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## KEATING ACIDOX POWDER

TO EXTEND THE LIFE OF YOUR SHORTENING, AND IMPROVE THE TASTE OF YOUR FOOD, FOLLOW THESE STEPS:

1. Lower your frying temperature to Keating's recommended temperature of 325°F to 335°F.<sup>1</sup>
2. Filter your oil daily using our acidox powder, which removes free fatty acids and improves the shortening color using a blend of specially selected diatomaceous silica, consisting of unusually porous, intricately shaped individual particles and synthetic silicates (magnesium silicate improves color and calcium silicate removes free fatty acid).
3. Keep your vessel shiny and clean with regular boil out using Keating Sea Powder.

<sup>1</sup>Jacobus H. Van't Hoff, first recipient of the Noble Prize in Chemistry in 1901, states:

"It is everyday experience that chemical reactions are accelerated by increased temperature. The rate of many reactions at room temperature is approximately doubled for every 10°C increase in temperature."\*

Shortening starts to break down from the effects of temperature at 300°F. For every 10°C or (18°F) that you increase the temperature, you double the rate of the breakdown.

\*Pauling, Linus — General Chemistry, 1970 (PP 406, 564)

**For more information, contact Keating of Chicago, Inc.**