

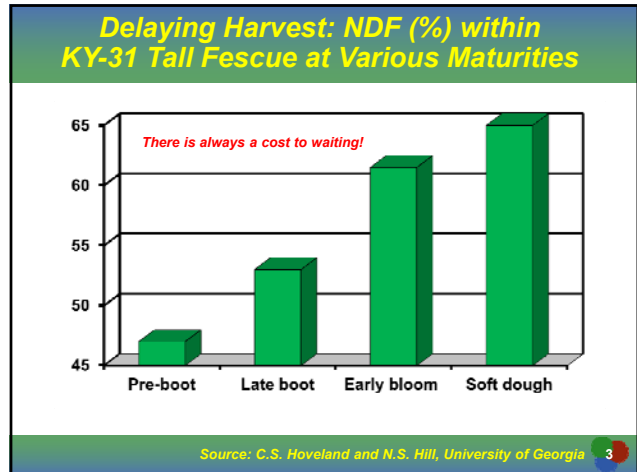
USDA United States Department of Agriculture

## Key Components of Making Baled Silage

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### Why Choose Baled Silage over Hay?

- well-made baled silage will often exhibit better quality characteristics than corresponding hays
  - less leaf loss (legumes)
  - less wilting time required
  - reduced risk/exposure to rain damage
  - little or no spontaneous heating
  - no weathering after baling (outdoor storage)

### Regardless of silo type, most management principles are the same.

- start with high-quality forage

### Goal: Silage Preservation

- Establish anaerobiosis (no oxygen)
  - trapped oxygen is removed through respiration of still-functioning plant cells
  - sealing prevents air from re-entering and circulating throughout the silo, thereby preventing decay, losses of DM and energy, and (possibly) production of toxic products

Source: R. E. Pitt

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### Lactic Acid, The "Good Silage" Acid

plant sugars → lactic acid

**Homofermentative**  
 $\text{glucose or fructose} + 2\text{ADP} + 2\text{Pi} \rightarrow 2\text{ lactate} + 2\text{ATP} + 2\text{H}_2\text{O}$

**Heterofermentative (multiple pathways)**  
 $\text{glucose or fructose} + \text{ADP} + \text{Pi} \rightarrow \text{lactate, acetate, ethanol, mannitol, ATP, H}_2\text{O, and CO}_2$

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### Goal: Silage Preservation

- Establish conditions that encourage proliferation of desirable microorganisms, but discourage undesirable ones
  - desirable (lactic-acid bacteria)
  - undesirable (clostridia, enterobacteria)

Source: R. E. Pitt

Ideally, the goal is to establish a stable silage mass by lowering pH and maintaining anaerobic conditions!

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### Typical Characteristics of Chopped Grass Silages in Northern Europe from Different Fermentation Types

Item	Lactic Acid	Wilted	Clostridial	Acetic Acid	Sterilized
DM, %	19.0	30.8	17.0	17.6	21.2
pH	3.9	4.2	5.2	4.8	5.1
Protein N, % of N	23.5	28.9	35.3	44.0	74.0
Ammonia N, % of N	7.8	8.3	24.6	12.8	3.0
Lactic Acid, %	10.2	5.9	0.1	3.4	2.6
Acetic Acid, %	3.6	2.4	2.4	9.7	1.0
Butyric Acid, %	0.1	0.1	3.5	0.2	0.1
WSC, %	1.0	4.8	0.6	0.3	13.3

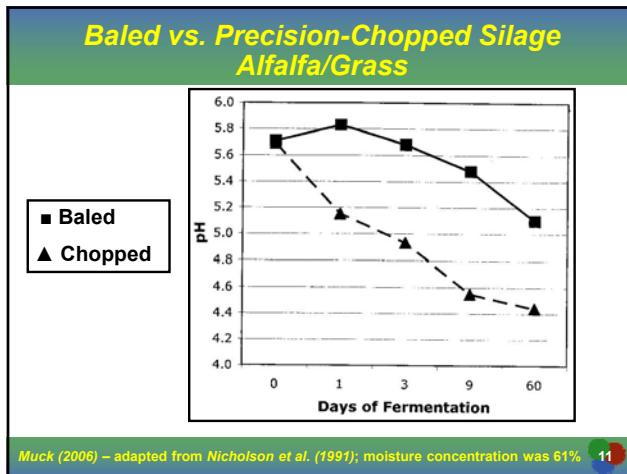
adapted from McDonald and Edwards (1976)

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### Baled Silage vs. Precision-Chopped Haylage How Do They Compare?

