

Livestock

Wheat starch Allstarch

Wheat Starch Allstarch (liquid) occurs during the processing of wheat into wheat starch for various applications. When wheat starch is extracted from wheat, the gluten is first separated and collected. The liquid wheat starch contains a remainder of the wheat protein and wheat starch. Wheat Starch Allstarch is known for its high starch content and low sugar. This product is acidified with phosphoric acid. 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 31 October 2022

Downloaded on 02 February 2026

Dry matter %	12.8
pH	3.5
Crude protein	124
Crude fat	22
Crude fibre	14
Crude ash	26
Starch total	516
Sugar	18
Calcium (Ca)	0.9
Sodium (Na)	3.2
Chloride (Cl)	0.3
Potassium (K)	4.8
Phosphorus total (P)	2.9
Dig. Phosphorus	1.7
Lactic acid	83
Acetic acid	25
Alcohol	9

	AID	SID
Dig. Lysine	4.9	5.3
Dig. Methionine	1.8	1.9
Dig. Methionine + Cystine	4.3	4.6
Dig. Threonine	3.4	3.9
Dig. Tryptophan	1.1	1.2
Dig. Isoleucine	3.3	3.7
Dig. Leucine	6.5	7.0
Dig. Valine	5.5	6.0
Energie value		
1.38		
NE pigs, kcal		
2893		
ME Schw., MJ		
15.3		

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 20%
Fattening pigs (from 50 kg)	max 25%
Sows	max 25%

Logistics & Storage

Transport	Liquid with tank truck
Storage	In acid-resistant silo or bunker with agitator, regular stirring is desirable to prevent settling.
Shelf life	3 months, provided the silo or bunker is cleaned regularly
Nipple worthy	Yes