

## World renowned quick service restaurant chain gets more health savvy & joins hands with Testo for **cooking oil tester testo 270**



“The recent FSSAI norms for cooking oil quality in India is a great step ahead. And we must comply to the food norms as our responsibility towards our future generations. We must take health of the consumers as a sincere concern.”

A renowned MNC & the most popular quick service restaurant chain is undoubtedly one of the most famous and loved places in India. From peer reunions to family outings, it has become the favourite place for creating memories and spreading happiness. But there is more to this story which plays in the background, where the staff, crew and management of this food outlet franchise strives hard for customer satisfaction and ensuring quality food deliveries.

The latest page that got added in the health-conscious approach of this restaurant chain is its association with Testo India. With a large number of outlets in India, this popular food joint gets more health savvy as it joined hands with Testo India Pvt Ltd for its world class Cooking Oil Tester testo 270. We recently got chance to know more about the processes of their facilities and prospects related to the inclusion of Testo cooking oil tester that will help in improving the oil quality.

### Inclusion of Cooking Oil Tester – Need of the Hour

This food chain has always focused on the quality of the oil that is used but previously they used a colour coding system to determine the quality of the oil which was very much a manual method and therefore prone to assumptions & errors. Last year they came across the testo 270 instrument, had test trials with the product and were very satisfied with the results. testo 270 directly give the TPM/TPC (Total Polar Material/Compounds) value which can be used as benchmark for the cooking oil quality and makes the measurement process very easy and quick. The recent FSSAI norms for cooking oil quality in India gave them a push to switch to testo 270. They also thought that it is the right time to comply with their own international standards as testo 270 is already globally approved by them worldwide. Now with 270 outlets in west & south India they already have 20 units of testo 270 in use. Whereas they plan to get all 270 outlets on board for cooking oil testing with testo 270 by 1st July 2018.

### Vision for Consumer health

We also came to know about their views for consumer health & their awareness for it, wherein they believe that concept of unhealthy & junk food arises from reusing of the cooking oil for frying which can now be checked using testo 270. Not only that, they have developed various health-conscious menu options as well, like the new vegetable salads, whole wheat grain wraps, reduced sodium content in French Fries & using healthy ingredients in food preparation.

### Internal Processes & Audits

Talking about the internal processes and inspections that they conduct:

- They have daily safety checklists for documentation of parameters.
- They are now making a provision for TPM values of cooking oil too in the same checklist.
- Currently, on an average the cooking oil is tested 3 times a day.
- There are regular quality audits, internal & external both.
- They have certain international standard guidelines that must be adhered.
- Global body also conducts announced/unannounced audits & visits.

### Future forecast and expected ROI

Inclusion of this instrument looks like a positive sign as testo 270 is very ergonomically designed with easy usage, washable and alarm notification features. Currently it is important to work on proper implementation of the product & establish processes to ensure its correct usage. From their point of view currently only 20 oil testers are in use and it is too early to say anything about the ROI as it will take time. But they give higher priority to the training of the end users as they keep changing very frequently plus there are multiple users working during different shifts in a day. So, in the near future focus is majorly on proper instrument handling, training of the staff and educating them to increase efficiency.

“By 2020, they plan to have 100 more outlets & plan to increase 30 to 35 outlets per year but right now what they are looking at is following right processes, getting the right product and focus on ensuring the food quality.”

### A piece of advice for the peers

FSSAI is soon going to implement 25% TPC norms for cooking oil. This is a positive step keeping health as the primary concern. Government is doing it right by setting up norms for health of the upcoming generation. Looking at the growing awareness, emphasis should be on the use of Testo cooking oil tester by all and it is recommended that everyone should come on board and comply to the norms as their responsibility towards our future generations. We must take health of the consumers seriously. Smaller entities should also get encouraged and focus towards creating a healthy society.

With such an aware approach from their side towards the health of the customers today as well as for future generations we appreciate their efforts. Their association with Testo India for testo 270 cooking oil tester is indeed a proud moment for Testo as we too become an integral part of their health oriented drive. We hope that this food franchise remains what it is for all of us and the customers continue to love this place & create memories.

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



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