

A test controls the quality of oil that is used for frying at restaurants

LOCATION: Sevilla

DURATION: 1'47"

SUMMARY: A biotechnological laboratory in Seville has developed a test that determines the quality of oil used for frying. This test, designed for restaurants, just need a sample from the fryer to say if the oil can still be used or if it must be changed. This offers a more precise method than the usual in which the cooker judges by sight when the oil must be changed. This test measures the polar compounds level, substances that are bad for our health. This test that has been designed for oil from seeds it is already used in more than six hundred kitchens in Spain.

VTR:

Ambience sound: ¡Choco!

If there is a popular dish at Seville's Fair that's fried fish but, can we trust in what we eat? How do we know that the oil hasn't been used too many times?

CLIENT *"To be honest I don't think about what I eat, either way I wouldn't take anything."*

CLIENT *"You don't really trust."*

To help to control this oil this biotechnological laboratory un Seville has participated in the development of this test, that allows restaurants to know when they have to change the oil just taking a sample from the fryer.

AURELIO MARRERO
Cooker 'Hotel Al-Ándalus' *"The advantage that offers is that you don't clean it before you have to and mainly not using it too much."*

CARLOS GALERA
Researcher at 'Biomedal' *"Usually is it the cooker who determines if the oil must be changed or not. It is completely subjective."*

JUAN MANUEL CORDERO
Chef 'Hotel Al-Ándalus' *"Judging by sight the professional can be wrong because he doesn't have reliable data to know if the oil is suitable for human consumption. So this test helps us to be 100% sure that the oil is suitable for alimentary consumption."*

A necessary control as each time the oil is used it produces polar compounds, substances that are bad for our health.

CARLOS GALERA
Researcher 'Biomedal' *"These polar compounds are toxic for the organism; they even may cause cancer in some cases."*

This test that has been designed for oil from seeds it is already used in more than six hundred kitchens in Spain, to make sure that we enjoy food outside our home without compromising our health.

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