

Insects

Potato steam peels Noliko

Potato steam peels Noliko are created when peeling the potatoes in a steam process. This creates a mass of protein, starch and crude fiber after 'steam peeling'. The starch present is gelatinized as a result of the steam treatment.

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 14 October 2021

Downloaded on 16 December 2025

		AID	SID
Dry matter %	13.0	4.0	4.4
pH	4.1	1.1	1.2
Crude protein	120	1.7	1.9
Crude fat	11	2.4	3.0
Crude fibre	25	0.5	0.6
Crude ash	61	4.4	4.8
Starch total	575	7.5	8.2
Sugar	20	3.0	3.5
Calcium (Ca)	1.2	Energie value	1.31
Sodium (Na)	0.8	NE pigs, kcal	2759
Chloride (Cl)	3.6	ME Schw., MJ	14.9
Potassium (K)	25.1		
Phosphorus total (P)	2.5		
Dig. Phosphorus	0.7		
Lactic acid	60		
Acetic acid	10		
Alcohol	1		

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%

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



Looop Co-Products BV
 Parlevinkeweg 8
 5928 NV Venlo
 The Netherlands

 www.looop.company
 support@loop.company
 +31(0)88 56 66 721

IBAN: NL55 RABO 0321 8217 85
BIC: RABO NL2U
VAT. NL NL0095.32.488.13.01
VAT. BE BE0547739105
UST.ID: DE2891.81.759
C.C. Venlo: 1203 5225

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QS ID:

