Livestock

Wheat yeast concentrate Bergapro

Wheat yeast concentrate Bergapro is a wheat yeast concentrate produced during the manufacturing process of grain alcohol from liquid wheat starch. During the processing of wheat into starch, a liquid starch stream is created. This stream is converted into sugars using enzymes. Yeast is then added, initiating fermentation in which alcohol is formed. After the alcohol is removed, the protein rich product Wheat Yeast Concentrate Bergapro remains.

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 February 2026

Downloaded on 19 November 2026

Dry matter %	25.0
Crude protein	270
Crude fat	76
Crude fibre	31
Crude ash	76
Starch total	11
Sugar	142
NSP	273
Calcium (Ca)	1.9
Sodium (Na)	9.4
Chloride (Cl)	5.2
Potassium (K)	19.2
Magnesium (Mg)	2.9
Phosporus total (P)	8.6
Dig. Phosphorus	6.0
Sulfate	2.5
Glycerol	31.0
Lactic acid	128
Acetic acid	10

	AID	SID
Dig. Lysine		9.0
Dig. Methionine		3.6
Dig. Methionine + Cystine		6.7
Dig. Threonine		7.1
Dig. Tryptophan		2.3
Dig. Isoleucine		7.5
Dig. Leucine		13.7
Dig. Valine		10.3

Energie value	1.19
NE pigs, kcal	2495

Cattle values

DVE	136
OEB	111
FOS	626
VEM	1207
VEVI	1322

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 3%
Fattening pigs (25 - 50 kg)	max 6%
Fattening pigs (from 50 kg)	max 12%
Sows	max 10%
Dairy cattle	max 10 kg product in ration
Beef cattle	max 1,5 kg product / 100 kg body weight

Logistics & Storage

Transport	Liquid with tank truck
Storage	In acid-resistant silo or bunker with agitator, stirring against settling
Shelf life	3 months, provided the silo or bunker is cleaned regularly
Nipple worthy	Yes

FORWARD MOVING CIRCULARITY

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

GMP+: GMP018172
QS ID: 4031735219906