: Strips were tested/dipped into a known concentration of FFA as indicated. Discard shortening based on 3M Evaluation Guide or based on guidelines determined by your manager. Store in a tightly closed bottle at room temperature (70°F/21°C) or below. Keep all other bottles not in use in refrigerator or freezer.

1. Free fatty acids concentrations indicated on the 3M™ Shortening Monitor strip are equivalent to those that can be obtained by A.O.C.S. Official Test Methods Te Ia-64 and Ca 5a-40.

3M Evaluation Guide

Four colored bands that change color from blue to yellow as the levels of free fatty acids (FFA) increase in your shortening.



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