

Livestock

Potato steam peels Noliko

Potato steam peels Noliko are created when peeling the potatoes in a steam process. This creates a mass of protein, starch and crude fiber after 'steam peeling'. The starch present is gelatinized as a result of the steam treatment.

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 14 October 2021

Downloaded on 08 May 2026

Dry matter %	13.0
pH	4.1
Crude protein	120
Crude fat	11
Crude fibre	25
Crude ash	61
Starch total	575
Sugar	20
Calcium (Ca)	1.2
Sodium (Na)	0.8
Chloride (Cl)	3.6
Potassium (K)	25.1
Phosphorus total (P)	2.5
Dig. Phosphorus	0.7
Lactic acid	60
Acetic acid	10
Alcohol	1

	AiD	SiD
Dig. Lysine	4.0	4.4
Dig. Methionine	1.1	1.2
Dig. Methionine + Cystine	1.7	1.9
Dig. Threonine	2.4	3.0
Dig. Tryptophan	0.5	0.6
Dig. Isoleucine	4.4	4.8
Dig. Leucine	7.5	8.2
Dig. Valine	3.0	3.5
Energie value 1.31		
NE pigs, kcal 2759		
ME Schw., MJ 14.9		

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 5%
Fattening pigs (25 - 50 kg)	max 7,5%
Fattening pigs (from 50 kg)	max 15%
Sows	max 20%

Logistics & Storage

Transport	Liquid with tank truck
Storage	In acid-resistant silo or bunker, an agitator is not necessary.
Shelf life	1 year, provided the silo or bunker is cleaned regularly
Nipple worthy	No