- silage fermentation is restricted by the lower moisture content of baled silage
- lack of chopping action in baled silages forces sugars to diffuse from inside the plant to reach lactic-acid producing bacteria located on the outside of the forage
- although dependent on many factors, baled silage may be less dense (DM/ft<sup>3</sup>) than some other (chopped) silo types, which also restricts availability of sugars to lactic-acid producing bacteria

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### Fermentation Characteristics of Alfalfa Forages Ensiled as Large-Round Bales or as Precision-Chopped Silages<sup>1</sup>

Item	Type	Day of Fermentation			
		0	3	9	58
Lactic Acid, %	Baled	0.20	0.31	1.14	1.85
	Chopped	0.26	1.73	2.83	4.97
Acetic Acid, %	Baled	0.65	0.69	0.79	1.12
	Chopped	0.68	1.20	1.52	1.83
Total Acids, %	Baled	0.51	1.43	2.61	3.61
	Chopped	0.44	3.63	4.90	7.30

<sup>1</sup> Mean moisture concentration = 61%.

Nicholson et al. (1991) 10

### Plant Factors


- Water Soluble Carbohydrates (WSC)
- Buffering Capacity

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### Fermentable Sugars Water-Soluble Carbohydrates (WSC)

**Sources of Variation for WSC**

- Species
- Cultivar Within Species
- Stage of Growth
- Time of Day
- Climate
- Drought
- Frost Events
- N Fertilization
- Rain
- Poor/Extended Wilting Conditions
- Management



Lactic Acid,  
The "Good Silage" Acid  
plant sugars → lactic acid



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### Water Soluble Carbohydrates (WSC) for Fall-Grown Oat as Affected by N Fertilization Rate

N Fertilization Rate	2011	2012
lbs N/acre	% of DM	
0	12.4	19.3
22	12.3	17.4
45	11.5	17.4
67	10.0	16.5
90	10.1	16.3
SEM	0.76	0.53
<b>Contrast</b>	<b>P &gt; F</b>	
Linear	0.004	< 0.001
Quadratic	ns	ns
Cubic	ns	ns

<sup>1</sup> ns, non-significant (P > 0.05)

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Coblentz et al. (2014)

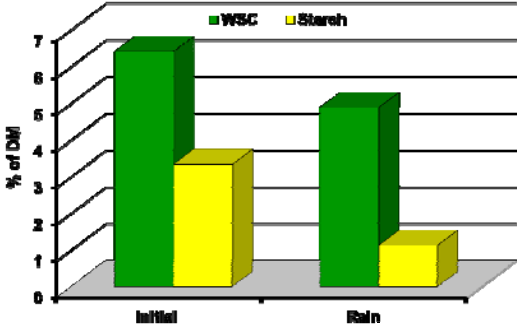
### Water Soluble Carbohydrates (WSC) for Selected Forage Crops

Crop/Species	WSC, % of DM
Corn Silage	10 - 20
Forage Sorghum	10 - 20
Sudan, Sorghum-Sudan, Millet	10 - 15
Rye, Oat, Wheat, Triticale	8 - 12
Ryegrass	8 - 12
Alfalfa	4 - 7
Bermudagrass, Stargrass	2 - 4
Bahagrass	< 5
Limpo grass	< 5
Perennial Peanut	1 - 4

