

# AV & POV Test Kit for Cooking Oil



Acid value and peroxide value are the key indexes to evaluate the rancidity of oils. It is mainly used for the detection of liquid cooking oil at room temperature.

The test strip uses the reaction of color developing reagent and free fatty acid or peroxide. The degree of coloration is proportional to the amount of free fatty acids or peroxide. According to the color, we can semiquantitative detect the acid value or peroxide value.

- Test sample: Cooking oil
- Storage: Stored at 4-30 °C
- The shelf life is 18 months.
- Simple operation, getting result quickly.
- Certificates: ISO13485; ISO9000

## Test Procedure

### AV

#### Acid Value Test Strip

0 0.5 1 2 3 4 5  
mgkoh/g

**Acid Value**

**Test Procedure:**

Insert the strip into oil and take out after 2s

Interpret the test result by color contrast after 30s

### POV

#### Peroxide Value Test Strip

0 5 10 15 20 50  
meq/kg

**Peroxide Value**

**Test Procedure:**

Insert the strip into oil and take out after 5s

Interpret the test result by color contrast after 90s



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