

## Livestock

### Carrot steam peels

Carrot steam peels are produced during the processing of carrots for the canning industry. The co-product Carrot steam peels for the livestock industry contain the skin and outer layer of the carrot. The carrots are first washed, after which the outer layer is loosened by steam.

The product contains highly digestible NSPs (414 g/kg DS). In addition, the product also contains carotene (provitamin A). Carotene has a positive influence on fertility, which makes carrot steam peels suitable for sows, for example. Carrot steam peels are palatable, preserved by natural fermentation and therefore have a long shelf life.

#### Quality

The product complies with applicable laws and regulations. Mycotoxins, insecticides, pesticides and herbicides are examined according to the applicable GMP+ FSA standards. The product is non-GMO (according to Regulation (EC) 1829/2003 and 1830/2003).

**Valid from 20 June 2023**

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Dry matter %	5.0
pH	4.0
Crude protein	137
Crude fat	45
Crude fibre	156
Crude ash	162
Starch total	5
Sugar	50
Calcium (Ca)	8.3
Sodium (Na)	6.3
Chloride (Cl)	8.0
Potassium (K)	48.0
Phosphorus total (P)	6.3
Dig. Phosphorus	2.2
Lactic acid	200
Acetic acid	45

Energie value  
1.00

NE pigs, kcal  
2095

### Cattle values

DVE	100
OEB	-23
VEM	1078
VEVI	1181

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

Fattening pigs (25 - 50 kg)	max 5%
Fattening pigs (from 50 kg)	max 10%
Sows	max 10%
Dairy cattle	max 10 - 15 kg product in ration
Beef cattle	max 2 kg product / 100 kg lbody weight

### Logistics & Storage

Transport	Liquid with tanker
Storage	In acid-resistant silo or bunker with agitator, regular stirring is desirable to prevent sagging
Shelf life	2 months, provided the silo or bunker is cleaned regularly
Nipple worthy	No