

# Corn steeping water

## Corn steeping water

Corn steeping water is produced during the extraction of starch from corn. It is the liquid fraction in which the maize kernels have been soaked and therefore contains the soluble parts of the maize kernel. The fraction is evaporated and increased to 40 to 50 percent dry matter. The product can be used as a feed ingredient or as part of corn gluten feed. Corn steeping water contains high levels of phosphorus, sodium and potassium, hence the limited inclusion in the ration.

### 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 13 September 2021

Downloaded on 15 December 2025

Dry matter %	45.0	VEM	1012
pH	4.1	VEVI	1090
Crude protein	422	DVE	46
Crude fat	6	OEB	311
Crude fibre	3		
Crude ash	175		
Starch total	3		
Sugar	80		
Calcium (Ca)	0.6		
Sodium (Na)	7.0		
Chloride (Cl)	5.5		
Potassium (K)	51.2		
Magnesium (Mg)	13.6		
Phosphorus total (P)	31.5		
Lactic acid	179		
Acetic acid	3		

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	Liquid with tank truck
Storage	In an acid-resistant silo or bunker with agitator, regular stirring is desirable to prevent settling.
Shelf life	2 months, provided the silo or bunker is cleaned regularly
Nipple worthy	No



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