

Contact details

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| Sales name | Frying oil |
| Product description | Mamito Extra is refined vegetable oil with added vitamins. This makes it heat-stable to deliver constant high product quality. |
| Type of use | For frying, roasting and baking. 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. |
| 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**

Sensory parameters

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|------------|--------------------|
| Appearance | Clear, yellow oil |
| Odour | Neutral to generic |
| Taste | Neutral to generic |

Chemical parameters

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| 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 |
| Polycyclic aromatic hydrocarbons | |
| 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 |

Physical parameters

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|--------------------------------|-----------------------------|
| Density (20°C) – average value | 910 - 930 kg/m ³ |
| Smoke point | Approx. 230°C |
| Flash point | Approx. 300°C |

Microbiological parameters

The product is not susceptible to microbiological contamination

Allergens Under current European food law, Mamito Extra does not contain any allergenic components that require mandatory labelling.

Production Germany

Eco control body Mamito Extra is produced using conventional methods.

Packaging The food packaging complies with the statutory regulations in force in Germany and the EU.
 1000 litre IBC, Product No. A000113, GTIN: 4260497490784
 600 litre IBC, Product No. A000114, GTIN: 4260497491019

Storage and transport conditions In the dark at room temperature (temperature < 25°C) and seal after use.

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



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| 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 Extra premium frying oil, 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.

