

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 08 May 2026

Dry matter %	69.0
pH	4.7
Crude protein	130
Crude fat	91
Crude fibre	12
Crude ash	31
Starch total	576
Sugar	109
NSP	154
Calcium (Ca)	0.8
Sodium (Na)	6.1
Chloride (Cl)	9.6
Potassium (K)	3.4
Phosphorus total (P)	2.4
Dig. Phosphorus	1.2

	AiD	SiD
Dig. Lysine	0.0	3.0
Dig. Methionine	0.0	1.8
Dig. Methionine + Cystine	0.0	4.2
Dig. Threonine	0.0	3.9
Dig. Tryptophan	0.0	1.2
Dig. Isoleucine	0.0	4.4
Dig. Leucine	0.0	8.0
Dig. Valine	0.0	5.4
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.

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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