

Commercial Solutions Division

3M™ Oil Quality Test Strips 1004 and 1005

Product Description

3M™ Oil Quality Test Strips 1004 and 1005 are designed to measure the degree of breakdown of shortening in deep frying vats. The 3M Oil Quality Test Strips are designed as a management tool to help determine the correct time to discard the shortening. The test strip is a white paper measuring 7.6 mm x 95 mm (0.3 in. x 3.75 in.) with four blue bands running across the width of the band.

Product Line

The test strips come in two versions: Standard Range 1004 and Low Range 1005. Standard range test strips are designed to measure free fatty acid level starting at 2% up to 7% and the Low Range test strips measure 1% to 2.5%.

3M™ Oil Quality Test Strips are packed in plastic bottles (40 Test Strips/Bottle, 4 Bottles/Case).

Product Characteristics

3M™ Oil Quality Test Strips are used to measure the level of free fatty acid (FFA) present in shortening or cooking oil used for deep frying.

The test strips do not measure the level of total polar compounds (TPC) present in shortening or cooking oil.

Storage

Keeping test strip bottles tightly closed will prevent strips from exposure to moisture and humidity and will also prolong the life of the test strips.

Everyday use test strips are to be stored in cool or room temperature (+21°C/70F) and away from high moisture and humidity areas. Always keep test strip bottles tightly closed after each use.

Test strips that are to be kept for six months or more are to be stored in refrigerator to prolong the life of the test strips. Keep test strip bottles tightly closed.

Shipping

3M™ Oil Quality Test Strips can be shipped without refrigeration or dry ice. Shipping temperature condition should not exceed +49°C (120F).

Precautionary Summary

- Blue color of the test strips will fade and bleed off due to moisture and humidity, if bottles are not tightly closed.
- Blue color of the test strips will fade and turn yellowish due to prolong exposure of temperature above +49°C (120F) even if bottles are tightly closed.
- Do not use the test strips that are faded, bled off, and/or turning yellowish. This will result in an inaccurate reading.

Health and Safety

When handling any chemical products, read the manufacturers' container labels and the Safety Data Sheets (SDS) for important health, safety and environmental information. To obtain SDS sheets for 3M products go to 3M.com/SDS, or by mail or in case of an emergency with any equipment, call your local Technical Service and always follow the manufacturers' instructions for safe operation.

General Instructions for Use

When the test strip is dipped into a vat of shortening or cooking oil, the blue bands on the test strip will change to a yellow color based on the level of free fatty acid present in the cooking oil. The color change on the bands indicates the level of free fatty acid in the cooking oil. The test strips are designed for a single use and work best at the following operating temperature ranges: +160°C to 200°C (325F to 400F). Test strips are to be used within the expiration date stamped on the bottle.

1. Wear appropriate personal protective equipment.
2. Using tongs, hold test strip by longest white end.
3. Dip test strip into hot oil so all blue bands are submerged.
4. Hold in oil for 5 seconds.
5. Remove strip from shortening.
6. Wait 30 seconds.
7. Hold strip up to the light.
8. Refer and compare strip to Evaluation Guide Chart and follow its recommendations.
9. Throw away used test strip in regular kitchen trash.



Remarks

Important notice

This bulletin provides technical information only.

All questions of warranty and liability relating to this product are governed by the terms and conditions of the sale, subject, where applicable, to the prevailing law.

Before using, the user must determine the suitability of the product for its required or intended use, and the user assumes all risk and liability whatsoever in connection therewith.

Additional information

Visit the web site of your local subsidiary at www.3M.co.uk/facilities for getting:

- a complete product overview about materials 3M is offering

3M

Commercial Solutions Division

Hermeslaan 7
1831 Diegem, Belgium

Responsible for this technical bulletin

3M Deutschland GmbH
Carl-Schurz-Str. 1
41453 Neuss, Germany

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