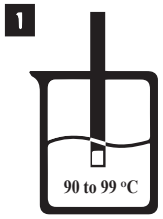
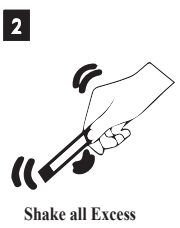
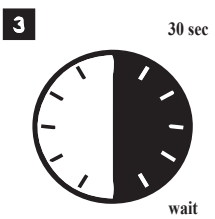
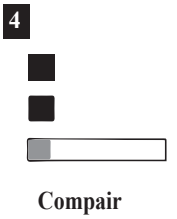
AOM-03 Oil TESPER™

Number	Strip Appearance	Oil Condition
0	0% TPM	Good. This indicates fresh, new, or lightly used oil. The oil is in an optimal state for frying.
1	1% TPM	Fair. The oil is still usable, but the degradation process has begun. It is in the "optimum frying range" but should be monitored more closely.
2	2% TPM	Critical. The oil is reaching its discard point. It may still be usable for a short time, but the quality is noticeably declining. Changing the oil or using a filtering system is recommended.
3	3% TPM	Expired. The oil has reached its maximum lifespan and is no longer suitable for consumption. It must be discarded to avoid food quality issues and potential health risks.









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