

MACHEREY-NAGEL

# QUANTOFIX<sup>®</sup> Free fatty acids

Rapid Tests



Free fatty acids –  
fast and easy determination

- Efficient – Time and effort-saving quality control through "Dip & Read" principle
- Improved oil quality – Consistently high food quality
- Cost savings – Avoid unnecessary oil changes

**MACHEREY-NAGEL**

[www.mn-net.com](http://www.mn-net.com)



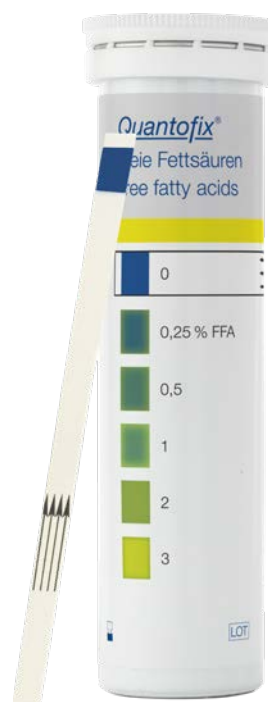
# QUANTOFIX® Free fatty acids

## Why should you use QUANTOFIX® Free fatty acids test strips?

These test strips offer a straightforward solution to monitor the condition of frying oils effortlessly. By quickly assessing free fatty acid levels, you ensure the consistent quality and taste of fried foods. This proactive approach not only enhances food safety but also optimizes operational efficiency by reducing unnecessary oil changes, saving both time and costs. Maintain oil performance effortlessly and ensure customer satisfaction with every dish served with QUANTOFIX® Free fatty acid test strips.

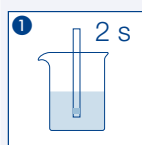
### Why do free fatty acids occur in oil and why do their levels increase?

Free fatty acids are naturally present in oils and fats and can increase due to various factors such as exposure to air heat, and light, as well as through repeated use in frying. As oils degrade, it break down into free fatty acids, affecting the taste, smell, and quality of fried foods. Monitoring these levels is crucial in food preparation to ensure consistent flavor and quality, prevent rancidity, and maintain food safety standards.



### How it's done

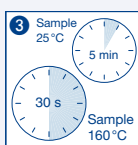
Application of QUANTOFIX® Free fatty acids test strips



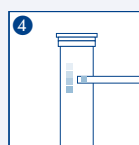
Dip in for 2 s



Do not shake off



Wait



Read off

### Overview

Description	QUANTOFIX® Free fatty acids
REF	91365
Measuring range	0.25 – 3 % free fatty acids (% FFA)
Gradation	0 · 0.25 · 0.5 · 1 · 2 · 3 % FFA
Number of tests	50
Shelf life	2 years
Storage temperature	4 – 30 °C
Delivery content	50 test strips in aluminum tube (package insert exclusively digital)

## Customer Support

For any questions or assistance, our dedicated customer support team is readily available at [support@mn-net.com](mailto:support@mn-net.com) or by calling +49 2421 969 333. We are here to ensure your experience with QUANTOFIX® Free fatty acids test strips is seamless and productive.



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# MACHEREY-NAGEL



Management System  
EN ISO 13485:2016  
ISO 9001:2015

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