

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 02 February 2026

Dry matter %	25.6
pH	5.3
Crude protein	24
Crude fat	4
Crude fibre	0
Crude ash	96
Starch total	0
Lactose	829
Calcium (Ca)	6.9
Sodium (Na)	7.0
Chloride (Cl)	23.9
Potassium (K)	29.1
Phosphorus total (P)	7.0
Dig. Phosphorus	6.0
Lactic acid	4

	AID	SID
Dig. Lysine	1.2	1.6
Dig. Methionine	0.3	0.4
Dig. Methionine + Cystine	0.4	0.8
Dig. Threonine	0.4	1.0
Dig. Tryptophan	0.1	0.3
Dig. Isoleucine	0.4	0.8
Dig. Leucine	0.9	1.4
Dig. Valine	0.4	0.9
 Energie value		
1.34		
 NE pigs, kcal		
2815		
 ME Schw., MJ		
14.2		

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