



Current Understanding of Techniques to Improve Baled Silage

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Baled Silage vs. Precision-Chopped Haylage





- most principles of silage management are similar
- however, fermentation within baled silages is restricted by:
 - lack of chopping action
 - lower moisture concentrations
 - reduced DM density (maybe)

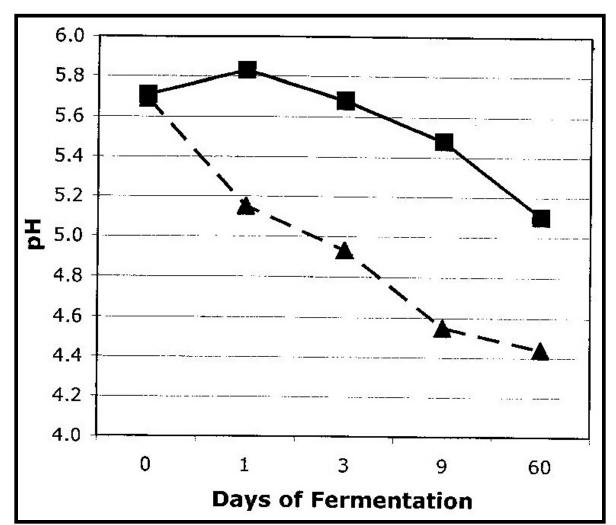




Baled vs. Precision-Chopped Silage Alfalfa/Grass

- Baled Silage
- **▲** Chopped Silage







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Recent Baled Silage Research Topics

- moisture effects (dry silage)
- aerobic stability/preservatives
- wrapping delays
- silage fermentation in cold weather







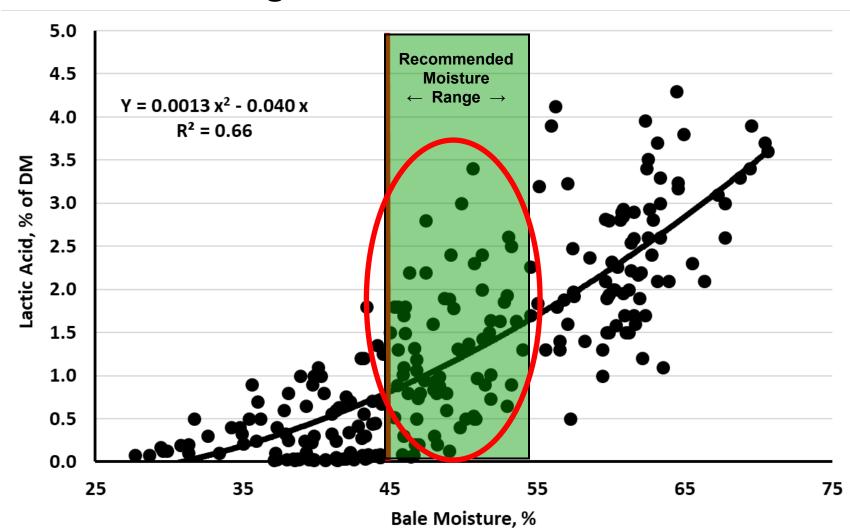
Moisture Management







Lactic Acid Production in 243 Round-Baled Silages at Marshfield, WI¹

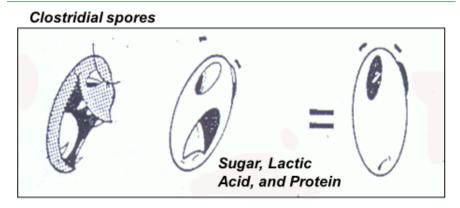






So Why Not Bale Forage Wetter?

- Safety
 - undersized tractors, 4 x 4-ft (1.2 x 1.2-m) bale can weigh 1500 lbs (680 kg)
- Equipment/Baler
 - most balers handle drier forages better than wet ones
- Clostridial Fermentation



Butyric Acid, Ammonia "Bad, Evil-Smelling Silage"













"An implication for management is that <u>fermentation</u> (or <u>decreasing pH) is</u> <u>relatively unimportant in producing high-quality dry</u> (> 55% DM) <u>silages</u>."

R.E. Muck [J. Dairy Sci. 71:2992-3002 (1988)]

* An observational trend is that producers are moving towards drier baled silages, <u>placing emphasis on excluding air with plastic wrap,</u> and less on fermentation.





