

Livestock

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 21 December 2022

Downloaded on 13 December 2025

		AID	SID
Dry matter %	69.0	0.0	3.0
pH	4.7	0.0	1.8
Crude protein	130	0.0	4.2
Crude fat	91	0.0	3.9
Crude fibre	12	0.0	1.2
Crude ash	31	0.0	4.4
Starch total	576	0.0	8.0
Sugar	109	0.0	5.4
NSP	154		
		Energie value	159
		NE pigs, kcal	3341
		ME Schw., MJ	17.5
Cattle values			
		DVE	120
		OEB	-62
		nXP	180.20
		Starch resistant	26
		FOS	775
		VEM	1342
		VEVI	1482
		NEL	9.08
		ME Rind, MJ	14.28

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



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The Netherlands

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IBAN:
BIC:
VAT. NL
VAT. BE
UST.ID:
C.C. Venlo:

NL55 RABO 0321 8217 85
RABO NL2U
NL0095.32.488.13.01
BE0547739105
DE2891.81.759
1203 5225

GMP+:
QS ID:



GMP018172
4031735219906

Feeding advice based on DS of total ration

Weaned piglets (up to 25 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	store 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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