



Foodwire
I N D I A



FRYING OIL FILTRATION GUIDE

FILTERING PROCEDURES (FRYING IN PANS/KADHAI)

1. Use MAGNESOL® to filter the oil when you are finished frying for the day (preferably at end of the day).
2. Before application of MAGNESOL®, ensure the heat under the oil is turned off.



3. Skim the Oil - Remove any large chunks or crumbs of food and batter that are left in the oil using a skimmer or a slotted/perforated spoon.



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4. Ensure that the oil is hot (preferably above 120 °C)
5. Estimate the amount of Oil in the pan to calculate the dosage of MAGNESOL[®].
Use 8 grams of MAGNESOL[®] per lit of oil.

(Example : Oil in the Pan: 30 Ltrs, MAGNESOL[®] to be used: 8 gms,
Dosage : 30 ltrs X 8 gms = 240 gms of MAGNESOL[®])
6. Sprinkle the calculated dosage of MAGNESOL[®] evenly on to the oil in the pan.
7. Keep the pan undisturbed for 7 to 8 hours (**preferably overnight**).
8. Next day morning, when MAGNESOL has settled to the bottom of the pan, filter the oil from the pan over a Filter paper/cloth and collect the filtered oil in separate container.



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7. Clean the pan to remove any oily and greasy residue left in the pan.
8. Pour the filtered oil back into the cleaned pan and use for next frying.

OIL MAINTENANCE TIPS

1. It is recommended to filter the frying oil everyday using MAGNESOL® filter media. For every day filtering is skipped, at least 2 days of oil life are lost
2. Use a clean filter paper/cloth every time
3. After frying, drain food properly
4. Cover frying pans when not in use
5. Remove chunks of food floating at the top of the oil to prevent particle build-up at the base of the fryer.
6. Maintain a record of daily filtration and when the oil is discarded.

OIL DISCARD GUIDE

OIL QUALITY

Colour	<ul style="list-style-type: none">• Check oil colour. Dark colour is an indication of degraded oil. If colour is very dark, evaluate finished product quality.
Smoking	<ul style="list-style-type: none">• Excessive smoke occurs over the frying pans. Excessive smoke indicates free fatty acid build up. Evaluate finished product quality.
Foaming	<ul style="list-style-type: none">• Oil may have small yellow bubbles that stay on the surface indicating polymerization of the oil. A gummy residue will form around the rim of the vat. Evaluate finished product quality.

FINISHED PRODUCT QUALITY

Taste	<ul style="list-style-type: none">• Off-flavors detected in finished product. Product may have burnt flavor.
Appearance	<ul style="list-style-type: none">• Finished product is too dark, too light, or spotty
Texture	<ul style="list-style-type: none">• Finished product is greasy and limp, too crisp, or too dry

Our Co-Ordinates



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HAPPY FRYING!



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