

# SweetSile

## Silage Additive



**SweetSile** is a premium silage additive for improving the nutritive value and preservation of grass silage. **SweetSile** has been improving Irish farmers silage for more than 30 years.

### How it works:

The use of **SweetSile** results in an intensive lactic acid formation which drops the pH value quickly in silage crops. **SweetSile** contains ECPS forming strains of the Lactic Acid Bacteria - *Lactobacillus Planatarum*.



**ECPS** is the key  
(Extra Cellular Polymeric Substances)  
**ECPS** are mucus forming substances which enclose the bacteria, protect it against adverse environmental impacts and support moisture and nutrient uptake. These strains are unique to SweetSile in Ireland.



### Benefits:

- Inhibits the development of undesirable harmful bacteria such as clostridia, stops proteolysis
- Improves Dry Matter and increased Energy
- Higher protein and energy, nutrient rich silage that is ideal for feeding to high performance cattle
- Higher and more palatable silage intakes which improves milk yield and live weight gain

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## Silage Additive



**Inoculant for improving fermentation quality in silage**

### Usage:

- One 100g sachet of SweetSile treats 100 tonnes of grass.
- Mix the contents thoroughly with water. Product dissolved in water can be used immediately but must be used within 48 hours.
- Dilute the solution as necessary in clean, cold tap water to suit the applicator and speed of ensiling.
- This product is suitable for micro-dosing 20/50ml per tonne. For optimum distribution we recommend an application rate between 1 & 2 litres per tonne of forage provided always that one gram of product is applied per tonne of forage.

Packed in 100g amounts in alufoil sachets to treat 100 tonnes of grass



### Composition:

Lactobacillus plantarum DSM 3676  
Lactobacillus plantarum DSM 3677  
(min.  $1.1 \times 10^8$  CFU/kg)



### Storage Instructions

Store in a cool, dry place below 20°C  
This product can be stored for 6 months from the date of manufacture if stored in sealed, original aluminium sachets at room temperature (max 20°C) for 1 year in the fridge and for 2 years in a freezer (-18°C)

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