

Livestock

Bijproductinicaat

FH-Permeate

FH-Permeate is released by ultrafiltration (membrane passage) of whey during the production of cream cheese and cheese that is partially desugared and thickened. FH-Permeate is pasteurized and contains a high content of lactic acid. This increases the feed value, is tasty and promotes intestinal health. 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 21 December 2022

Downloaded on 16 December 2025

Dry matter %	35.0
·	5.0
рН	
Crude protein	90
Crude fat	1
Crude ash	322
Lactose	410
NSP	156
Calcium (Ca)	23.7
Sodium (Na)	25.1
Chloride (CI)	71.5
Potassium (K)	92.8
Phosporus total (P)	27.1
Dig. Phosphorus	23.0
Lactic acid	25

AID	SID
0.0	6.0
0.0	1.5
0.0	2.8
0.0	3.8
0.0	1.0
0.0	3.1
0.0	5.3
0.0	3.3
0.94	
1975	
10.7	
	0.0 0.0 0.0 0.0 0.0 0.0

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 to25 kg) max 3%
Fattening pigs (25 - 50 kg) max 6%
Fattening pigs (from 50 kg) max 6%
Sows max 6%

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 1 month, provided the silo or bunker

is cleaned regularly

Nipple worthy Ye

Extra Comment Please note the level of Sodium,

Potassium and Chloride



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1203 5225

GMP+: QS ID:



