

SUPERVISION REPORT N° 91117/507076/AF/17

CUSTOMER : QUALITYFRY S.L. - Madrid
PLACE OF INSPECTION : RESTAURANTE EL CHATO
 Andrés Mellado 88, Madrid
DATE OF INSPECTION : October 3rd and 4th, 2017
SCOPE OF INSPECTION : Sampling and volume measurement.
PROCESS DESCRIPTION : Two sampling for each test: the first at the beginning with crude oil put into the fryer and the other at the end, once the test is finished.
 100 ml each sample.
PRODUCTS USED : Drums of 5 L, Capicua, Sunflower oil (high oleic)
 Bags of 2,5 kg, Frozen fries 6x6.

FIRST TEST

Date	03-10-2017	Starting at	15:20 hours	Completion at	17:15 hours
Equipment	Electric Fryer		Model	EF-101V EGO	
Process	Frying 400 gr every 3 minutes				
Extractor hood	NO	Programmed temperature		190°C	
Oil quantity	6,6 L	Fries quantity		12,5 kg	

SAMPLING				
First sampling	Hour	15:10	Temperature	26,2 °C
Seal: P4661082	Sample taken from fryer faucet before starting the test with 6,6 L contained in the fryer.			
Second sampling	Hour	17:20	Temperature	139,5 °C
Seal: P4661093	Sample taken from fryer faucet, after the test was finished and before turning over the oil into the drum to cool it and measure the final volume.			

VOLUME			
Initial volume	6,600 L	First + Second samples	100 + 100 ml
Final volume	5,415 L	Consumption	0,985 L

SECOND TEST

Date	04-10-2017	Starting at	10:05 hours	Completion at	11:35 hours
Equipment	Fast Chef Elite		Model	3.1	
Process	Frying simultaneously two portions of 200 gr every two minutes.				
Extractor Hood	NO	Programmed temperature		190°C	
Oil quantity	5,6 L	Fries quantity		12,5 kg	

SAMPLING					
First sampling	Hour	09:05	Temperature	26,2 °C	
Seal: P4661057	Sample taken from fryer faucet before starting the test with 5,6 L contained in the fryer.				
Second sampling	Hora	11:50	Temperature	115,3 °C	
Seal : P4661058	Sample taken from fryer faucet, after the test was finished and before turning over the oil into the drum to cool it and measure the final volume.				

VOLUME			
Initial volume	5,600 L	First + Second samples	100 + 100 ml
Final volume	4,740 L	Consumption	0,660 L

THIRD TEST

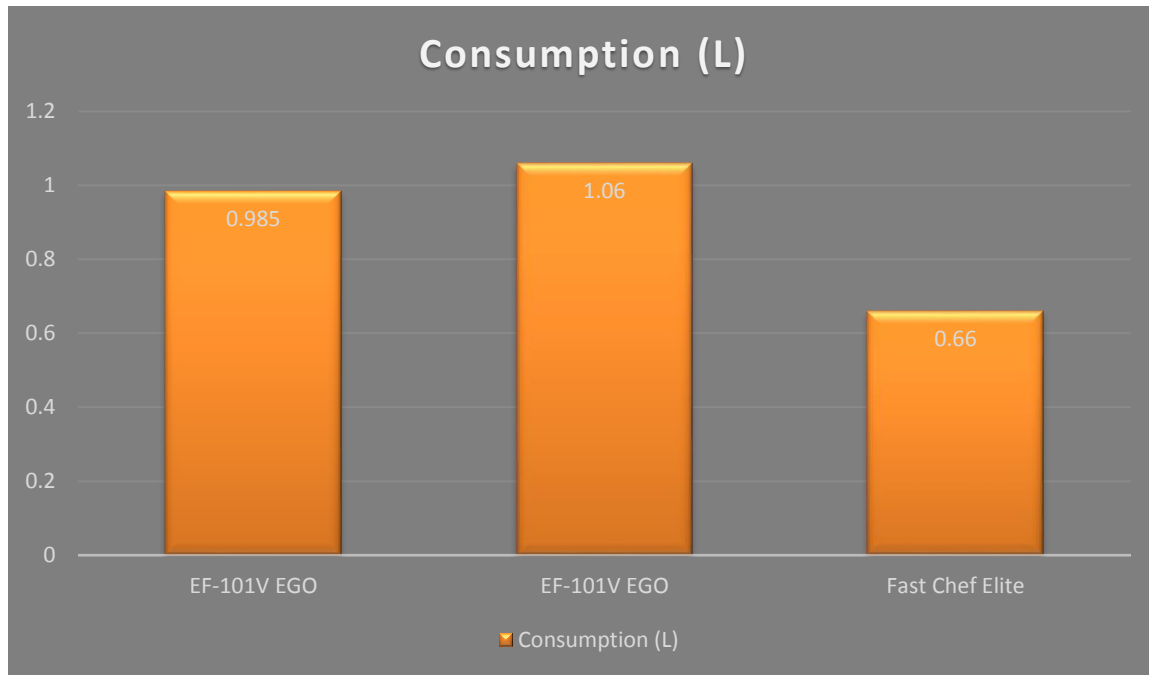
Date	04-10-2017	Starting at	13:40	Completion at	15:40
Equipment	Electric Fryer		Model	EF-101V EGO	
Process	Frying 400 gr every 3 minutes				
Extractor Hood	YES	Programmed temperature		190°C	
Oil quantity	6,6 L	Fries quantity		12,5 kg	

SAMPLING					
First sampling	Hour	13:30	Temperature	26,5 °C	
Seal: P4661059	Sample taken from fryer faucet before starting the test with 6,6 L contained in the fryer.				
Second sampling	Hour	15.50	Temperature	140,3 °C	
Seal: P4661083	Sample taken from fryer faucet, after the test was finished and before turning over the oil into the drum to cool it and measure the final volume.				

VOLUME			
Initial volume	6,600 L	First + Second samples	100 + 100 ml
Final volume	5,340 L	Difference (Consumption)	1,060 L

Initial and final volume was determined by using calibrated plastic specimens with oil at ambient temperature.

Basis above results, the oil consumption data obtained in the conventional fryer Electric Fryer EF-101V EGO compared to the oil consumption data obtained in the Fryer Fast Chef Elite 3.1 , conclude that the consumption of oil is reduced by **35 %**, preparing the same amount of product in the three tests.



ANALYSIS RESULTS :

Samples thus obtained were delivered to our Lab for determination of Polar components, obtaining results as detailed in enclosed Analysis Bulletin.

ENCLOSED PHOTOGRAPHICAL REPORTAGE

Madrid, 04-10- 2017
SGS Inspector: Roberto Torres

i

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