






When Should You Change Your Fry Oil?

Use this chart and your BUNGE TEST KIT to guide you in when to change your fry oil.

<p>A</p>	<p>Food is very light in color, unappealing and may be undercooked.</p>	
<p>B</p>	<p>Food is light in color. Although probably cooked thoroughly, food is not as appealing as it could be.</p>	
<p>C</p>	<p>Food is golden brown and delicious, perfect for serving.</p>	
<p>D</p>	<p>Food looks darker than it should be and may be retaining the flavor of other fried foods. A good time to check the shortening.</p>	
<p>E</p>	<p>Food is too dark and is unappealing. Flavor transfer is occurring. It's definitely time to change the shortening.</p>	

HOW TO USE THIS FOOD CHART

The color of your oil alone is not an indicator of when it should be changed. Use the fried food comparison chart as an indicator.

Food quality should determine when the frying oil is changed.

When food reaches (D) or darker use the BUNGE TEST KIT to ensure the usability of the frying shortening.

Check for excess smoking of the oil.

Change the oil when both the test results and this visual guide meet the management's expectations for changing the frying oil.