

Insects

FH-Permeate

FH-Permeate is released by ultrafiltration (membrane passage) of whey during the production of cream cheese and cheese that is partially desugared and thickened. FH-Permeate is pasteurized and contains a high content of lactic acid. This increases the feed value, is tasty and promotes intestinal health. 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 October 2021

Downloaded on 02 February 2026

Dry matter %	35.0
pH	5.0
Crude protein	92
Crude fat	1
Crude fibre	0
Crude ash	326
Starch total	0
Lactose	396
Calcium (Ca)	23.1
Sodium (Na)	24.9
Chloride (Cl)	73.0
Potassium (K)	94.0
Phosphorus total (P)	27.5
Dig. Phosphorus	23.4
Lactic acid	26

	AID	SID
Dig. Lysine	5.7	6.1
Dig. Methionine	1.4	1.5
Dig. Methionine + Cystine	2.6	2.9
Dig. Threonine	3.3	3.9
Dig. Tryptophan	0.9	1.0
Dig. Isoleucine	2.8	3.1
Dig. Leucine	5.0	5.4
Dig. Valine	2.9	3.4
 Energie value 0.93		
NE pigs, kcal 1954		
ME Schw., MJ 10.7		

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 3%
Fattening pigs (25 - 50 kg)	max 6%
Fattening pigs (from 50 kg)	max 6%
Sows	max 6%

Logistics & Storage

Transport	Liquid with tank truck
Storage	In acid-resistant silo or bunker with agitator, regular stirring is desirable to prevent settling.
Shelf life	1 month, provided the silo or bunker is cleaned regularly
Nipple worthy	No
Extra Comment	Please note the level of Sodium, Potassium and Chloride