

Livestock

Citrocell

Citrocell suitable for Livestock feed

Is a stackable product that is produced during the fermentation of sugars into citric acid. Sugars are placed on an organic nutrient substrate on which microorganisms then grow, form mycelium, and convert the sugars into citric acid. The citric acid is washed and pressed out. The co-product, Citrocell, is the protein-rich residue of the microbial mycelium. The product contains a high percentage of protein.

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 20 August 2024

Downloaded on 24 June 2026

Dry matter %	24.1
pH	4.0
Crude protein	362
Crude fat	46
Crude fibre	250
Crude ash	65
Sugar	7
Calcium (Ca)	23.7
Sodium (Na)	1.5
Chloride (Cl)	1.1
Potassium (K)	5.1
Phosphorus total (P)	1.3



Loop Co-Products BV

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VAT. NL

NL0095.32.488.13.01

VAT. BE

BE0547739105

UST.ID:

DE2891.81.759

C.C. Venlo:

1203 5225

GMP+:



GMP018172

QS ID:

4031735219906

Cattle values

DVE	191
OEB	96
VEM	1003
VEVI	1032

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

Dairy cattle	Maximum of 8 kg of product in the ration.
Beef cattle	Maximum of 4 kg of product in the ration.

Logistics & Storage

Transport	Unload using a tipper, walking floor, or container truck
Storage	Press the product in a dry feed silo or trench silo and seal it airtight
Shelf life	6 months
Nipple worthy	No



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