



Food Quality Lab

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Product Benefit Statement

LTH Corporation has developed a titanium plate, called Golden Fry Technology(GFT), that has shown to reduce not only unhealthy fats, but also the peroxide value in oil, moisture content, and cooking time.

Lower Fat Advantage

With GFT, foods are cooked with less fat absorption. Lower fat absorption means lower fat intake, which also means it's lower in calories.

Calories

The amount of calories in food is dependent on three main things: fats, proteins, and carbohydrates. Calories, however, is more impacted by the amount of fat consumed, so lower fat means lower calories.

Peroxide Value in Oil

Peroxide Value is the measurement of the rancidity of oil that has been used repeatedly for frying. High peroxide values often results in the unpleasant taste of fried foods that were cooked in old oil. Test on oil has shown that peroxide values were lower in oil with GFT than without GFT.

Decreased cooking time

Laboratory tests have shown that foods cook faster with GFT than without GFT.

Summary of test data

Test	Item	With GFT	Without GFT	% Difference with GFT
Fat	Chicken	8.25	16.50	Fat decreased by 50%
Calories From Fat	Chicken	35	70	Calories from Fat decreased by 50%
Moisture	French Fries	17.6	15.1	Moisture increased by 16.5%
Cooking time (m:s)	Chicken	2:38	4:00	Decreased in cooking time by 34%