
	Product specification Mamito Extra premium frying oil Product No. A000113 / A000114	Version: 01-EN Date: 07/10/2025 Prepared by: NE/SA Page 1 of 3
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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> <div> <div>Energy</div> <div>3,404 kJ</div> <div>828 kcal</div> </div> <div> <div>Fat</div> <div>92 g</div> </div> <div> <div>of which</div> <div></div> </div> <div> <div>- saturates</div> <div>6.5 g</div> </div> <div> <div>- mono-unsaturates</div> <div>60.0 g</div> </div> <div> <div>- polyunsaturates</div> <div>25.5 g</div> </div> <div> <div>of which omega-3 fatty acids</div> <div>8.0 g</div> </div> <div> <div>Carbohydrate</div> <div>0 g</div> </div> <div> <div>of which sugars</div> <div>0 g</div> </div> <div> <div>Fibre</div> <div>0 g</div> </div> <div> <div>Protein</div> <div>0 g</div> </div> <div> <div>Salt</div> <div>0 g</div> </div> <div> <div>Vitamin E</div> <div>30 mg (250%</div> <div>nutrient reference value)</div> </div>



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**Sensory, chemical,
physical and
microbiological
parameters**

Sensory parameters

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

Chemical parameters

Pesticides	See ¹
Lead	Max. 0.1 mg/kg ²
Other heavy metals	Σ max. 0.2 mg/kg
Sum of dioxins	Σ max. 0.75 pg/g of fat ³
Sum of dioxins and dioxin-like PCBs	Σ max. 1.25 pg/g of fat ³
Sum of PCBs	Σ max. 40 ng/g of fat ³
Polycyclic aromatic hydrocarbons	
Benzo(a)pyrene	Max. 2.0 µg/kg ⁴
Benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene	Σ max. 10 µg/kg ⁴
Glycidyl fatty acid esters expressed as glycidol	Max. 1000 µg/kg ⁵

Physical parameters


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



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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 Extra premium frying oil, Version 01-EN, is valid as from 07 October 2025.

¹ Source: Regulation (EC) No. 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin (date of issue 23/02/2005) and its amendments

² Source: Regulation (EU) No. 2023/915 on maximum levels for certain contaminants in food and repealing Regulation (EC) No. 1881/2006 (date of issue 05/05/2023)

³ Source: Regulation (EU) No. 1259/2011 amending Regulation (EC) No. 1881/2006 as regards maximum levels for dioxins, dioxin-like PCBs and non dioxin-like PCBs in foodstuffs (date of issue 03/12/2011)

⁴ Source: Regulation (EU) No. 835/2011 amending Regulation (EC) No. 1881/2006 as regards maximum levels for polycyclic aromatic hydrocarbons in foodstuffs (date of issue 20/08/2011)

⁵ Source: Regulation (EU) No. 2018/290 amending Regulation (EC) No. 1881/2006 as regards maximum levels of glycidyl fatty acid esters in vegetable oils and fats (date of issue 26/02/2018)

