



Product specification

Mamito Gold premium frying oil of the extra class

Product No. A000101

Version: 02-EN
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Prepared by: NE/SA

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Contact details

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Sales name	Frying oil
Product description	Mamito Gold is refined vegetable oil with added vitamins. This makes it heat-stable to deliver constant high product quality. Mamito Gold serves to thermally-oxidatively stabilize frying oil, thereby extending the oil's service life and increasing heat transfer from the oil to the food
Type of use	Ideal for balancing oil consumption and as an additive to improve frying oils. Since other specific applications are beyond the control of Mamito GmbH, users must conduct their own tests to establish whether the product is suitable for their specific applications. Ideally in a temperature range between 150°C and 175°C.
Dosage / Processing	Mamito Gold, the ideal oil for refilling, is added manually up to the maximum level of your deep fryer or automatically via the oil level control of your deep fryer.
Ingredients/ Composition	Rapeseed oil; antioxidants: tocopherol-rich extract* and citric acid * (of natural origin)
Declaration recommendation in the end product:	No declaration of antioxidants is required under current EU food law since they are classed as processing aids for frying oils with no technological effect in the finished food product.
Finished food product (e.g. chips)	
Nutrition information	<u>100 ml contains on average:</u>
	Energy 3,404 kJ 828 kcal
	Fat 92 g
	of which
	- saturates 6.5 g
	- mono-unsaturates 60.0 g
	- polyunsaturates 25.5 g
	of which omega-3 fatty acids 8.0 g
	Carbohydrate 0 g
	of which sugars 0 g
	Fibre 0 g
	Protein 0 g
	Salt 0 g



	Vitamin E	30 mg (250% nutrient reference value)
Sensory, chemical, physical and microbiological parameters	<u>Sensory parameters</u>	
	Appearance	Clear, yellow oil
	Odour	Neutral to generic
	Taste	Neutral to generic
	<u>Chemical parameters</u>	
	Pesticides	See ¹
	Lead	Max. 0.1 mg/kg ²
	Sum of dioxins	Σ max. 0.75 µg/g of fat ²
	Sum of dioxins and dioxin-like PCBs	Σ max. 1.25 µg/g of fat ²
	Sum of PCBs	Σ max. 40 ng/g of fat ²
	<u>Polycyclic aromatic hydrocarbons</u>	
	Benzo(a)pyrene	Max. 2.0 µg/kg ²
	Benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene	Σ max. 10 µg/kg ²
	Glycidyl fatty acid esters expressed as glycidol	Max. 1000 µg/kg ²
	<u>Physical parameters</u>	
	Density (20°C) – average value	910 - 930 kg/m ³
	Smoke point	Approx. 230°C
	Flash point	Approx. 300°C
	<u>Microbiological parameters</u>	
	The product is not susceptible to microbiological contamination	
Allergens	Under current European food law, Mamito Gold does not contain any allergenic components that require mandatory labelling.	
Production	Germany	
Eco control body	Mamito Gold is produced using conventional methods.	
Packaging	The food packaging complies with the statutory regulations in force in Germany and the EU. 10 litre eco-box, Product No. A000101, GTIN: 4260497491088 Euro pallet (72 x 10 litre eco-box).	
Storage and transport conditions	Eco-box in the dark at room temperature (temperature < 25°C) and seal after use.	



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Best before date	In the original sealed container stored in compliance with the specified conditions: see date printed on container
Residual lifespan	240 days / 8 months
GMO status	This product does not require mandatory labelling under EU Regulations (EC No. 1829/2003 and 1830/2003 dated 22/09/2003) concerning the labelling, authorisation and traceability of genetically modified food and feed.
Kosher status	The product is kosher-certified. The certificate is available on request.
Halal status	The product is halal-certified. The certificate is available on request.
Dietary form	Vegan
Customs tariff number	15179099
Note	<p>At the time of its delivery, the product complies with the statutory food regulations in Germany and the EU.</p> <p>The current EU directives and national statutory regulations are an integral part of this specification.</p> <p>This information does not release customers from their duty to conduct a receiving inspection as set out in Article 377 of the German Commercial Code.</p> <p>The analysis values are subject to the normal fluctuations that affect natural products.</p> <p>This specification has been translated into English for better understanding. The legally binding regulations of the country of manufacture, Germany, as well as the original German version, remain authoritative.</p>
Validity	This product specification for Mamito Gold premium frying oil of the extra class, Version 02-EN, is valid as from 23 April 2026 and replaces Version 01-ENG.

¹ Source: Regulation (EC) No. 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amendments thereto.

² Source: Regulation (EU) No. 2023/915 on maximum levels for certain contaminants in foodstuffs and repealing Regulation (EG) No. 1881/2006 and amendments thereto.

