

## Insects

### Bread

Bread is released at the industrial bakeries where the residual bread is collected and ground. Bread consists of finely ground wheat flour, in other words the core of the wheat without groats. Compared to wheat, it contains a higher proportion of protein, a lower proportion of starch and a higher level of fat. This increases the energy value. Bread is characterized by its palatability, which stimulates feed intake.

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 October 2021**

Downloaded on 02 August 2025

|                           |      | AID | SID  |
|---------------------------|------|-----|------|
| Dry matter %              | 69.0 | 0.0 | 3.0  |
| pH                        | 4.7  | 0.0 | 1.8  |
| Crude protein             | 130  | 0.0 | 4.2  |
| Crude fat                 | 91   | 0.0 | 3.9  |
| Crude fibre               | 12   | 0.0 | 1.2  |
| Crude ash                 | 31   | 0.0 | 4.4  |
| Starch total              | 576  | 0.0 | 8.0  |
| Sugar                     | 109  | 0.0 | 5.4  |
| Calcium (Ca)              | 0.8  |     | 1342 |
| Sodium (Na)               | 6.1  |     | 1482 |
| Chloride (Cl)             | 9.6  |     | 120  |
| Potassium (K)             | 3.4  |     | -62  |
| Phosphorus total (P)      | 2.4  |     | 775  |
| Dig. Phosphorus           | 1.2  |     |      |
| Dig. Lysine               |      |     |      |
| Dig. Methionine           |      |     |      |
| Dig. Methionine + Cystine |      |     |      |
| Dig. Threonine            |      |     |      |
| Dig. Tryptophan           |      |     |      |
| Dig. Isoleucine           |      |     |      |
| Dig. Leucine              |      |     |      |
| Dig. Valine               |      |     |      |
| VEM                       |      |     |      |
| VEVI                      |      |     |      |
| DVE                       |      |     |      |
| OEB                       |      |     |      |
| FOS                       |      |     |      |
| Energie value             |      |     | 1.59 |
| NE pigs, kcal             |      |     | 3341 |
| ME Schw., MJ              |      |     | 17.5 |

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 15%                                  |
| Fattening pigs (25 - 50 kg)  | max 25%                                  |
| Fattening pigs (from 50 kg)  | max 30%                                  |
| Sows                         | max 30%                                  |
| Dairy cattle                 | max. 3 kg product in ration              |
| Beef cattle                  | max 0,75 kg product / 100 kg body weight |

### Logistics & Storage

|               |   |
|---------------|---|
| Transport     | Bulk with walking floor, tipper or container truck                  |
| Storage       | store in a dry, dark and cool place. Clean storage areas regularly. |
| Shelf life    | 3 months  |
| Nipple worthy | No  |
| Extra Comment | Please note to the level of chloride                                |



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