

**Citation for published version:**

Suradej Pholsen, Waroon Khota, Huili Pang, David Higgs, and Yimin Cai, 'Characterization and application of lactic acid bacteria for tropical silage preparation', *Animal Science Journal*, Vol. 87 (10): 1202-1211, October 2016.

**DOI:**

<https://doi.org/10.1111/asj.12534>

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## 1 **Running head: Tropical Silage Preparation**

# 3 **Characterization and application of lactic acid bacteria for tropical silage** 4 **preparation**

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## 16 **ABSTRACT**

17 Strains TH 14, TH 21 and TH 64 were isolated from tropical silages viz. corn stover, sugar cane top and  
18 rice straw, respectively prepared in Thailand. These strains were selected by low pH growth range and  
19 high lactic acid-producing ability; similar to some commercial inoculants. Based on the analysis of 16S  
20 rRNA gene sequence and DNA-DNA relatedness, strain TH 14 was identified as *Lactobacillus casei*, and  
21 strains TH 21 and TH 64 were identified as *L. plantarum*. Strains TH 14, TH 21, TH 64, and two  
22 commercial inoculants, CH (*L. plantarum*) and SN (*L. rhamnosus*), were used as additives to fresh and  
23 wilted purple Guinea and sorghum silages prepared using a small-scale fermentation method. The  
24 number of epiphytic LAB in the forages before ensilage was relatively low but the numbers of coliform  
25 and aerobic bacteria were higher. Sorghum silages at 30 d of fermentation were all well preserved with  
26 low pH (3.56) and high lactic acid production (72.86 g/kg DM). Purple Guinea silage inoculated with  
27 LAB exhibited reduced count levels of aerobic and coliform bacteria, lower pH, butyric acid and  
28 ammonia nitrogen, increased lactic acid concentration compared with the control. Strain TH 14 more  
29 effectively improved lactic acid production cf. inoculants and other strains.

30 **Keywords:** Guinea grass, lactic acid bacteria, sorghum, tropical silage.

## 32 **INTRODUCTION**

33 In tropical developing countries including Thailand, ruminant husbandry must be supported by forage

34 crops which are not available in the dry season (Hare *et al.* 2009). Silage has become an increasingly  
35 important source of animal feed in the tropics in this season. Suitable plants for silage making include  
36 perennial and annual grasses. Purple Guinea grass (*Panicum maximum* cv. TD 58) and sorghum  
37 (*Sorghum bicolor*) are forage crops that are widely used to make silage. Both crops are high in DM yield  
38 and drought tolerant (Black *et al.* 1980; Hare *et al.* 2009; Williams & Shinnars 2012; Xing *et al.* 2009).

39 Lactic acid bacteria (LAB) are a major component of the microbial flora that is usually present on the  
40 surface of many forage crops (Pang *et al.* 2011). Some forage-associated LAB have been characterized  
41 by phenotypic features and the analysis of 16 S rRNA sequence and DNA-DNA relatedness, and they  
42 have been identified as species of the genera *Enterococcus*, *Weissella*, *Lactococcus*, *Pedicoccus*,  
43 *Leuconostoc* and *Lactobacillus* (Cai *et al.* 1999; Pang *et al.* 2011). It is well established that LAB play an  
44 important role in silage fermentation (Cai *et al.* 1999). The number and characteristics of LAB have  
45 become a significant factor in predicting the adequacy of silage fermentation and determining whether to  
46 apply bacterial inoculants to silage. In order to improve silage quality, many LAB-containing biological  
47 additives have been developed and are currently available (Cai *et al.* 1999). These inoculants by  
48 increasing lactic acid concentrations inhibit the growth of harmful bacteria. However, while an increasing  
49 number of studies have reported positive benefits from using bacterial inoculants as silage additives in  
50 Japan, United States and Europe, relatively few have reported the effect of LAB inoculants on silage  
51 fermentation in the tropics. Meeske and Basson (1998) evaluated the effect of inoculants containing  
52 *Lactobacillus acidophilus*, *L. delbruekii ssp. bulgaricus* and *L. plantarum* on corn silage and found no  
53 effect on pH values and lactic acid production. This is because of the high LAB concentrations present in  
54 the plant before ensiling, but the characteristics of epiphytic LAB and their true function in silage making  
55 in the tropics were unclear. Therefore, further study of the characteristics of LAB species including  
56 commercial inoculants and selected strains in tropical silage making is required.

57 The objectives of the present study were to screen, isolate and identify LAB from tropical silages, with  
58 particular reference to species that are most likely to play an important role in fermentation quality  
59 improvement. Isolates were identified at the molecular level using 16S rDNA sequence and DNA-DNA  
60 relatedness analysis. The effects of selected LAB and inoculants on chemical composition and silage  
61 fermentation characteristics of purple Guinea grass and sorghum were also studied.

