



FRYING AUDITS

Expertise tailored to
your products and
equipment



FRYING AUDITS

Improve the stability of your oils, the quality of your products, and the safety of your facilities.

A scientific and technical approach based on:

- On-site analysis using the 6M method
- Document review: process diagram, production parameters, analytical data
- Interpretation of observations in relation to best practices for frying and regulatory requirements.

Targeted areas for improvement:

- Process control
- Selection of equipment and filtration systems
- Quality control and online analysis
- Cleaning and maintenance of lines
- Inerting and storage management

Who is this expertise intended for?

- Industrial fryers,
- designers and integrators of installations.s.

Supplementary benefits

- Training courses on the use of oils in frying
- Sensory analyses of “room odor” to describe the smells of frying, the taste, and the flavor of products.