	Preservative ¹		Plastic Wrap ²		
Pre-storage Characteristic	Yes	No	Yes	No	SEM
Diameter, ft	4.9	4.9	4.9	4.9	0.02
Volume, ft ³	73.9	73.2	73.6	73.6	0.54
Wet Weight, lbs	1184	1160	1166	1177	17.2
Moisture, %	26.2	25.4	25.9	25.8	0.41
Dry Weight, lbs	873	864	864	873	11.9
DM Density, lbs/ft3	11.8	11.8	11.7	11.9	0.17
WSC, %	8.17	8.46	8.33	8.30	0.171

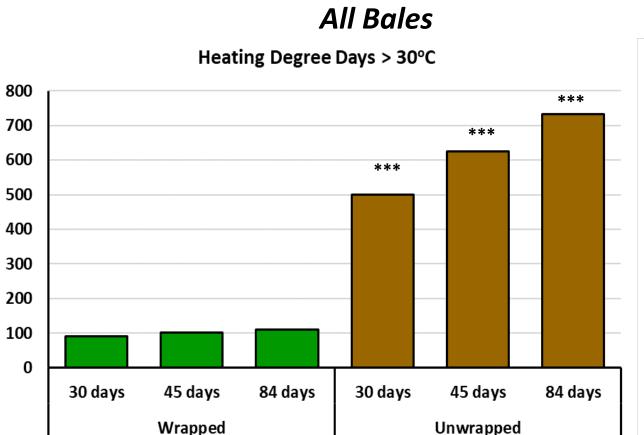
¹ Propionic-acid-based preservative applied at 0.27 ± 0.025% of wet bale weight.

³ Project supported by the National Alfalfa Forage Alliance US Alfalfa Farmer Research Initiative.

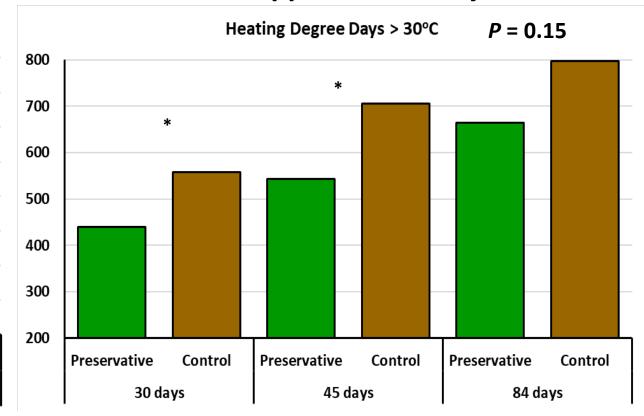




² Bales wrapped individually in 7 layers of plastic film.



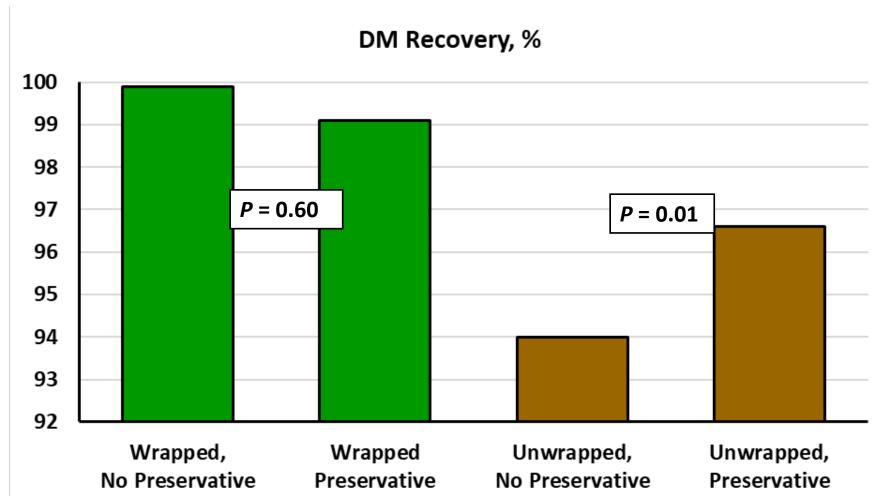
Unwrapped Bales Only





* *P* < 0.05 *** *P* < 0.001









Item	Preservative	No Preservative	SEM	P > F
Number Wrapped Bales	8	8	• • •	• • •
Moisture,%	26.0	24.6	0.78	0.170
рН	5.84	5.95	0.020	0.007
WSC, %	7.74	7.66	0.233	0.793
Lactic Acid, %	0.34	0.30	0.023	0.124
Acetic Acid, %	0.32	0.29	0.021	0.336
Total Acids, %	1.01	0.94	0.051	0.231
2,3 butanediol	0.41	0.25	0.009	<0.001
Total Alcohols, %	0.71	0.50	0.019	< 0.001