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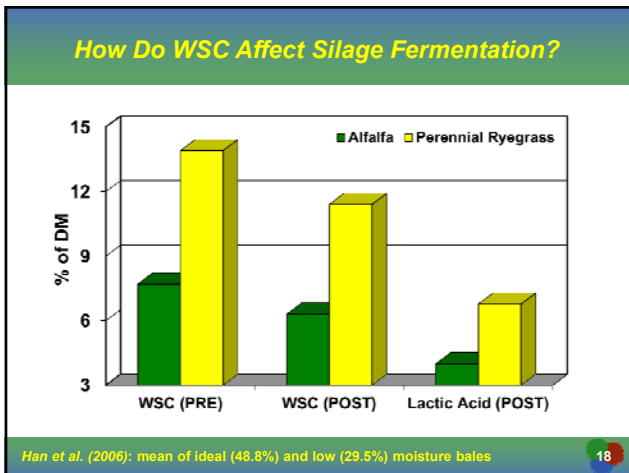
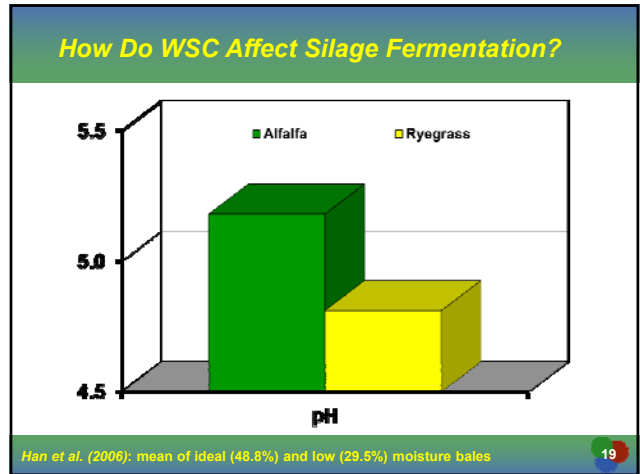
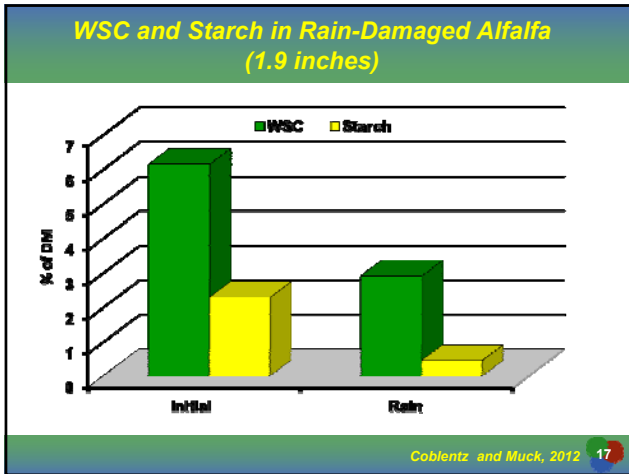
Adesogan and Newman, 2013

### WSC and Starch in Rain-Damaged Alfalfa (1.1 inches)



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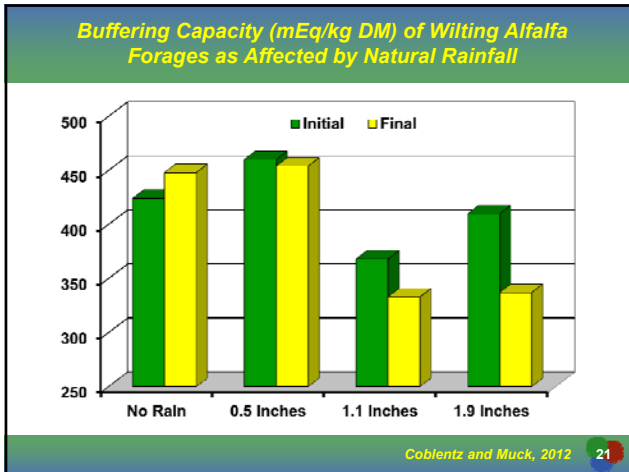
Coblentz and Muck, 2012



### Buffering Capacities (mEq/kg DM) for Selected Forage Crops

Crop/Species	Range	Mean
Corn Silage	149-225	185
Timothy	188-342	265
Fall Oat (Headed)	300-349	323
Orchardgrass	247-424	335
Red Clover	...	350
Fall Oat (Boot)	360-371	366
Italian Ryegrass	265-589	366
Alfalfa (mid-bloom)	313-482	370
Perennial Ryegrass	257-558	380
Alfalfa (1/10 bloom)	367-508	438
Alfalfa	390-570	472
White Clover	...	512

compiled from various sources 20



### Fermentation Characteristics of Alfalfa Ensiled in Large-Round Bales at High (60 to 65%) or Ideal (49 to 54%) Moisture

Item	Moisture	Day of Fermentation			
		0	3	9	58
Lactic Acid, %	High	0.40	1.63	2.45	3.80
	Ideal	0.40	0.65	1.05	2.84
Acetic Acid, %	High	1.02	1.30	1.55	1.78
	Ideal	0.89	0.91	1.09	1.16
Total Acids, %	High	1.68	3.34	4.35	5.99
	Ideal	1.55	1.87	2.45	4.37

