

Quick Links[3M Food Service
Safety Data Sheets \(SDS\)](#)

Some of these links lead to web-based resources that are not product-specific.



Product Description

The 3M™ Oil Quality Test Strips 1004 and 1005 are designed to measure the degree of breakdown of shortening in deep frying vats. The 3M Oil Quality Test Strips are designed as a management tool to help determine the correct time to discard the shortening. The test strip is a white paper measuring 0.3 in. x 3.75 in. with four blue bands running across the width of the band.

The test strips come in two versions: Standard Range 1004 and Low Range 1005. Standard range test strips are designed to measure free fatty acid level starting at 2% up to 7% and the Low Range test strips measure 1% to 2.5%.

Special Features

- Food safe
- Easy to use, no interruption of frying time
- Can be used at operating temperature of (325-400°F/163-204°C)
- Fast result
- Works in all type shortening (vegetable, animal, or vegetable and animal blend)

Applications:

The 3M™ Oil Quality Test Strips are used to measure the level of free fatty acid (FFA) present in shortening or cooking oil used for deep frying.

The test strips do not measure the level of total polar compounds (TPC) present in shortening or cooking oil.

Packaging:

The 3M™ Oil Quality Test Strips are packed in plastic bottles.

- 40 Test Strips/Bottle, 4 Bottles/Case

General Use Directions

When the test strip is dipped into a vat of shortening or cooking oil, the blue bands on the test strip will change to a yellow color based on the level of free fatty acid present in the cooking oil. The color change on the bands indicates the level of free fatty acid in the cooking oil.

The test strips are designed for a single use and work best at the following operating temperature ranges: 325-400°F/163-204°C.

Test strips are to be used within the expiration date stamped on the bottle.

1. Using tongs, hold test strip by longest white end.
2. Dip test strip into hot oil so all blue bands are submerged.
3. Hold in oil for 5 seconds.
4. Remove strip from shortening.
5. Wait 30 seconds.
6. Hold strip up to the light.
7. Refer and compare strip to Evaluation Guide Chart and follow its recommendations.
8. Throw away used test strip in regular kitchen trash.

Shipping Instructions

The 3M™ Oil Quality Test Strips can be shipped without refrigeration or dry ice. Shipping temperature condition cannot exceed 120°F/49°C.

Storage Instructions

Keeping test strip bottles tightly closed will prevent strips from exposure to moisture and humidity and will also prolong the life of the test strips.

Everyday use test strips are to be stored in cool or room temperature (70°F/21°C) and away from high moisture and humidity areas. Always keep test strip bottles tightly closed after each use.

Test strips that are to be kept for six months or more are to be stored in refrigerator to prolong the life of the test strips. Keep test strip bottles tightly closed.

3M™ Oil Quality Test Strips 1004 & 1005

Product Specifications

(Typical Values)

1. **Size:**
 - Test strip length: 3.75 in,
 - Test strip width: 0.3 in
2. White paper with four blue bands

Precautionary Summary

- Blue color of the test strips will fade and bleed off due to moisture and humidity, if bottles are not tightly closed.
- Blue color of the test strips will fade and turn yellowish due to prolong exposure of temperature above 120°F/49°C even if bottles are tightly closed.
- Do not use the test strips that are faded, bled off, and/or turning yellowish. This will result in an inaccurate reading.

Health and Safety

When handling any chemical products, read the manufacturers' container labels and the Safety Data Sheets (SDS) for important health, safety and environmental information. To obtain SDS sheets for 3M products go to [3M.com/SDS](https://www.3m.com/SDS), or by mail or in case of an emergency, call 1-888-364-3577 or 1-651-737-6501. When using any equipment, always follow the manufacturers' instructions for safe operation.

Technical Information

Technical information and data, recommendations, and other statements provided by 3M are based on information, tests, or experience which 3M believes to be reliable, but the accuracy or completeness of such information is not guaranteed. Such technical information and data are intended for persons with knowledge and technical skills sufficient to assess and apply their own informed judgment to the information. The typical values shown should not be used for the purpose of specification limits. If you have questions about this Product, contact the **Customer Service Department at 1-800-852-9722**.

Product Use

Many factors beyond 3M's control and uniquely within user's knowledge and control can affect the use and performance of a 3M product in a particular application. Given the variety of factors that can affect the use and performance of a 3M product, user is solely responsible for evaluating the 3M product and determining whether it is fit for a particular purpose and suitable for user's method of application.

Warranty

3M warrants that each 3M product will be free from defects in material and manufacture for 90 days from the date of purchase from 3M's authorized distributor. 3M MAKES NO OTHER EXPRESS OR IMPLIED WARRANTIES, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

Limited Remedy

If a 3M product does not conform to this warranty, the sole and exclusive remedy is, at 3M's option, replacement of the 3M product or refund of the purchase price.

No Extension of Warranty

In the case of an approved warranty claim, the replacement Product will carry only the remaining term of the original warranty period.

Limitation of Liability

Except where prohibited by law, 3M will not be liable for any loss or damage arising from the 3M product, whether direct, indirect, special, incidental or consequential, regardless of the legal theory asserted.

Commercial Solutions

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[3M.com/Foodservice](https://www.3m.com/Foodservice)

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