

Insects

Potato steam peels Bergia

Potato peels Bergia are created when peeling and/or brushing the potatoes in a steam process. After steam peeling, a co-product is created consisting of peel and part of the starch under the peel. The starch present is gelatinized as a result of the steam treatment. Potato peels mainly contain starch and protein. 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 22 March 2022

Downloaded on 24 June 2026

Dry matter %	16.9
pH	4.1
Crude protein	109
Crude fat	6
Crude fibre	40
Crude ash	67
Starch total	617
Sugar	36
Calcium (Ca)	0.7
Sodium (Na)	0.2
Chloride (Cl)	2.6
Potassium (K)	23.4
Phosphorus total (P)	1.9
Lactic acid	53
Acetic acid	13
Alcohol	2

VEM	1092
VEVI	1202
DVE	124
OEB	-91

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	Liquid with tank truck
Storage	In acid-resistant silo or bunker, an agitator is not necessary.
Shelf life	1 year, provided the silo or bunker is cleaned regularly
Nipple worthy	No



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