Insects

Potato steam peels Kroef

Potato steam peels Kroef are made by peeling and/or brushing the potatoes in a steam process. After steam peeling, a product is created consisting of peel and part of the starch under the peel. The starch present is digestible as a result of the steam treatment. Potato peels mainly contain starch and protein.

Quality
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 %	14.5
pH	3.8
Crude protein	130
Crude fat	16
Crude fibre	67
Crude ash	80
Starch total	370
Sugar	30
Calcium (Ca)	1.2
Sodium (Na)	0.1
Chloride (Cl)	3.8
Potassium (K)	31.9
Phosporus total (P)	2.8
Dig. Phosphorus	1.0
Lactic acid	132
Acetic acid	24
Alcohol	11

Energie value	1.24
NE pigs, kcal	2612
ME Schw., MJ	13.7

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

Weaned piglets (up to25 kg)	max 5%
Fattening pigs (25 - 50 kg)	max 7,5%
Fattening pigs (from 50 kg)	max 15%
Sows	max 20%
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

Looop Co-Products BV
Parlevinkerweg 8
5928 NV Venlo
The Netherlands

www.looop.company
support@looop.company
+31(0)88 56 66 721

IBAN: NL55 RABO 0321 8217 85
BIC: RABO NL2U
VAT. NL NL0095.32.488.13.01
VAT. BE BE0547739105
UST.ID: DE2891.81.759
C.C. Venlo: 1203 5225

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