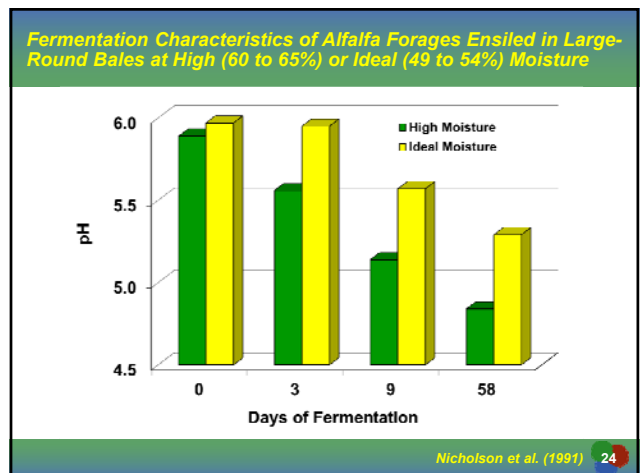
Nicholson et al. (1991) 23

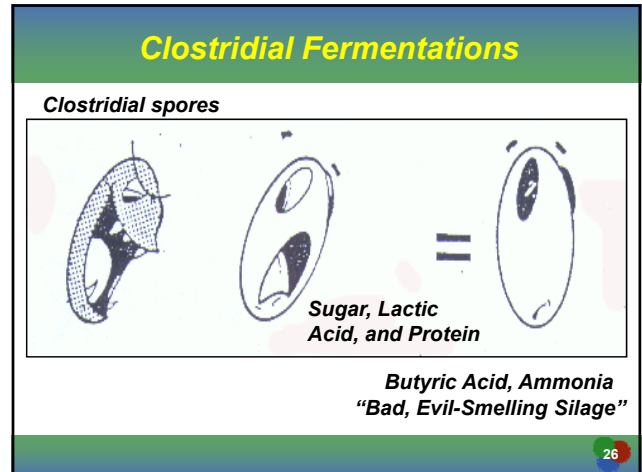
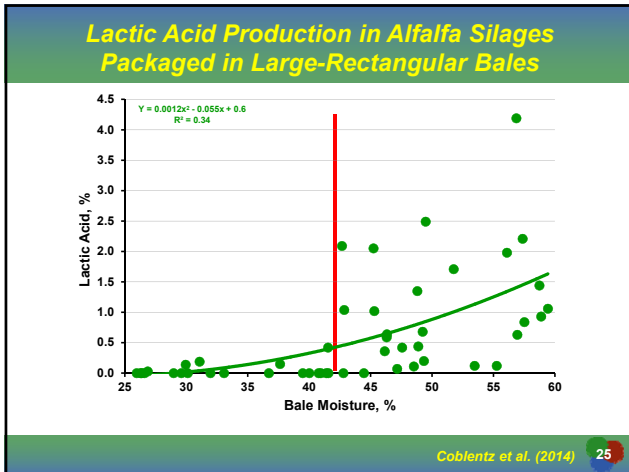
### Moisture Management for Baled Silage

Generally, baled silage should be packaged at 45 to 55% moisture (Shinners, 2003); the average for the whole field or group of bales should be about 50%.

- moisture recommendations for chopped silages are < 70%
- production of silage fermentation acids is positively associated with moisture concentration
- as a result, baled silage fermentation is inherently restricted, resulting in a slower fermentation, and a greater (less-acidic) final pH

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### So Why Not Bale Forage Wetter?

- Safety
- Equipment/Baler
- Clostridial Fermentations

Coblentz et al. (2014) 25

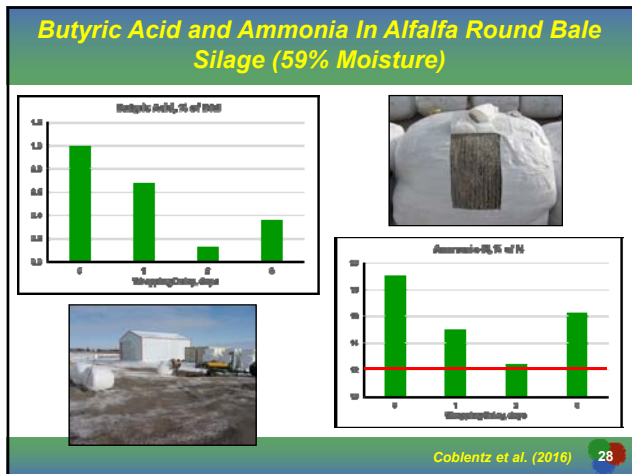
### Clostridial Fermentations (Products: Butyric Acid, Ammonia)

