

Insects

Potato starch solid

Potato starch solid

is produced in the potato processing industry. Potato starch solid is extracted from the process water that is used when cutting the potatoes intended for fries or chips.

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 July 2022

Downloaded on 02 February 2026

Dry matter %	30.0
pH	3.8
Crude protein	121
Crude fat	14
Crude fibre	111
Crude ash	50
Starch total	579
Sugar	26
Calcium (Ca)	2.2
Sodium (Na)	0.9
Chloride (Cl)	1.4
Potassium (K)	4.7
Phosphorus total (P)	2.4
Lactic acid	40
Acetic acid	18
Alcohol	0



Looop Co-Products BV

Parlevinklerweg 8
5928 NV Venlo
The Netherlands

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

IBAN:

BIC:

VAT. NL

VAT. BE

UST.ID:

C.C. Venlo:

NL55 RABO 0321 8217 85

RABO NL2U

NL0095.32.488.13.01

BE0547739105

DE2891.81.759

1203 5225

GMP+:

QS ID:



GMP018172

4031735219906

VEM	1080
VEVI	1176
DVE	95
OEB	-37

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

Logistics & Storage

Transport	Bulk with tipper or container truck
Storage	Slot silo
Shelf life	2 - 6 months
Nipple worthy	No



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