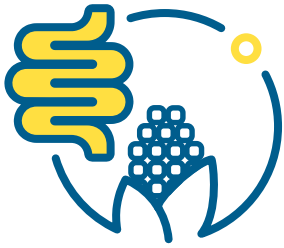


bonsilage MAIS

Stop yeasts, secure silage



Optimised fermentation process, more aerobic stability: bonsilage MAIS uses homo- and heterofermentative lactic acid bacteria for controlled acetic acid formation and improved feed hygiene.



DM content:

Whole-crop maize silage with 28–35%
Whole-crop cereal silage with 30–40%

Effect against yeasts:



Aerobic stability:



Reduced CO₂ emissions:



Area of application:

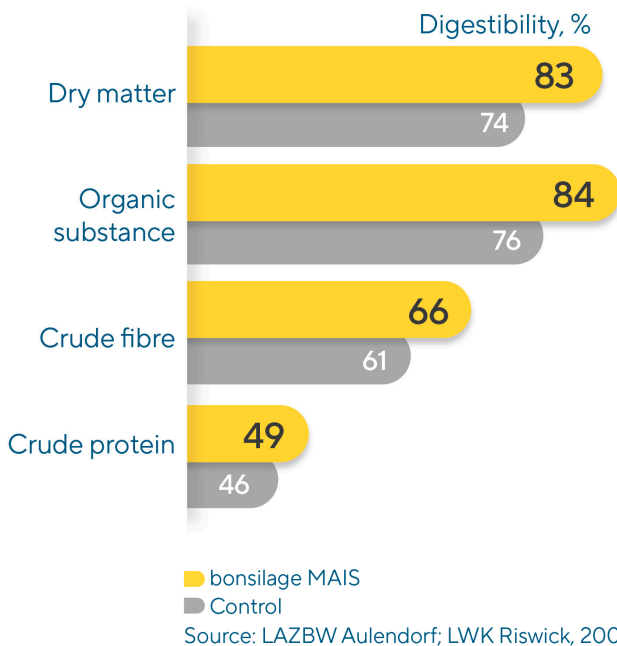
Whole-crop maize silage
and whole-crop cereal silage

Dosage:

1 g/t = 250,000 CFU/g silage *

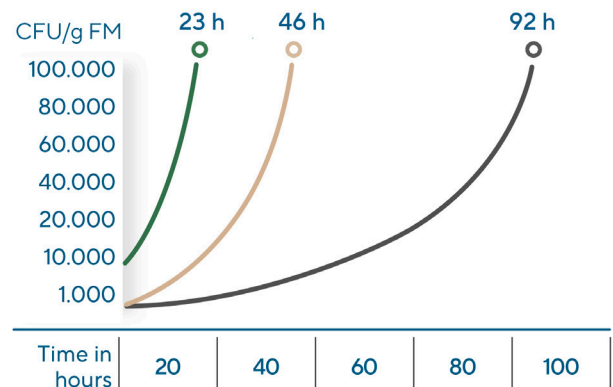
*Container size: 100 g for 100 t FM

bonsilage MAIS increases digestibility



What is the benefit of acetic acid?

Dynamics of yeast propagation – key to understanding aerobic stability



- High bacterial count (10,000 CFU/g FM), high growth rate (μ = 0.1)
- Average bacterial count (1,000 CFU/g FM), high growth rate (μ = 0.1)
- Average bacterial count (1,000 CFU/g FM), slow multiplication due to acetic acid formed (μ = 0.05)

Source: ISF GmbH, 2015