Insects

Bread

Bread is released at the industrial bakeries where the residual bread is collected and ground. Bread consists of finely ground wheat flour, in other words the core of the wheat without groats. Compared to wheat, it contains a higher proportion of protein, a lower proportion of starch and a higher level of fat. This increases the energy value. Bread is characterized by its palatability, which stimulates feed intake.

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 19 September 2025

Downloaded on 19 November 2026

Dry matter %	71.4
pH	5.1
Crude protein	133
Crude fat	68
Crude fibre	12
Crude ash	31
Starch total	515
Sugar	121
Calcium (Ca)	0.8
Sodium (Na)	6.2
Chloride (Cl)	10.0
Potassium (K)	4.0
Phosporus total (P)	2.7
Dig. Phosphorus	1.4

Energie value	1.52
NE pigs, kcal	3198
ME Schw., MJ	17.1

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 15%
Fattening pigs (25 - 50 kg)	max 25%
Fattening pigs (from 50 kg)	max 30%
Sows	max 30%
Dairy cattle	max. 3 kg product in ration
Beef cattle	max 0,75 kg product / 100 kg body weight

Logistics & Storage

Transport	Bulk with walking floor, tipper or container truck
Storage	tore in a dry, dark and cool place. Clean storage areas regularly.
Shelf life	3 months
Nipple worthy	No
Extra Comment	Please note to the level of chloride

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GMP+:	GMP018172
QS ID:	4031735219906