Aerobic Stability/Preservatives



Common Question:

Silage is perishable. If I want to sell exposed bales, or feed them at some distance from the storage site where individual bale transport is inefficient, how long are they stable in air?



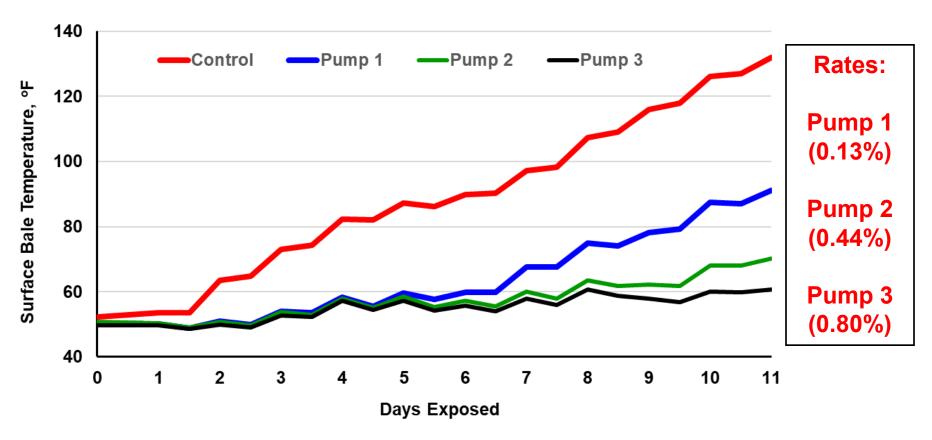


Use of Propionic-Acid Based Preservatives to Improve Aerobic Stability of Alfalfa-Grass Silages¹

Treatment	рН	WSC, %	Lactic Acid, %	Acetic Acid, %	Total Acids, %			
Application Rate, % of wet bale weight								
Control	5.54	5.13	1.25	0.25	1.84			
0.13	5.58	6.25	0.91	0.19	1.24			
0.44	5.49	6.19	1.00	0.20	1.34			
0.80	5.45	6.42	0.85	0.15	1.09			
Linear (P > F)	0.107	0.010	0.245	0.156	0.107			
Moisture								
Ideal	5.36 b	5.38 b	1.49 a	0.29 a	2.04 a			
Dry	5.68 a	6.62 a	0.52 b	0.11 b	0.71 b			

¹ Alfalfa/grass forages were ensiled at 52 or 44% moisture and stored for 242 days.

Use of Propionic-Acid Based Preservatives to Improve Aerobic Stability of Alfalfa-Grass Silages¹





¹ Alfalfa/grass forages were ensiled at 52 or 44% moisture and stored for 242 days. Bales were then exposed for 11 days (May) when the mean <u>maximum</u> air temperature was 57.6°F.

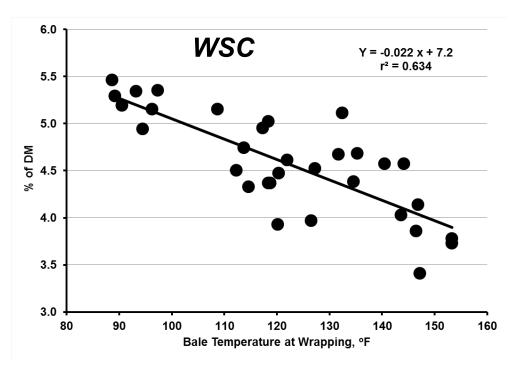
Wrapping Delays







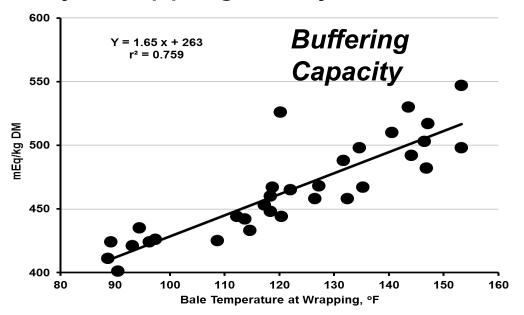
Fermentation Characteristics of Alfalfa Ensiled in Large-Round Bales as Affected by Wrapping Delays

