

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 February 2026

Dry matter %	11.0
pH	4.3
Crude protein	146
Crude fat	5
Crude fibre	36
Crude ash	61
Starch total	741
Sugar	10
Calcium (Ca)	1.0
Sodium (Na)	7.8
Chloride (Cl)	17.1
Potassium (K)	25.0
Phosphorus total (P)	2.3
Dig. Phosphorus	0.8
Lactic acid	39
Acetic acid	7
Alcohol	1

	AID	SID
Dig. Lysine	4.9	5.3
Dig. Methionine	1.3	1.4
Dig. Methionine + Cystine	2.0	2.4
Dig. Threonine	3.0	3.6
Dig. Tryptophan	0.6	0.8
Dig. Isoleucine	2.8	3.2
Dig. Leucine	5.0	5.5
Dig. Valine	3.7	4.2
 VEM		
1106		
 VEVI		
1217		
 DVE		
139		
 OEB		
-74		
 Energie value		
1.42		
 NE pigs, kcal		
2988		
 ME Schw., MJ		
15.7		

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