

# Tests to Monitor Quality of Deep-Frying Fats and Oils

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## **Abstract**

There are dozens of tests that an oil chemist has at his disposal for evaluating fresh and used frying oils. These include chemical tests, instrumental methods, physical methods and rapid tests. Not all are applicable to use when evaluating oils used for deep-fat frying. Rather than run the gamut of all the tests available to the oil chemist or quality control technician, this presentation will focus on the different rapid tests that have been developed for the marketplace. These include physical tests, tests that measure physical parameters of the oil, and chemical tests. Tests may be quite simple or complex. The presenter will provide an overview on the different rapid test methods but will emphasize that it is up to the researcher or the processor to evaluate for themselves whether the technology is something that they can use in their own operations.