

Livestock

Pre-baked fries-croquette puree

Pre-baked fries-croquette puree

is a mix of residual flows directly from the factory and is selected after the baking process of various potato products. Pre-baked fries-croquette puree is completely gelatinized making it easy to digest and contains a lot of energy.

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 26 July 2022

Downloaded on 02 February 2026

Dry matter %	34.0
pH	5.5
Crude protein	71
Crude fat	159
Crude fibre	14
Crude ash	42
Starch total	643
Sugar	5
Calcium (Ca)	0.4
Sodium (Na)	5.7
Chloride (Cl)	5.4
Potassium (K)	11.3
Phosphorus total (P)	1.9
Dig. Phosphorus	1.1

	AID	SID
Dig. Lysine	1.9	2.3
Dig. Methionine	0.5	0.6
Dig. Methionine + Cystine	0.9	1.2
Dig. Threonine	1.1	1.7
Dig. Tryptophan	0.3	0.5
Dig. Isoleucine	1.3	1.7
Dig. Leucine	2.0	2.4
Dig. Valine	1.5	2.1
Energie value		
1.76		
NE pigs, kcal		
3711		
ME Schw., MJ		
18.9		

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 10%
Fattening pigs (from 50 kg)	max 10%
Sows	max 15%

Logistics & Storage

Transport	Bulk with tipper or container truck
Storage	Slot silo with paved surface
Shelf life	6 months, provided the silo or bunker is cleaned regularly
Nipple worthy	No