

Renewables

FH-Permeate

FH-Permeate comes from the dairy industry. The product is obtained by ultrafiltration (membrane passage) of whey in the production of cream cheese and cheese which is partially desugared and thickened. FH-Permeate is pasteurized and contains a high content of lactic acid.



Valid from 28 July 2022

Downloaded on 13 December 2025

| | |
|---------------|------|
| DM | 34.0 |
| Ash | 35 |
| Phosphor (P) | 22.0 |
| Nitrogen (N) | 5 |
| Potassium (K) | 34.0 |

| | |
|--------------|-----|
| Biogas yield | 165 |
| Methane % | 52 |

Levels are based on averages and stated in grams per kg of dry matter, unless stated otherwise. Changes in product composition are reserved.

Logistics & Storage

| | |
|-----------|------------------------|
| Transport | Liquid with tank truck |
| Storage | Silo |



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:



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