## Harvest is one-shot opportunity to lock 'goodness' into maize silage

There is enough energy in a hectare of fresh forage maize to support about 30,000 - litres of milk production in dairy cows, once animal maintenance needs are met.

But decisions at harvest can have a huge impact on how much of this energy is actually preserved in the silage. Also, unlike grass, which is harvested multiple times a season, there's only one chance to get maize harvest and preservation right.

Typical losses are around 15% of the maize dry matter ensiled. The most obvious loss occurs when maize silage heats up, caused by yeasts and moulds 'feeding on' the silage in the presence of air. But losses from poor fermentation can typically be 8%, or potentially much more.

The starting point to good preservation is to harvest maize at the correct time and in the correct way. You should harvest when the whole plant is at 30-

33% dry matter and chop it to 1.5 - 2cm lengths. Also, don't cut the crop too low.

A lot of attention is often paid to other stages of growing maize crops, such as ploughing and sowing date. The same level of control may not always be applied to the preservation.

This extends to using additives: it is easy to omit one, but that leaves the preservation much more open to chance. Look for a dual-purpose additive: one that not only controls heating but also improves fermentation.

Ecocool applies two strains of beneficial bacteria – one shown to produce a rapid fermentation, and one that inhibits yeasts and moulds. He says it has been shown to reduce dry matter losses and also significantly delay heating of maize silage, and grass too.

Maize preservation can also often go wrong during clamp filling, because there's pressure to complete the job quickly. Take time to consolidate the crop thoroughly and seal it fully – not only to starve spoilage organisms of oxygen but also to aid the fermentation.

## For consistently better silage



## Ecocool to control aerobic spoilage and fermentation.

- Faster, more efficient fermentation
- ✓ More nitrogen preserved as true protein.
- ✓ Improved aerobic stability.
- Reduced heating and waste
- Less risk of mycotoxins
- Lower DM losses

For further information: Lo Call | 00800 86522522 Visit | www.ecosyl.com

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## DA Ecocorn for maize and wholecrop cereals

- ✓ Faster, more efficient fermentation
- Improved aerobic stability.
- Reduced DM losses
- Improved palatability
- Improved animal performance

