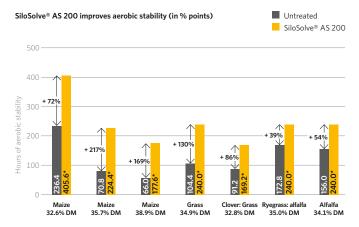


Aerobic challenge during feed out

When silage is exposed to air, typically during feed out, spontaneous heating of the silage can occur. Yeast and mold are fungi that grow well in the presence of oxygen and they produce heat as they grow. Nutrients are lost and palatability of feed is reduced. The outcome – besides nutrient loss – may be reduced feed intake and subsequent reduced milk production. Some crops, such as corn, are more susceptible to heating than others.

SiloSolve® AS 200 improves aerobic stability

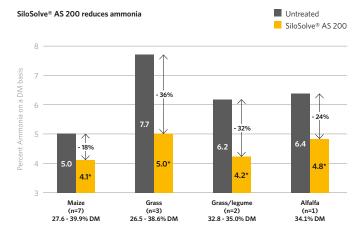
SiloSolve® AS 200 contains two fast growing and competitive lactic acid bacteria and a unique strain of *Lactobacillus buchneri*. This specific bacterial strain combination improves fermentation and inhibits growth of yeast and mold, resulting ingrowth resulting in improved aerobic stability at feed out – 6 days in maize silages and 3 days in difficult-to-ensile grass and legume silages.



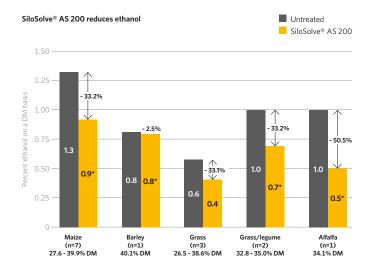
 * p< 0.05 significantly different from untreated. Aerobic stability test stopped after 7, 10 or 30 days.

SiloSolve® AS 200 improves fermentation

The fast starter and strong finisher lactic acid bacteria in SiloSolve® AS 200 improve silage quality. In high value crops, like alfalfa and grass/legume mixes, SiloSolve® AS 200 reduces ammonia up to 40% and ethanol up to 50%. In easy-to-ensile crops, SiloSolve® AS 200 reduces ammonia up to 20% and ethanol up to 30%.



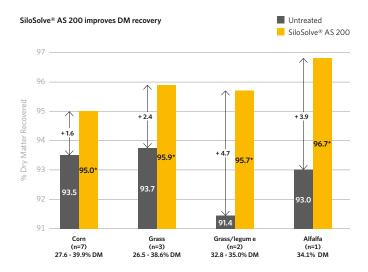
*p< 0.05 significantly different from untreated.



*p< 0.05 significantly different from untreated.

SiloSolve® AS 200 improves dry matter recovery

SiloSolve® AS 200 inhibits yeast and mold, reduces the breakdown of nutrients and ensures higher dry matter recovery compared to untreated silages. Dry matter recovery across crops was improved up to ~5 points in the more difficult-to-ensile grass and legume silages.



*p< 0.05 significantly different from untreated.

Specific trial data available upon request.

Form: Powder Solubility: Water soluble Shelf life: 24 months when stored in the freezer (-18 °C), 18 months when stored cool (+4 °C), 12 months when stored at room temperature (<20 °C).