MEASURING SILAGE NUTRITIONAL VALUE THROUGH FORAGE AUDITS

Agri-Lloyd provide industry leading forage audit services as part of our science based approach to rumen health and nutrition. The analysis is conducted by our in-house Research and Development team and a full report is provided within 48 hours.

OUR PRODUCT QUALITY IS INDEPENDENTLY ASSURED

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THE SECRET'S IN THE SCIENCE

HM INOCULANT®

ALL CROP BACTERIAL SILAGE INOCULANT

Agri • Lloyd

ALL CROP BACTERIAL SILAGE INOCULANT

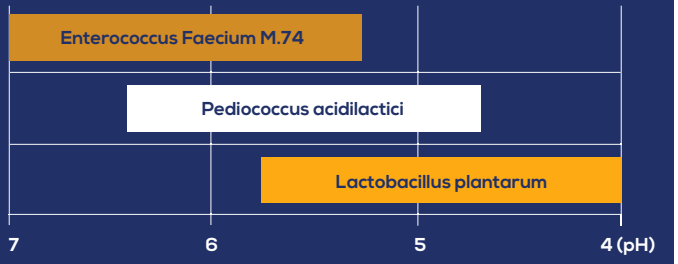
HM Inoculant® supplies a concentrated and complex mix of three specifically selected strains of bacteria which function at different pH levels within the silage making process to give a more rapid and efficient fermentation process.

With 40 years of evolving technology, HM Inoculant® has been tried and tested by global institutions around the world. Over 30 independent trials show consistent improvements in silage quality and animal performance.

THE MAJOR BENEFITS OF HM INOCULANT®

- Reduced Dry Matter losses
- Improved D Value
- Higher intakes and palatability
- Improved animal performance and feed efficiency
- Pathogen suppression
- Less secondary fermentation
- Rapid pH drop
- Improved fermentation characteristics
- Improved utilisation of soluble sugars

HM INOCULANT'S® UNIQUE FORMULATION



Three bacteria strains provide activity over a wider pH range.

WHAT CAN GO WRONG?

PROBLEM	CAUSE
Rancid, fishy odour, slimy sticky texture	High butyric acid levels due to soil contamination, high manure levels, low dry matter crop under 30%
Mouldy silage with musty odour	Presence of oxygen, poor clamp filling and sealing, high dry matter above 50% or poor feedout management
Smell of vinegar	Acetic acid fermentation due to high levels of air reaching silage
Sweet smelling silage	High levels of ethanol produced by moulds
Ammonia odour	Due to excessive protein breakdown, clostridial fermentation and high pH levels
Smells burnt or tobacco	Due to excessive heating which is caused by secondary fermentation, also excessive wilting