62

## 63 **METHERIALS AND METHODS**

### 64 **Silage Preparation and Experiments**

65 Purple Guinea grass, cv. TD 58 fertilized with cattle manure at a rate of 6,250 kg/ha and sorghum, cv.  
66 IS 23585 with urea and potassium at 600 and 100 kg/ha, respectively were grown in the experimental  
67 farm, Faculty of Agriculture, Khon Kaen University, Khon Kaen, Thailand. Purple Guinea was harvested

68 at 60 d of regrowth on 12 October 2013 and sorghum 77 d after emergence on 7 November 2013. In order  
69 to study the effect of moisture adjustment on silage fermentation quality, 50% of the purple Guinea was  
70 wilted for 6 h in the shade. Fresh and wilted purple Guinea grass and fresh sorghum were ensiled using  
71 small-scale plastic bag fermentation (Cai *et al.* 1999). 100 g of 2 cm chopped herbage was packed into  
72 plastic film bags (Hiryu KN type, 180 by 260 cm, Asahikasei Co. Ltd., Tokyo, Japan) and the bags sealed  
73 with a vacuum sealer (SQ-303W; Sharp Co. Ltd., Tokyo, Japan). Fresh samples were ensiled within 3 h  
74 of harvesting. The wilt samples were sealed immediately after wilting.

75 Eighty-two strains of LAB isolated from tropical forages and their silages were identified and  
76 characterized. Three selected strains TH 12, TH 14 and TH 64 isolated from silage prepared with sweet  
77 corn (*Zea mays* L.) stover, sugar cane (*Saccharum officinarum* L.) top and rice (*Oryza sativa* L.) straw,  
78 and two commercial inoculant strains CH (Chikuso-1, *L. plantarum*, Snow Brand Seed Co., Ltd,  
79 Sapporo, Japan) and SN (Snow Lact L, *L. rhamnosus*, Snow Brand Seed Co., Ltd) were used as additives  
80 for silage making. Strains TH 12, TH 14 and TH 64 were selected because of their lower pH growth  
81 range and higher lactic acid production compared with other isolates. The silage treatments were:  
82 untreated (control), strains TH 12, TH 14 and TH 64, and commercial inoculant strains CH and SN.  
83 These strains were used as additives at  $1.0 \times 10^5$  colony forming unit (cfu) g<sup>-1</sup> of fresh matter (FM). The  
84 MRS broth (Difco Laboratories, Detroit, Mich.) was inoculated with these strains and incubated  
85 overnight. After incubation, the optical density at 620 nm of the suspension was adjusted with sterile  
86 0.85% NaCl solution to 0.42. The LAB inoculum was 1ml of suspension/kg of FM in all cases. There  
87 were five replicates (bags) in each treatment and all were stored at room temperature together in the same  
88 store-room (21.0 to 37.0 °C); three bags from each treatment were opened for evaluations of silage  
89 fermentation 30 d after ensiling.

90

### 91 **Microbiological Analysis of Purple Guinea and Sorghum before Ensiling and Their Silages**

92 Samples from before ensiling and their silages with 3 replications at 30 d of ensiling were used for  
93 microbiological analysis. The microorganism composition was analyzed using plate count method as  
94 described by Kozaki *et al.* (1992). 10 g of silage with 90 ml of sterilized distilled water was shaken well  
95 by hand, and 10<sup>-1</sup> to 10<sup>-5</sup> serial dilutions were made in 0.85% sodium chloride solution. From each  
96 dilution, 0.05 ml of suspension was spread on agar plates. LAB were counted on Lactobacilli MRS agar  
97 (Difco Laboratories, Detroit, Mich.) after incubation in an anaerobic box (Sugiyamagen Ltd., Tokyo,  
98 Japan) at 30°C for 2 d. LAB were detected and counted after morphological observation and  
99 determination of Gram staining, catalase reaction, spore formation, nitrate reduction, and fermentation  
100 type (Kozaki *et al.*, 1992).

