Analysis results of clinical experiments comparing fried oil degradation caused by fried chicken A = blended oil B = blended oil + GREX 0,1%.

	Acid value		carbonyl value		Smoke point (°C)		Color (transparent color)	
	A	В	A	В	A New oil time 239	B 9 242	A	L B
Day 1	1.16	0.73	8.3	7.8	195	200	46.1	56.8
Day 2	1.41	0.77	9.0	7.7	192	198	30.0	50.4
Day 3	1.80	1.14	9.6	8.3	186	190	20.0	35.3
Target	Not available for 2,5 and above		Not available above 50.		Cannot be used below 170°C		The larger the value, the brighter the oil, and the brighter B is than A, indicating that the use of GREX prevents the oil from getting dirty.	
Evalua tion	The fact that the first day of A and the third day of B are almost the same shows the antioxidant effect of B under high temperature.		The fact that day 1 of A and day 3 of B are the same shows the antioxidant effect of B at high temperatures.		B is about 5° C higher, indicating that the heat generation efficiency is better when GREX is used.			



Analysis: Japan Food Analysis Center

Basic experiment of GREX: Research Center for Advanced Science and Technology, University of Tokyo

The following experiments were conducted to obtain basic knowledge about the antioxidant effect of the plant complex extract GREX on the oxidation of oil.

[Reactions of galvinoxyl radicals with GREX]

It is known that antioxidants with high antioxidant activity, such as vitamin E, which rapidly scavenges radicals, also readily react with galvinoxyl radicals. By looking at the reaction with the galvinoxyl radical, we can evaluate the activity of GREX. Here, we measured the reaction of GREX with the galvinoxyl radical.

[Results]

GREX reacts with the galvinoxyl radical, indicating that GREX acts as a radical scavenger.

[Conclusion]

Based on the results of the galvinoxyl radical experiment and the clinical experiments of the HokueiKen, it can be said that GREX has an antioxidant effect even above 150 degrees, where the activity of vitamin E decreases, while retaining its active power.

