

What is silage? *How Fermentation Works*

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UNIVERSITY OF GEORGIA EXTENSION **Baleage and Silage Short Course**
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What is Silage?

Forage preservation by fermenting sugars into acid, which prevents spoilage.

- Plant sugars → lactic acid (1°), acetic acid (2°), & other products.
- Must occur in *anaerobic* conditions to prevent spoilage by molds, yeasts, and bacteria.
- Low pH reduces enzyme activity, inhibiting growth undesirable bacteria (e.g., clostridial bacteria).

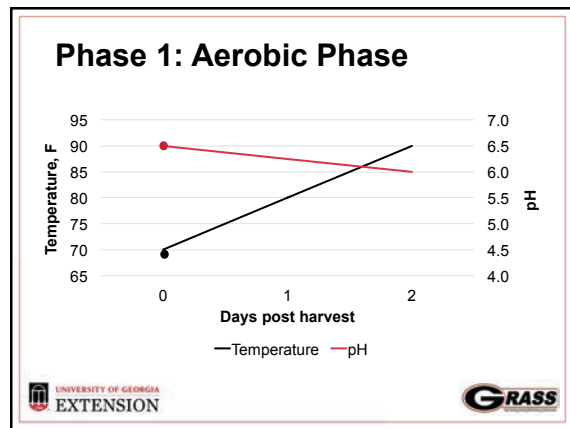
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Phase 1: Aerobic Phase

- Age:** 0-2 days
- Activity:** Cell respiration → production of CO₂, heat, and water
- Temperature*:** 69 → 90°F (15°F above ambient)
- pH:** 6.5 → 6.0

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Phase 1: Aerobic Phase

Goal: minimize this phase to protect forage quality!

- Utilization of soluble carbohydrates by aerobic bacteria → limits availability for beneficial bacteria or livestock
- Respiration → buildup of heat → damages proteins
- Proteolysis → breakdown of plant proteins

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Phase 1: Aerobic Phase

Reduce oxygen as quickly as possible!

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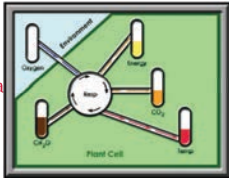
Key management practices: proper maturity, moisture, chop length and rapid filling; adequate packing and proper sealing.

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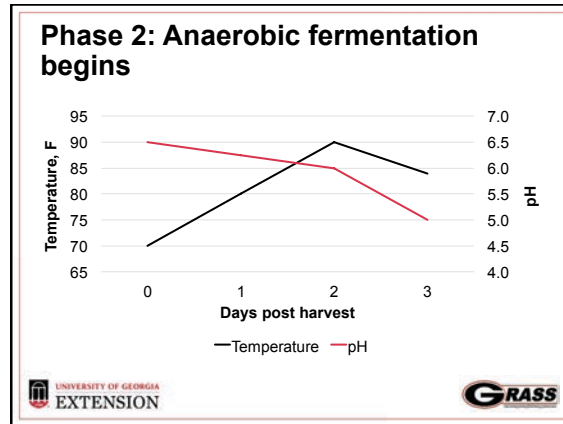


Phase 2: Anaerobic fermentation begins

- **Age:** 2-3 days (*begins when oxygen has depleted*)
- **Activity:** Heterofermentative bacteria ferment soluble carbohydrates → acetic acid → drops pH
- **Temperature*:** 90 → 84° F
- **pH:** 6.0 → 5.0
- **Products:** Heterofermentative bacteria (acetic acid producing)



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Phase 2: Anaerobic fermentation begins

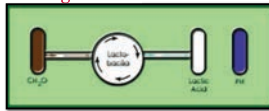
Goal: produce acetic acid and decrease pH!

