

BONSILAGE MAIS

Consistently producing pure silage success

A silage additive with a homo- and heterofermentative lactic acid bacteria combination specially adapted to maize and GPS for a safe fermentation process. Higher aerobic stability through the controlled formation of acetic acid in the maize silage.



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- Improves digestibility
- Increases energy density in maize silage
- Significantly increases aerobic stability

Area of application & dosage

Area of application:

Whole plant maize silage 28 - 35 % DM,
Grain GPS 30-40% DM

Dosage:

At 1 g/t, 250,000 CFU/g FM silage applied.

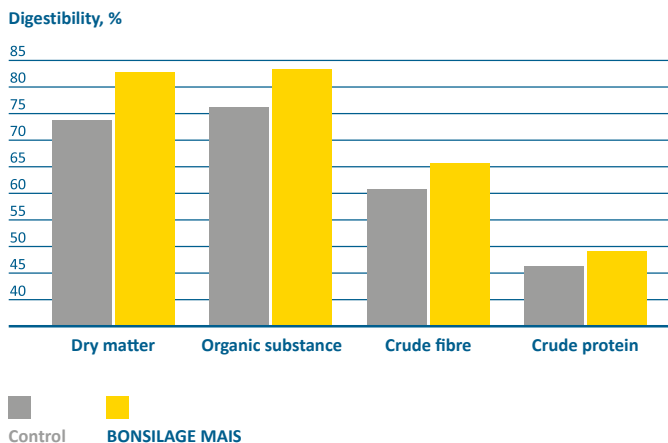
Container size:

100 g for 100 t FM

Minimum storage duration: 8 weeks

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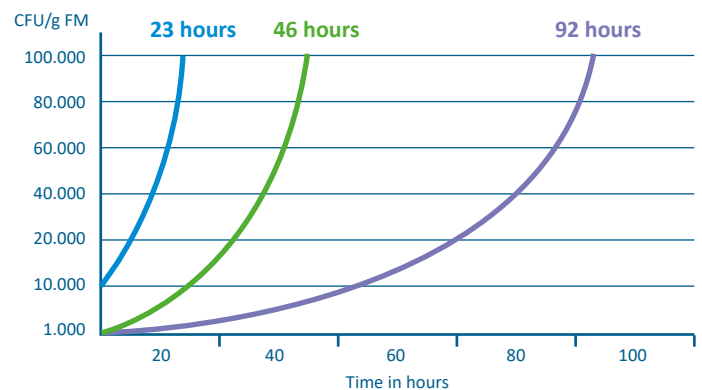
increases the digestibility of the crude nutrients and thus the energy density of the maize silage.



Source: LAZBW Aulendorf, LWK NRW Haus Riswick

2 What are the benefits of acetic acid?

The kinetics of yeast propagation are the key to understanding aerobic stability.



Source: ISF Schaumann Forschung GmbH