	<p align="center">Product specification</p> <p align="center">Mamito Kombi food ingredient</p> <p align="center">Product No. A000103/A000105</p>	<p>Version: 04-EN Date: 07/10/2025 Prepared by: SA/NE</p> <p align="right">Page 1 of 4</p>
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Contact details	<p>Mamito GmbH · Hunsrückstr. 49 · 66625 Nohfelden · Germany</p> <p>Phone +49 6852 42699-0 · Fax +49 6852 42699-29</p> <p>Email info@mamito.de · www.mamito.de</p>
Sales name	Food ingredient
Product description	<p>Mamito Kombi is a liquid food ingredient which is soluble in oil for the thermal, oxidative stabilisation and performance enhancement of vegetable oils and fats. Mamito Kombi significantly increases the lifespan of the oil and fat and also the heat transfer from the oil and fat to the food.</p>
Type of use	<p>Used as an additive to frying oil to increase its heat and oxidation stability.</p> <p>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.</p> <p>Ideally in a temperature range between 150°C and 175°C.</p>
Dosing/ Method of use	<p>The product is added in intervals by hand or using an automatic dosing system straight into the filled fryer.</p> <p><u>Manual dosing:</u></p> <p>The initial application should take place after the fat has been changed in full. Add 0.5% of Mamito Kombi (i.e. 50 ml per 10 litres) to the fresh oil/fat into the fat fryer.</p> <p>This means 25 ml of Mamito Kombi (which corresponds to 1 dosing stroke) per 10 litres of frying oil or fat. More product must be added every 8 hours of use.</p> <p><u>Automatic dosing:</u></p> <p>The Mamito product range includes an automatic dosing pump which ensures a continuous dosing process.</p> <p>Contact Mamito GmbH for more information.</p>
Ingredients/ Composition	<p>Refined vegetable oils (rice bran oil, coconut oil, linseed oil and rapeseed oil) in various proportions; antioxidants: tocopherol-rich extract* and citric acid; emulsifiers: E471, E472c</p> <p>* (of natural origin)</p>



**Declaration
recommendation in the
end product:**

No declaration is required under current EU food law since Mamito Kombi is classed as a processing aid for frying oils with no technological effect in the finished food product.

**Finished food product
(e.g. chips)**
Nutrition information
100 ml contains on average:

Energy	3,334 kJ 811 kcal
Fat	90 g
of which saturates	33 g
Carbohydrate	0 g
of which sugars	0 g
Protein	0 g
Salt	0 g

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

Appearance	Oily, opaque
Odour	Neutral
State at 20°C	Liquid

Chemical parameters


Pesticides	See ¹
Lead	Max. 0.1 mg/kg ²
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	0.92 - 0.94 g/ml
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Microbiological parameters

The product is not susceptible to microbiological contamination

	Product specification Mamito Kombi food ingredient Product No. A000103/A000105	Version: 04-EN Date: 07/10/2025 Prepared by: SA/NE Page 3 of 4
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Allergens	Under current European food law, Mamito Kombi does not contain any allergenic components that require mandatory labelling.
Production	Germany
Eco control body	Mamito Kombi is produced using conventional methods.
Packaging	<p>The food packaging complies with the statutory regulations in force in Germany and the EU.</p> <p>2 litre canister, Product No. A000105 2 litre canister GTIN: 4260497490418 Outer packaging GTIN (8 x 2 litre canisters): 4260497490425</p> <p>5 litre canister, Product No. A000103 5 litre canister GTIN: 4260497490432 Outer packaging GTIN (4 x 5 litre canisters): 4260497490449</p>
Storage and transport conditions	Store canister 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	270 days / 9 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	21069 098 Switzerland: 21069 071 code 999
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>



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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.

Validity	<p>This product specification for Mamito Kombi food ingredient Version 04-EN is valid as from 7 October 2025 and replaces Version 03-ENG.</p>
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- 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)