- Acetic acid
 - can be used by livestock as an energy source
 - initiates the pH drop
- When pH < 5.0 → acetic bacteria decline

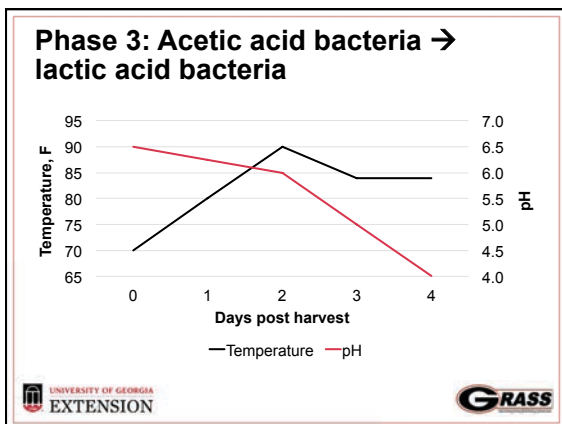
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Phase 3: Acetic acid bacteria → lactic acid bacteria

- **Age:** 3-4 days
- **Activity:** transition to homofermentative bacteria → lactic acid formation
- **Temperature*:** 84° F
- **pH:** 5.0 → 4.0
- **Products:** Lactic acid producing bacteria

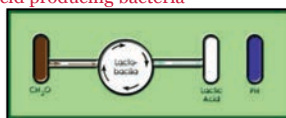


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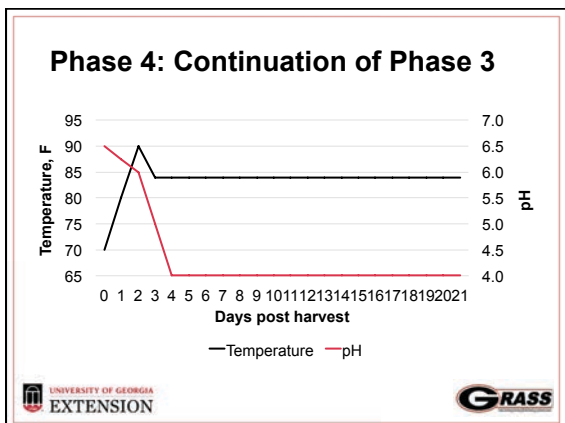


Phase 4: Continuation of Phase 3

- **Age:** 4-21 days
- **Activity:** ↑ lactic acid formation until soluble carbohydrates used up or pH sufficiently decreases
- **Temperature*:** 84° F
- **pH:** 4.0
- **Products:** ↑ lactic acid producing bacteria



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Phase 4: Continuation of Phase 3

Goal: increase lactic acid bacteria!

- Lactic acid = most desirable fermentation acid
 - Important for efficient preservation
 - Ideally 60% of total silage organic acids produced
 - Can also be used by livestock as an energy source
- Longest phase in the ensiling process
 - No further destructive processes *should* occur

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faster fermentation

↓

higher quality product

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Phase 5: Storage

- Age:** 21 days – until feed out
- Activity:** ↑ protein solubility and ↑ starch digestibility
- Temperature*:** 84° F
- pH:** 4.0 (*depends*)

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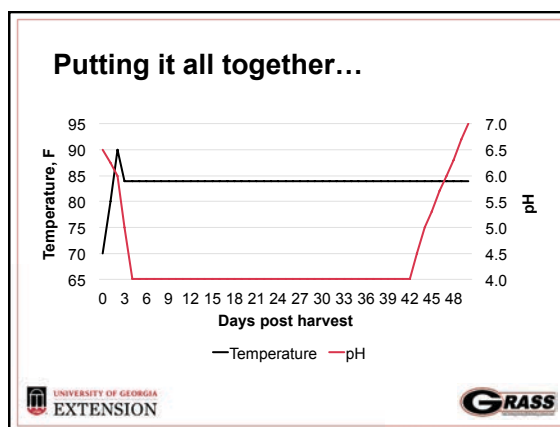
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Phase 6: Feed out

- Age:** < 1 year
- Activity:** Aerobic decomposition from *any* re-exposure to oxygen (storage *or* feeding)
- Temperature*:** 84° F
- pH:** 4.0 → 7.0 (*depends*)
- Products:** Mold and yeast activity

Up to 50% dry matter loss can occur from this secondary aerobic decomposition.

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**Good silage management
will help prevent losses at
each of the six phases.**



Slides adapted from:

- Schroeder 2013. Silage fermentation and preservation. (NDSU)
- Hancock 2018. Silage Fermentation. (UGA)
- Penn State Forage Program 2019. Silage Fermentation. (PSU)



Questions?



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