

Technical Data Sheet

1. Product

244.1 - J-QUANT Free Fatty Acid 0 - 2.5 %, 100 strips/pk

2. Instructions for use

- Ensure the temperature of the sample is between 80 - 100°C before testing.
- Immerse an indicator strip in the test solution for 1 second.
- Shake off excess solution.
- Wait 30 seconds.
- Compare the colour produced on the strip against the colour chart.

3. Measuring range

0 - 0.25 - 0.5 - 1.0 - 1.5 - 2.0 - 2.5 %



4. Application

The J-QUANT Free Fatty Acid test strip detects increasing levels of free fatty acid in cooking oils, enabling the user to replace the oil when needed and prevent spoilage of food.

5. Shelf Life

2 years from manufacturing date.

6. Contents

100 strips

7. Weights & Dimensions

Strip dimension: 83mm x 5mm

8. Notes

Keep any unused strips in the original container. Do not store where they are liable to be exposed to acid or alkaline gases or vapours. Store between 2 - 8°C.