

Insects

Potato steam peels Remo

Potato peels Remo are created when peeling and/or brushing the potatoes in a steam process. After steam peeling, a 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 13 September 2021

Downloaded on 02 August 2025

		AID	SID
Dry matter %	11.0	4.9	5.3
pH	4.3	1.3	1.4
Crude protein	146	2.0	2.4
Crude fat	5	3.0	3.6
Crude fibre	36	0.6	0.8
Crude ash	61	2.8	3.2
Starch total	741	5.0	5.5
Sugar	10	3.7	4.2
Calcium (Ca)	1.0		1106
Sodium (Na)	7.8		1217
Chloride (Cl)	17.1		139
Potassium (K)	25.0		-74
Phosphorus total (P)	2.3		1.42
Dig. Phosphorus	0.8		2988
Lactic acid	39		15.7
Acetic acid	7		
Alcohol	1		
Dig. Lysine			
Dig. Methionine			
Dig. Methionine + Cystine			
Dig. Threonine			
Dig. Tryptophan			
Dig. Isoleucine			
Dig. Leucine			
Dig. Valine			
VEM			
VEVI			
DVE			
OEB			
Energie value			
NE pigs, kcal			
ME Schw., MJ			

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 5%
Fattening pigs (25 - 50 kg)	max 7,5%
Fattening pigs (from 50 kg)	max 15%
Sows	max 20%
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