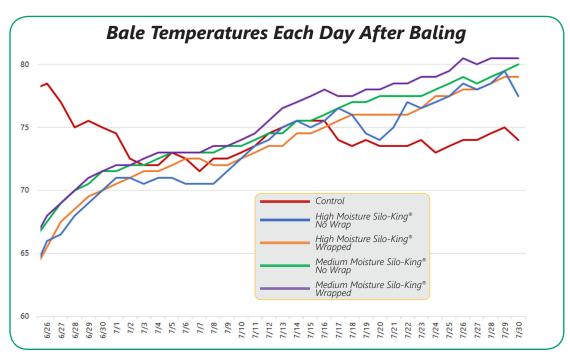
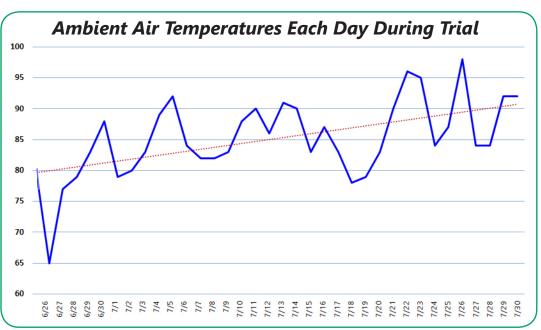
### **ON-FARM RESULTS**

In the eastern Washington hay trial, temperatures were taken of each bale in the days following baling. Data probes tracked bale temps at 7 p.m. each day, which was then compared to the ambient air temperature.





# WHAT COULD YOU DO WITH HIGHER QUALITY HAY?

SILO-KING® HAY

# SILO-KING® HAY

Silo-King<sup>®</sup> Hay is a synergistic product whose ingredients are formulated to protect and preserve many types of hay and forages

## WHAT SETS SILO-KING® HAY APART?



Neutralize free radicals and deter plant and microbial respiration, resulting in less heating during the "sweat" or "cure out" phase.



Breaks down plant fibers to speed up curing process, allowing moisture to escape and making the stem more pliable, resulting in softer hay and forage that is more digestible and energy dense.



Produces energy-rich lactic acid in forages with higher moisture to reduce pH.



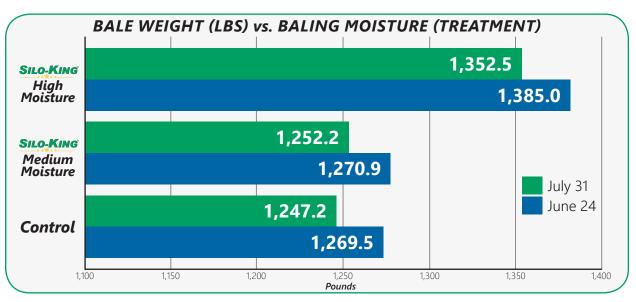
Reduces spoilage, thus retaining sugars to reduce secondary fermentation.

### **ON-FARM RESULTS**

An eastern Washington trial on alfalfa hay compared Silo-King® Hay treated bales at varying moistures against untreated bales. These lab samples were taken 65 days after baling and after 35 days in a shipping container.

Control SN1534035		SILO-KING Mid Moisture No Wrap SN1534036		SILO-KING Mid Moisture Wrapped SN1534037		SILO-KING High Moisture No Wrap SN1534038		SILO-KING High Moisture Wrapped SN1534039	
Delmhorst Moisture*	8.40%	Delmhorst Moisture*	19.80%	Delmhorst Moisture*	19.80%	Delmhorst Moisture*	29.60%	Delmhorst Moisture*	29.60%
Lab Moisture*	8.47%	Lab Moisture*	10.19%	Lab Moisture*	8.40%	Lab Moisture*	12.69%	Lab Moisture*	9.75%
RFV	113	RFV	154	RFV	135	RFV	150	RFV	133
RFQ	98	RFQ	164	RFQ	131	RFQ	142	RFQ	123
Protein	16.79%	Protein	20.59%	Protein	19.57%	Protein	21.27%	Protein	18.71%
IVDMD	62.82%	IVDMD	72.82%	IVDMD	68.50%	IVDMD	73.24%	IVDMD	69.19%
NDFD-30	38.52%	NDFD-30	51.36%	NDFD-30	44.46%	NDFD-30	45.03%	NDFD-30	42.14%
ADF	37.21%	ADF	29.35%	ADF	33.52%	ADF	31.48%	ADF	34.78%
NDF	49.20%	NDF	40.01%	NDF	43.14%	NDF	40.02%	NDF	43.14%
NIT-N (ppm)	1334	NIT-N (ppm)	819	NIT-N (ppm)	788	NIT-N (ppm)	916	NIT-N (ppm)	1202
Calories	429	Calories	493	Calories	460	Calories	476	Calories	456
Mold (CFU/g)	55,500	Mold (CFU/g)	1,750	Mold (CFU/g)	2,980	Mold (CFU/g)	540	Mold (CFU/g)	1,670
Ash	7.36%	Ash	8.62%	Ash	8.92%	Ash	11.17%	Ash	9.70%

Bales were weighed on the day of baling (June 24), then were weighed again on July 31 after curing and prior to moving to the warehouse for pressing. Weights listed are averages in each category.



\*Delmhorst moisture readings were conducted on the day of baling (Day 0), while lab moistures were taken on Day 65