

★ SHORTENING DISCARD PARAMETERS ★

The perception by many restaurants that the shortening is still good simply because the color is acceptable can affect the fried products. It is important to note that adding back fresh shortening does not necessarily equate to cleaner shortening. The key is to chemically remove oxidized (polar matter) breakdown matter from the shortening.

Gycor's Filter Powder Pad is designed to maximize removal of oxidized matter while not absorbing the "good" shortening (non-oxidized). This means less add-back and in some instances darker color shortening, but the effective removal of oxidized matter means a "more consistent best quality fried food" – less greasy, better tasting, more uniform desired food color.

Discard should be determined based on the parameters listed below and in the following order:

- #1 Taste, Appearance, & Texture of Fried Product** - If an off-flavor can be detected in the finished product and/or the appearance & texture is unsatisfactory, the shortening should be discarded.
Remember: The customer bases their satisfaction on the taste, appearance, and texture of the fried product, NOT the appearance or color of the shortening.
- #2 Excessive Foaming and Smoking** - When excessive foam and smoke occurs, the shortening should be discarded. In most cases, excessive smoking will be accompanied by excessive foaming and off-flavored food. Be careful not to confuse foaming and smoking with the natural tendency of the shortening to bubble and steam when cooking fried products. Excessive oil smoke is dark in color and is irritating to the nose and eyes.
- #3 Acidity, Color, & Clarity of the Shortening** - Use acidity test strips, color tubes, and/or visibility indicators as **guidelines** for determining the approximate endpoint. The fried product taste / appearance / texture should be the final indicator for discarding shortening.

NOTE: Do Not discard shortening based solely on the color of the oil in the fryers !