

Insects

Lactose concentrate

Lactose concentrate is a liquid left-over from partially skimmed milk of which the cheese, curd or casein is extracted. This product is characterized by its high lactose content, which promotes the palatability. The product is pasteurized. 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 03 August 2025

		AiD	SiD
Dry matter %	25.6	Dig. Lysine	1.2
pH	5.3	Dig. Methionine	0.3
Crude protein	24	Dig. Methionine + Cystine	0.4
Crude fat	4	Dig. Threonine	0.4
Crude fibre	0	Dig. Tryptophan	0.1
Crude ash	96	Dig. Isoleucine	0.4
Starch total	0	Dig. Leucine	0.9
Lactose	829	Dig. Valine	0.4
Calcium (Ca)	6.9	Energie value	1.34
Sodium (Na)	7.0	NE pigs, kcal	2815
Chloride (Cl)	23.9	ME Schw., MJ	14.2
Potassium (K)	29.1		
Phosphorus total (P)	7.0		
Dig. Phosphorus	6.0		
Lactic acid	4		

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



Looop Co-Products BV
 Parlevinkeweg 8
 5928 NV Venlo
 The Netherlands

 www.looop.company
 support@loop.company
 +31(0)88 56 66 721

IBAN: NL55 RABO 0321 8217 85
BIC: RABO NL2U
VAT. NL: NL0095.32.488.13.01
VAT. BE: BE0547739105
UST.ID: DE2891.81.759
C.C. Venlo: 1203 5225

GMP+: GMP018172
QS ID: 4031735219906