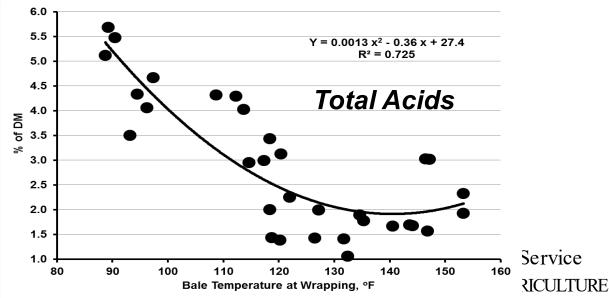


* Round bales of alfalfa forage wrapped in plastic immediately after baling, or after 1-, 2-, or 3-day delays.

Coblentz et al. (2016)









Sealing the Bale



- wrap as quickly as possible after baling (within 24 hours)
- use 6-8 layers (1 mil or 25 microns) of stretched plastic for long term storage
- storage site selection/maintenance is important
- do not puncture plastic isolate from cattle, pets, and vermin
- patch holes with appropriate tape





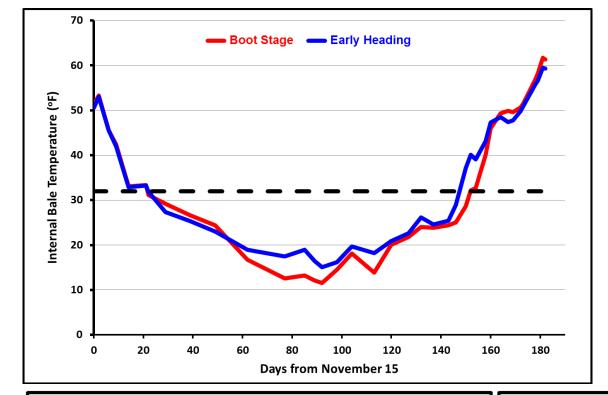
Silage Fermentation in Cold Weather







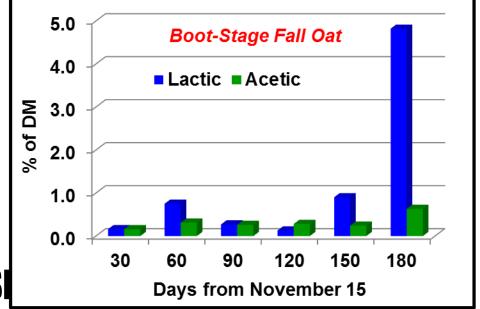


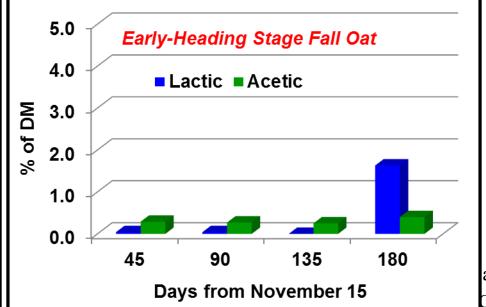


Effects of Cold Weather on Fermentation of Fall-Grown Oat

Coblentz et al. (2015)









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Summary

- Moisture management is important; generally, baled silage techniques will accommodate drier (< 50%) forages better than relatively wet (> 60%) ones.
- Fermentation occurs at a slower rate for baled silage.
- Producers should diligently address these management details:
 - maximize bale density (> 162 kg DM/m³ or 10 lbs DM/ft³)
 - consider an inoculant (LAB), if forage is damaged, manure has been applied, or if bale moisture approaches 60% (alfalfa); grasses are a bit more forgiving
 - apply plastic wrap promptly and properly (within 24 hrs)
 - protect the product (6 8 plastic wrap layers)
 - · a preservative may improve stability at ideal moisture but had less effect on dry silage
 - · dry baled silages should place additional emphasis on exclusion of air









Questions?

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