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Study on making *Psathyrostachys juncea* silage

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Key word : *Psathyrostachys juncea* silage additives fermentation quality chemical composition

Introduction With high protein content and good palatability, *Psathyrostachys juncea* can be made into hay with high quality. But in the process of drying, many nutrients may be lost. In order to reducing the loss of nutrients and maintain its feeding value, it can be made into silage (Alexander N Hristov, 1998). However, information on its silage quality is not available. The objective of this research was to determine the quality of ensiled *Psathyrostachys juncea*.

Materials and methods The primary growth of *Psathyrostachys juncea* was harvested at the late heading stage. This material was chopped into about 2cm in length and ensiled in polyethylene bags with or without different additives, and sealed with a vacuum packaging machine. Formic acid and molasses can decrease the pH value and the content of ammonia nitrogen of silage. In this text, formic acid was added at 2g/kg, 4g/kg and 8g/kg, respectively. Molasses was added at 10g/kg, 20g/kg and 40g/kg, respectively. Each treatment was made in three bags. All treatments were stored for 45 d at room temperature, then sampled for the analysis of fermentation quality and chemical composition.

Results The addition of formic acid decreased ($p < 0.05$) pH value and ammonia nitrogen content; increased WSC content, but did not affect DM, CP, NDF contents. ADF content was decreased ($p < 0.05$) by adding 8g/kg formic acid. The addition of molasses decreased ($p < 0.05$) pH value, ammonia nitrogen and ADF contents, but did not affect the DM, WSC, NDF contents. Crude protein content was increased ($p < 0.05$) by adding 40g/kg molasses. The main results of fermentation quality and chemical composition of *Psathyrostachys juncea* silage are shown in Table 1.

Table1 The fermentation quality and chemical composition of *Psathyrostachys juncea* silages.

Treatments	pH	Lactic Acid	Butyric-Acid	Ammonia Nitrogen/ Total Nitrogen(%)	CP	WS C	NDF	ADF
		(DM %)			(DM %)			
Control	4.82 ^a	2.79 ^{ab}	0.24	8.29 ^a	14.38 ^b	4.88 ^c	67.64	49.31 ^a
F_2	4.54 ^{bc}	1.11 ^{bc}	0.08	3.47 ^d	14.36 ^b	8.56 ^b	64.67	49.10 ^a
F_4	4.45 ^{bc}	0.07 ^c	0.07	2.37 ^{de}	14.47 ^b	12.48 ^a	63.49	45.76 ^{ab}
F_8	4.40 ^c	0.00 ^d	0.17	1.66 ^e	14.67 ^b	13.19 ^a	62.92	38.62 ^{bc}
M_10	4.57 ^b	4.56 ^a	0.10	6.98 ^b	15.08 ^{ab}	3.22 ^c	66.53	39.23 ^{bc}
M_20	4.22 ^d	4.85 ^a	0.21	4.98 ^c	15.47 ^{ab}	4.05 ^c	65.28	32.93 ^c
M_40	4.46 ^{bc}	5.42 ^a	0.02	4.82 ^c	15.84 ^a	4.95 ^{bc}	64.97	32.64 ^c

F : formic acid, M : molasses ; CP : Crude Protein ; WSC : Water Soluble Carbohydrates ; NDF : Neutral Detergent Fiber ; ADF : Acid Detergent Fiber . The different letters in the same column indicate significant differences at $p < 0.05$.

Conclusion The addition of either formic acid or molasses can improve the fermentation quality and nutritional value of *Psathyrostachys juncea* silages.

Reference

Alexander N Hristov, 1998. Proteolysis and rumen degradability of protein in alfalfa preserved as silage, wilted silage or hay. *Animal Feed Science and Technology*, 175-181.