Insects

Potato steam peels Bergia

Potato peels Bergia are created when peeling and/or brushing the potatoes in a steam process. After steam peeling, a co-product is created consisting of peel and part of the starch under the peel. The starch present is gelatinized as a result of the steam treatment. Potato peels mainly contain starch and protein. The product complies with laws and regulations. Mycotoxins, insecticides, pesticides and herbicides are tested according to the GMP+ FSA. The product is non-GMO (according to Regulation (EC) 1829/2003 and 1830/2003).

Valid from 18 September 2025

Downloaded on 19 November 2026

Dry matter %	16.9
pH	4.2
Crude protein	105
Crude fat	7
Crude fibre	42
Crude ash	64
Starch total	614
Sugar	10
Calcium (Ca)	0.8
Sodium (Na)	0.1
Chloride (Cl)	2.6
Potassium (K)	24.0
Phosporus total (P)	2.2
Lactic acid	62
Acetic acid	14
Alcohol	2

VEM	1095
VEVI	1206
DVE	121
OEB	-92

Levels are based on averages and stated in grams per kg of dry matter, unless stated otherwise. Changes in product composition are reserved.

Feeding advice based on DS of total ration

Dairy cattle	max 15 kg product in ration
Beef cattle	max 1,5-2 kg product / 100 kg body weight

Logistics & Storage

Transport	Liquid with tank truck
Storage	In acid-resistant silo or bunker, an agitator is not necessary.
Shelf life	1 year, provided the silo or bunker is cleaned regularly
Nipple worthy	No

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