

Livestock

Potato fibers High protein

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is produced during the processing of potato starch out of starch potatoes. The potato fibers out of the process are a combination of grinded peels, cell walls and other starch parts. Potato fibers is a high quality liquid feed ingredient for ruminants with a high energy level, high in resistant starch and a constant quality. This product is protein-rich and stimulates milk protein content. The product is also suitable to substitute concentrate or as a cover for pits and stackable co-products.

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 13 September 2021

Downloaded on 02 August 2025

| Dry matter % | 15.5 |
|---------------------|------|
| рН | 4.0 |
| Crude protein | 135 |
| Crude fat | 0 |
| Crude fibre | 160 |
| Crude ash | 70 |
| Starch total | 235 |
| Sugar | 7 |
| | |
| Calcium (Ca) | 1.3 |
| Sodium (Na) | 1.1 |
| Chloride (CI) | 3.5 |
| Potassium (K) | 42.0 |
| | |
| Phosporus total (P) | 2.9 |
| | |
| Lactic acid | 29 |
| Acetic acid | 12 |

Cattle values

| DVE | 92 |
|------|------|
| OEB | -30 |
| VEM | 1047 |
| VEVI | 1111 |

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

Dairy cattle max 15 kg product in het rantsoen

Beef cattle max 1,5 - 2 kg product / 100 kg

lichaamsgewicht

Logistics & Storage

Transport Losgestort met kipper, walking floor

of containerwagen

Storage Ingekuild

Shelf life 6 maanden, wanneer goed ingekuild

Nipple worthy No



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