

Livestock

Potato steam peels Ecofrost not mashed

Potato Steam Peels Ecofrost

are made because the potatoes are peeled by means of a peeling brush bath. After steam peeling, this creates a product consisting of peel and part of the starch under the peel. In addition to the starch content, Potato Steam Peels Ecofrost is also popular because it contains a high crude fiber which is good for the health of cattle. It has a long shelf life and stirring in the tank is not necessary.

Quality

The product complies with applicable laws and regulations. Mycotoxins, insecticides, pesticides and herbicides are examined in accordance with the applicable GMP+ standards. The product is non-GMO (according to Regulation (EC) 1829/2003 and 1830/2003).

Valid from 22 March 2022

Downloaded on 16 June 2025

Dry matter %	13.8
pH	4.0
Crude protein	170
Crude fat	14
Crude fibre	97
Crude ash	103
Starch total	307
Sugar	80
Calcium (Ca)	2.1
Sodium (Na)	1.0
Chloride (Cl)	6.5
Potassium (K)	36.7
Phosphorus total (P)	2.2
Lactic acid	111
Acetic acid	23
Alcohol	11

Cattle values

DVE	115
OEB	-13
VEM	1049
VEVI	1142

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

Logistics & Storage

Transport	Tank truck
Storage	In acid-resistant silo or bunker, stirring is not necessary
Shelf life	1 year, when silo or bunker is cleaned regularly
Nipple worthy	No



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