

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 02 February 2026

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