Recommendation

Dear Sir or Madame,

we refer to

Frying oil tester testo 270

provided by you, which we according to the agreement were tested by our food inspectors in areas visited such as commercial kitchens, hotels, canteens, restaurants, bistros, snack-bars, social establishments as well as in general kitchen areas.

All examiners commended the easy, safe and comfortable handling of this new measuring device testo 270. The testo 270 allows precise control of the polar parts in oil. The fast measurement with visual indication is a special benefit.

By means of regular inspections a constant good quality of fried goods according to the standards of Food Hygiene Regulations is maintained. The testo 270 is usable with all plant oils, as well as with all kinds of fried goods. The user receives highest safety when changing the fat at the relevant time. It is a well-made product in every respect, quick-reacting and very robust device for daily use.

According to this clear inspection result we allow you to use our association mark with the following addition:

„Recommended by the German Federal Association of Food Inspectors e. V.”

For the time period from 01/08/2015 until 31/07/2017 in your sales documents and promotion material. This recommendation is allowed for international usage during the mentioned time period.

Any changes have to be indicated to the BVLK promptly. Shouldn’t this occur, the recommendation will terminate or be withdrawn.

Yours sincerely,

Anja Tittes
(Federal Chairman)