

Insects

Potato steam peels Kroef

Potato steam peels Kroef are made by 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 digestible as a result of the steam treatment. Potato peels mainly contain starch and protein.

Quality

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 15 December 2025

		AID	SID
Dry matter %	15.0	5.2	5.5
pH	3.8	1.4	1.5
Crude protein	154	2.2	2.5
Crude fat	14	3.2	3.8
Crude fibre	73	0.7	0.8
Crude ash	83	3.0	3.4
Starch total	365	5.3	5.8
Sugar	77	4.0	4.5
Calcium (Ca)	1.1	VEM	1082
Sodium (Na)	0.2	VEVI	1183
Chloride (Cl)	3.8	DVE	116
Potassium (K)	34.1	OEB	-31
Phosphorus total (P)	3.0	Energie value	123
Dig. Phosphorus	1.1	NE pigs, kcal	2583
Lactic acid	141	ME Schw., MJ	13.7
Acetic acid	24		
Alcohol	11		

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