# SILAGE SAVOR™ Plus Liquid

FOR IMPROVED FERMENTATION AND AEROBIC STABILITY

#### The Ensiling Process

#### **Aerobic Phase**

• Aerobic bacteria consume oxygen and carbohydrates

#### Lag Phase

- · Oxygen is depleted.
- · Anaerobic bacteria begin to produce lactic acid

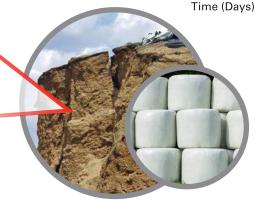
#### Fermentation Phase

 Lactic acid production continues until pH is low enough to inhibit further bacterial growth.

#### **Stable Phase**

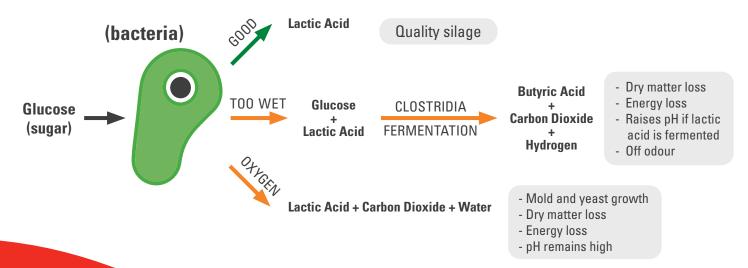
- Little to no bacterial growth.
- Silage is stable and preserved.

# Phases of Silage Fermentation PH Lactic acid producing bacteria (LAB) Aerobic Phase (Day 0 to Day 2) 1 (Day 2 to Day 3) 2 Fermentation Phase (Day 4 to Day 14) 14 Stable Phase (Day 14+)



#### What Can Go Wrong?

- Too much oxygen oxygen is the enemy of proper forage preservation, compaction and covering the silage are critical.
- Too wet or too dry lactic acid-producing bacteria grow best between 60-70% moisture.
- · Water inltration lactic acid-producing bacteria cannot survive if the conditions are too wet
- Incomplete fermentation dry matter loss and ultimately loss of feeding value.





## Why Use Silage SAVOR™ Plus Liquid?

When forage is...

# **Too Wet**

If moisture levels are too high or if seepage occurs, the growth of lactic acid producing bacteria is inhibited.

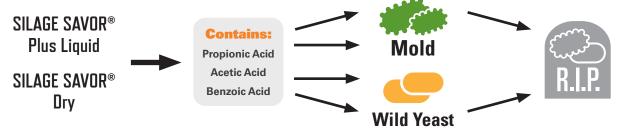
# **Low Sugar Content**

Plants that are low in sugar are more diffcult to ferment because the growth of beneficial bacteria is reduced.

# **Too Dry**

Forages that are too dry are difficult to compact allowing oxygen infiltration. This slows down the fermentation process and allows for the growth of mold and wild yeast

Adding Silage SAVOR (a proprietary blend of organic acids) can help to control the growth of mold and wild yeast which compete with beneficial bacteria and can reduce or prevent fermentation. Adding Silage SAVOR Plus Liquid helps lactic acid bacteria complete the job of making high-quality silage.



## Benefits of Silage SAVOR® Plus Liquid

When compared to a control or inoculant treatment, Silage SAVOR Plus Liquid improved fermentation of corn silage by increasing lactic acid concentration after 44 days of ensiling (Figure 1A)\*. Aerobic stability of the silage assessed after 44 days of ensiling was longer for SSPL-treated compared to control or inoculant-treated silage (Figure 1B)\*. SSPL will improve silage fermentation and the stability of silage during feeding out.

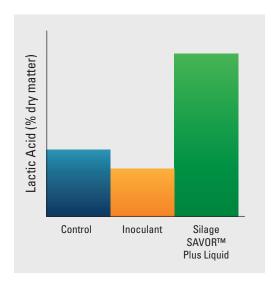


Figure 1A. Lactic acid concentration at 44 days of ensiling.

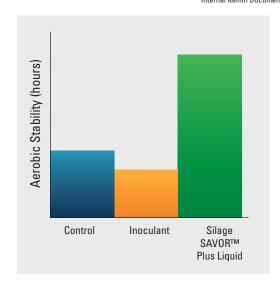


Figure 1B. Aerobic stability assessed after 44 days of ensiling.



#### Kemin Animal Nutrition and Health

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