**Some Characteristics of High-Risk Forages**

- high moisture concentration
  - direct cut forages
- immature, rapidly growing forages
- highly contaminated with dirt, manure, or both
  - low sugar
  - high buffering capacity
    - high protein
    - leguminous
- non-homogenous forages (baled silage)

**The best prevention is to wilt the forage prior to ensiling! As such, baled silage is generally at low risk.**

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### Clostridial Counts ( $\log_{10}$ genomic copies/g) for Pre-Ensiled and Post-Ensiled Alfalfa Forages Following Applications of Dairy Slurry Using qPCR Methods<sup>1</sup>

Treatment	Harvest 1		Harvest 2	
	Pre	Post	Pre	Post
<b>Slurry Application</b>				
No slurry	3.29	4.26	3.88	4.21
Stubble	4.10	5.17	5.06	5.28
1 week	4.48	5.41	4.85	5.45
2 weeks	4.75	5.61	5.06	6.23
SEM	0.198	0.095	0.178	0.074
<b>Contrasts</b>				
No Slurry vs. Slurry	0.002	< 0.001	< 0.001	< 0.001
Stubble vs. Delayed	ns <sup>2</sup>	0.018	ns	< 0.001
1 vs. 2 weeks	ns	ns	ns	< 0.001

<sup>1</sup> *Clostridium tyrobutyricum* was not detected in dairy slurry or any forage/silage.  
<sup>2</sup> ns, non-significant ( $P > 0.05$ )

Coblentz et al. (2014) 30

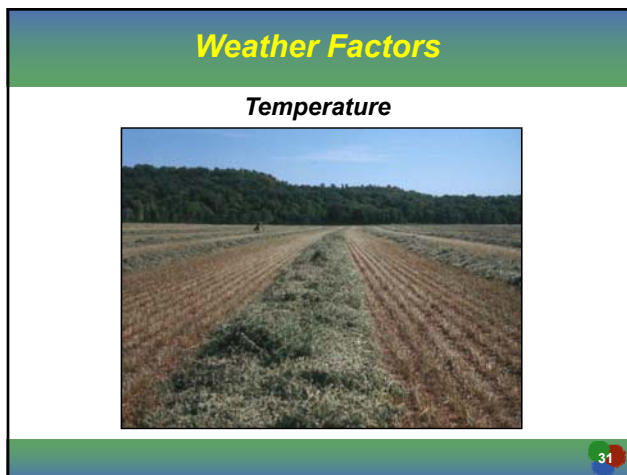
### Physical Characteristics and Composition of Dairy Slurry

Application rates were determined from slurry density and weight difference before and after slurry application to each plot ( $\pm$  5 lbs).

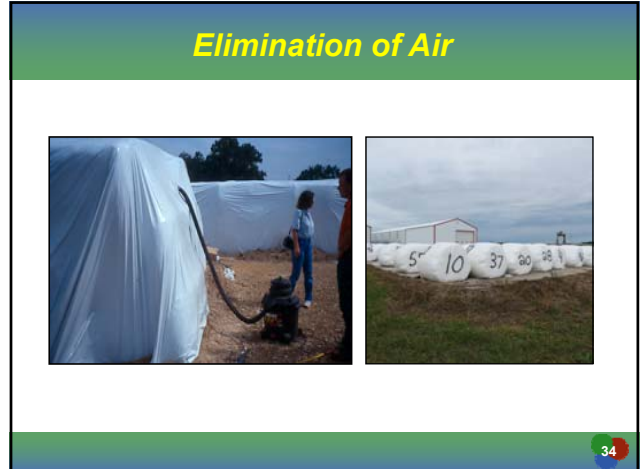
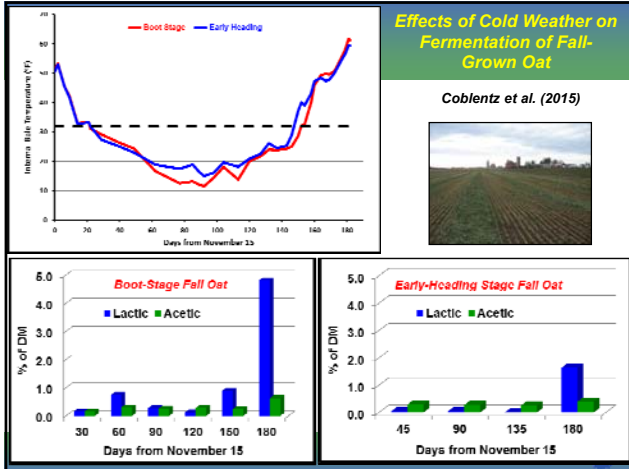
Item	Mean	SD
Density, lbs/gal	8.93	0.525
Rate, gal/acre	4503	439.7
DM, %	5.7	1.84
N, % of DM	3.9	0.52
NH <sub>4</sub> , % of DM	1.7	0.32
P, % of DM	0.77	0.105
K, % of DM	4.1	0.92
S, % of DM	0.30	0.026
Ash, % of DM	36.1	6.56
C:N Ratio	9.7	1.02
Clostridial Cluster <sup>1,2</sup>	6.89	0.181

