



A well know multinational fast food restaurant chain joins hands with **Testo India** with a vision to ensure health of consumers



"25% TPC is a stringent quality requirement set by FSSAI offering no quality leeway which is good and quite required step taken for the food industry. All the industry peers should use a TPM meter for cooking oil testing. That's in fact a better way to know the quality of oil as compared to any other method of testing.

One of the biggest and most popular quick service restaurant chains in India is now a regular user of testo 270 and is currently using the cooking oil tester in all its 370 outlets across India.

It is probably the largest food chain enterprise that exists in India and the connect it has with the people is overwhelming. These food outlets have become the basic ingredients of today's society & support our lifestyle. From food to soft drinks these food joints have tempted and satisfied us equally with their delicious menus and memories that we create.

The reason behind their success comes out of their awareness for consumer health and commitment to deliver quality food. To ensure the same this restaurant chain joined hands with Testo India Pvt Ltd to procure cooking oil tester testo 270. In a brief discussion with them, we recently came to know about several points that are related to food quality, internal processes of this food chain, impact of government norms etc.

Healthy Cooking Oil – Then, Now & Forever

This food joint pays heavy emphasis on the cooking oil quality as cooking oil is very important ingredient of their foods and its quality must be controlled to offer quality & healthy foods to our consumers. Actually, they have always ensured the use of superior quality oil. Previously they used a visual tester for checking cooking oil quality which consisted of a rod which was dipped in the oil and depending upon certain marking on it, the quality was decided. But since there was no standard reading, the testing was prone to errors and assumptions and there was no accurate reading.

Then they decided to go for a digital tester and testo 270 was first introduced there in 2016. They further went to procure more numbers of the same cooking oil tester to be complaint with food norms & adopt globally followed practices. No doubt, FSSAI notification in 2017 for implementation of 25% TPC norms was something they would not miss but they were on track already and with the norm at place they acted in accordance. They have plans for more stores in this year and have already planned for TPM metres for their outlets.

Consumer Health is the Priority

They are very particular about ensuring consumer health & analyse the menu for its healthy nutrients. There are various initiatives under discussion and development in this aspect. They are also working on FSSAI's guidelines on regulating High Fats, Sugar and Salt (HFSS) in Foods. They are bringing up foods with low sodium content and less sugar products. All these initiatives are for the health of consumers and conforming to all food safety related regulations.

Work Processes, Trainings & Inspections

Even in their internal processes that they follow, they are very particular about the TPM value of oil and the checks are conducted 6 times a day & after every frying, the oil is filtered and TPM value is measured. In fact, they have a discard procedure in place & the oil discard value is set at 23% itself, which is well before 25% threshold value, as set by FSSAI. The used oil is then discarded.

Although there are no global directives as such but investment in food quality testing equipment such as testo 270 has proved to be a wise decision. They are even aware that just procuring the instrument is not the end, before launching the cooking oil tester into an outlet's kitchen, they first provide training to the end user. They also provide user guides to make sure the instrument is correctly used. Above that, they have internal audits on quarterly basis. This audit checks all food safety as per their internal guidelines.

Views on Cooking Oil Tester – testo 270

They are satisfied with testo 270 as it works very well for them and is very easy to handle without any hassle. With an ergonomic design, washable feature and alarm notification feature the equipment turns out to be a great alternative. They had initially conducted a comparison study of cooking oil testing methods between the visual method and testo 270. They compared the days after which cooking oil needs to be discarded and the amount of oil consumption and found that they are not wasting the oil or discarding it way too early with the use of cooking oil tester testo 270

Testo India appreciates all the efforts and initiatives taken by this popular food restaurant towards consumer health & happiness and feel proud to support them with testo 270 that ensures the cooking oil quality. We hope that they keep serving their customers with top class & delicious food products.

Good wishes from **Testo India**,
Your Partner for **cooking oil quality - testo 270**

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