

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 02 February 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

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|---------------|---|
| 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 |