<sup>1</sup> Expressed  $\log_{10}$  genomic copies/g.  
<sup>2</sup> *Clostridium tyrobutyricum* was not detected.

Coblentz et al. (2014) 29







### Ethanol-Dominated Fermentation in Highly Sugared Forage Crops<sup>1</sup>

Treatment	Bale Moisture	WSC	Lactic Acid	Ethanol	pH	NDF	CP	TDN
		----- % of DM -----				----- % of DM -----		
<b>Boot Stage</b>								
Initial	67.6	22.6	...	...	6.90	40.3	13.7	71.4
Final	74.0	17.8	4.82	5.82	4.61	47.0	17.9	67.8
<b>Early Heading Stage</b>								
Initial	63.7	21.0	...	...	6.94	46.9	14.6	69.7
Final	67.3	11.9	1.63	4.85	5.71	55.0	16.0	60.9

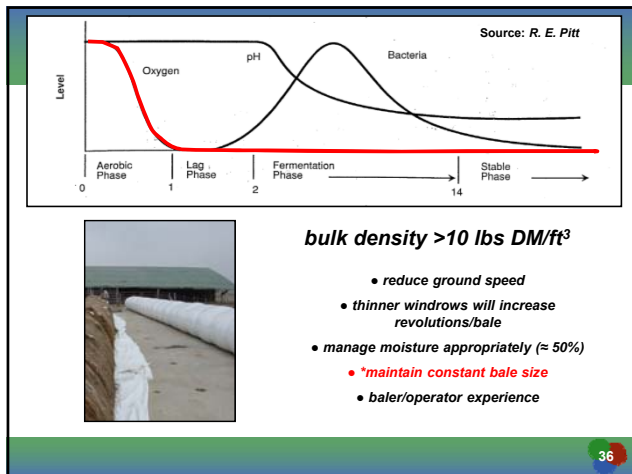
<sup>1</sup> 'Vista' fall-grown oat.

Coblentz et al. (2015) 33

### Consequences of Air Access! (Mostly Before Sealing)

- respiration of plant sugars to CO<sub>2</sub>, water, and heat
- reduces pool of fermentable sugars
- dry matter loss
- increases (indirectly) fiber content of the silage
- decreases energy density of silage

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### Effects of Wrapping Layers on Fermentation and Alfalfa Forage Quality

Trial #	Moisture %	Plastic layers	NDF %	ADF %	Lactic Acid %	pH #
1	50.2	2	42.6	32.2	1.33	4.80
		4	38.9	30.1	1.96	4.88
		6	39.8	30.4	1.68	4.93
2	61.3	2	35.9	24.3	4.52	4.49
		4	34.5	23.0	4.47	4.48
		6	33.3	24.0	4.64	4.62

Hancock and Collins (2006)

### Sealing the Bale

- wrap as quickly as possible after baling (within 2 hours is ideal)
- use (at least) four layers (1 mil or 25 microns) of stretched plastic (at least six for long-term storage and/or in southern states)
- storage site selection/maintenance is important
- patch holes with appropriate tape
- do not puncture plastic - isolate from cattle, pets, and vermin

### Fermentation Characteristics of Barley Ensiled in Large-Round Bales as Affected by Wrapping Delays<sup>1</sup>

Item	Wrapping Delay, hours		
	2	10	19
pH	5.7	5.6	6.1
Lactic Acid, %	1.25	1.70	0.82
Acetic Acid, %	0.33	0.38	0.47
Butyric Acid, %	trace	trace	trace
Total Acids, %	1.63	2.15	1.35

<sup>1</sup> Barley forage baled at 53% moisture.

