CAUTION
Avoid skin or eye contact and prolonged inhalation of vapor.
Contains: 2% Sodium Hydroxide
Ethylene Glycol

POISON
6

ATTENTION
Evitez le contact avec les yeux ou la peau. Evitez l'inhalation prolongée de la vapeur.
Il contient: 2% Hydroxide de Sodium
Éthylène Glycol

ALLENTOWN, PA 18109

MADE IN USA

Heads above the rest for frying oil management

MIRAOIL

FQA®

L'Essai PCM Pour Assurer La Qualité De La Friture

Utilisez-le pour vérifier que le temps pour vous débarrasser de l'huile est arrivé.

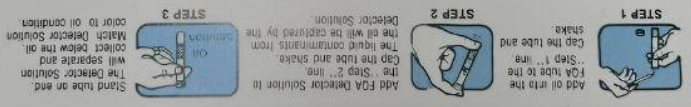
Il montre les accumulations critiques de Matières Contaminantes Polaires (PCM) qui indiquent la fin de la vie utile de l'huile.

Le Programme de Traitement stabilisateur d'huile retarde le développement des PCM.

Le point de se débarrasser basé sur le niveau de dépistge IUPAC-AOAC-DGF de 22% PCM. Après ce point, la qualité des aliments s'abîme.

Vérifiez le développment de la couleur après dix minutes.
Les couleurs de l'essai peuvent varier avec l'huile et avec l'éclairage.

L'huile fraîche	De la bonne friture	Attention! Se faut débarrasser	C'est déjà passé le moment de se débarrasser.
A1	A2	A3	A4



Add oil mrtn the FQA tube to the "Step 1" line. Cap the tube and shake.

Add FQA Detector Solution to the "Step 2" line. Cap the tube and shake. The liquid contaminants from the oil will be captured by the Detector Solution.

Stand tube on end. The Detector Solution will separate and collect below the oil. Match Detector Solution color to oil condition.

FQA®

Frying Quality Assurance Test For PCM

Use to confirm oil discard time has arrived.

Shows critical accumulation of Polar (PCM) and other Non-triglyceride Contaminant Materials that signal the end of useful safe oil life.

The Oil Stabilizer Treatment Program retards the rate at which PCM develop.

Discard point based on IUPAC-AOAC-DGF screening level of 22% PCM
After this point food quality decreases rapidly.

Fresh Oil	Good Frying	Caution! Discard Point	Past Discard Point
A1	A2	A3	A4

Verify color development after 10 minutes. Test colors may vary with oil and lighting.

ITEM 55070

MODEL FQA 7ACM

FQA®

Frying Quality Assurance Test For ACM

Shows presence of Alkaline Contaminant Materials (ACM), which are soaplike surfactants that form in oil as you fry.

Large amounts of ACM undermine the frying performance of an oil and "drive" most of the degradation reactions that occur from the interaction between food, crumb and oil.

MirOil's Frypowder captures and inactivates ACM surfactants.

The FQA Test for ACM can be used to set the optimum daily portion of Frypowder for a particular set of frying conditions.

1. Check test color of oil sample just before the scheduled addition of Frypowder. If the test color is **B2**, or less, then the previous amount of Frypowder was sufficient for the frying performed during this period.

*2. Confirm that an appropriate amount of Frypowder is applied when the test color of an oil sample taken immediately after addition of Frypowder is color B1 or B0.

STEP 1

Add oil into the FQA tube to the "Step 1" line. Cap the tube and shake.

STEP 2

Add FQA Detector Solution to the "Step 2" line. Cap the tube and shake. The liquid contaminants from the oil will be captured by the Detector Solution.

STEP 3

Stand tube on end. The Detector Solution will separate and collect on top of the oil. Match Detector Solution color to oil condition.

B0	B1	B2	B3	B4
Fresh Oil	Minimal ACM Good Frying	High ACM	Very High ACM	Very High ACM
		←	*Use More Frypowder	→

Test colors may vary with oil and lighting. ACM Detection based on AOCS Cc 17-79.

US PAT. #4,349,353 OTHER PATENTS PENDING MADE IN USA

CAUTION

Flammable.
Avoid Open Flame.
Contains Acetone.

MIROIL

ALLENTOWN, PA 18105