Moshtaghi Nia and Whittenburg (2000)

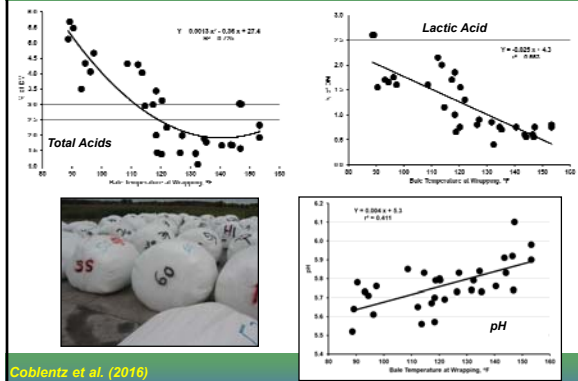
**Fermentation Characteristics of Alfalfa Ensiled in Large-Round Bales as Affected by Wrapping Delays<sup>1</sup>**

Item	Wrapping Delay, hours			
	0	24	48	72
Bale Temperature, °F				
<i>at wrapping</i>	95	117	128	147
<i>maximum</i>	101	121	139	152
WSC (pre-storage), %	5.3	4.6	4.5	4.0
Lactic Acid, %	1.88	1.59	0.73	0.67
Acetic Acid, %	1.47	0.77	0.61	0.91
Total Acids, %	4.63	3.19	1.77	2.21
pH	5.70	5.68	5.78	5.89

<sup>1</sup> Mean moisture concentration = 59%.

Coblentz et al. (2016) 40

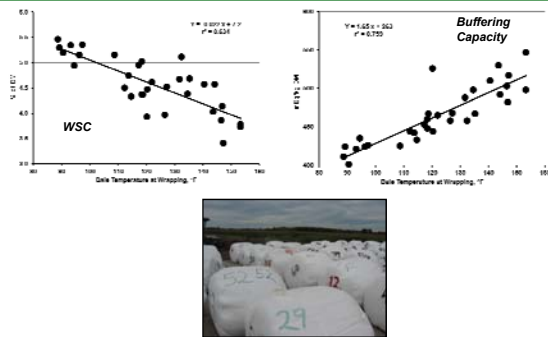
**Fermentation Characteristics of Alfalfa Ensiled in Large-Round Bales as Affected by Wrapping Delays**



Coblentz et al. (2016)

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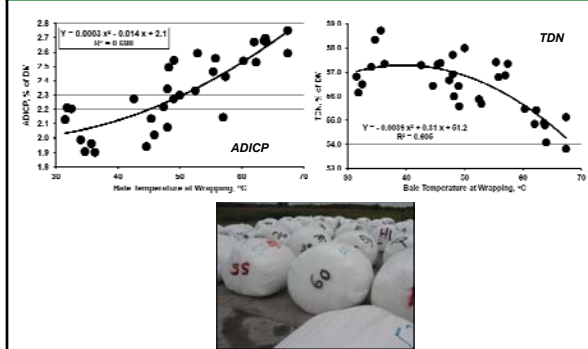
**Fermentation Characteristics of Alfalfa Ensiled in Large-Round Bales as Affected by Wrapping Delays**



Coblentz et al. (2016)

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




Coblentz et al. (2016)

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## Summary

- *Forage crops differ; learn their characteristics.*
- *Most principles of management for conventional chopped silage still apply to baled silage.*
- *Moisture management is critical; generally, baled silage techniques will accommodate drier (<50%) forages better than relatively wet (>60%) ones.*



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## QUESTIONS?

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## Summary

- *Fermentation may occur at a slower rate for baled silage because forages are:*
  - *ensiled on a whole-plant basis*
  - *usually drier than chopped silages*
- *As a result, producers should diligently address other management details:*
  - *maximize bale density*
  - *apply plastic wrap promptly and properly*
  - *protect the wrapped product until feeding*
  - *stabilize your investment by excluding air!*



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