101 To assess the percentage of inoculated strains to total LAB in silages at 30 d of ensiling, 20 colonies  
102 were isolated at random from the agar plates. Each colony of LAB was purified twice by streaking on  
103 MRS agar. The pure cultures were grown on MRS agar at 30°C for 24 h. The inoculated strains were  
104 confirmed by carbohydrate fermentation tests of Analytical Profile Index (API 50 CH) strips  
105 (bioMerieux, Tokyo, Japan) and 16S rRNA gene sequence analysis. Colonies were counted as viable  
106 numbers of microorganisms (cfu per g of FM). The purified colonies of LAB were collected with nutrient  
107 broth (Difco) containing 10% dimethyl sulfoxide and stored as stock cultures at -80°C for further  
108 examination. The type strains of LAB were obtained from the Japan Collection of Microorganisms (JCM),  
109 The Institute of Physical and Chemical Research, Wako, Saitama, Japan. Aerobic bacteria were counted  
110 on nutrient agar (Difco), and molds and yeast were counted on potato dextrose agar (Nissui-seiyaku). The  
111 agar plates were incubated at 30°C for 2 to 7 d, however, for 3 to 7 d of incubation, some colonies were  
112 too enlarged and they could not be counted. In this experiment, mold colony was counted on 2 d of  
113 incubation. Yeasts were distinguished from molds or bacteria by colony appearance and microscopic  
114 observation of cell morphology after determination of Gram staining.

115 Gram stain, morphology, catalase activity, spore formation, motility, nitrate reduction, and gas  
116 production from glucose, growth at OD 620 nm and lactic acid production in MRS broth were determined  
117 according to methods for LAB described by Kozaki *et al.* (1992). Growth of LAB at pH 3.5, 4.0, 4.5 and  
118 growth at temperatures 15°C, 45°C were determined in MRS broth after incubation at 30°C for 5 d. The  
119 isomers of lactate formed from glucose were determined enzymatically with reagents obtained from  
120 Boehringer GmbH, Mannheim, Germany.

121

### 122 **16S rRNA Gene Sequence Analysis of Selected Strains**

123 For 16S rRNA gene sequence analysis of selected strains, cells grown for 8 h in MRS broth at 30°C were  
124 used for DNA extraction and purification as described by Suzuki *et al.* (1996). Amplification of the 16S  
125 rRNA gene was carried out in a Thermal Cycler (GeneAmp PCR System 9700; PE Applied Biosystems,  
126 Foster City, California, USA) by using the PCR and reagents from Takara *Taq* PCR Kit (Takara Shuzo  
127 Co., Ltd., Otsu, Japan). The sequences of the PCR products were determined directly with a sequence kit  
128 (ALFexpress AutoCycle, Pharmacia Biotech, Piscataway, NJ, USA) with the prokaryotic 16S rDNA  
129 universal primers 27F (5'-AGAGTTTGATCCTGGCTCAG-3') and 1492R (5'-  
130 GGTTACCTTGTTACGACTT-3') in combination with Applied Biosystems model 310A (Applied  
131 Biosystems, Foster City, CA, USA) automated sequencing system. More than 1500 bases of 16S rDNA  
132 were determined for species identification. The sequence information was imported into the DNASTAR  
133 software program (DNASTAR, Inc., Madison, WI, USA) for assembly and the 16S rRNA gene  
134 sequences of strains TH 14, TH 21 and TH 64 were compared with sequences of type strains published in

135 DDBJ, GenBank and EMBL by BLAST program, then, the sequence was imported into the CLUSTAL  
136 W software program (Hitachi Software Engineering Co. Ltd., Tokyo, Japan) for alignment. The  
137 topologies of trees were evaluated by bootstrap analysis of the sequence data with the software package  
138 MEGA version 5.0 (Tamura *et al.* 2011) based on 1000 random re-samplings (Eitan *et al.*, 2006).  
139 Nucleotide substitution rates (*Knuc* values) were calculated (Kimura & Ohta 1972), and phylogenetic  
140 trees were constructed by the neighbor-joining (Saitou & Nei 1987) phylogenetic trees were inferred  
141 using MEGA 5.0 software according to the Kimura 2-parameter model. *Bacillus subtilis* NCDO 1769<sup>T</sup>  
142 was used as an outgroup organism.

143

#### 144 **DNA-DNA Relatedness Analysis of Selected Strains**

145 For DNA base composition and DNA-DNA hybridization test, the DNA was extracted from cells  
146 harvested from MRS broth culture which had been incubated for 8 h at 30°C. It was purified by the  
147 procedure of Saitou and Miura (1963). DNA base composition was determined by the method of  
148 Tamaoka and Komagata (1984) by using high-performance liquid chromatography following enzymic  
149 digestion of DNA to deoxyribonucleosides. The equimolar mixture of four deoxyribonucleotides in a GC  
150 kit (Yamasa Shoyu Co. Ltd., Choshi, Japan) was used as the quantitative standard. DNA-DNA  
151 relatedness was determined by the method of Ezaki *et al.* (1989) using photobiotin and microplates.

152

#### 153 **Chemical Analysis of Purple Guinea and Sorghum before Ensiling and Their Silages**

154 Dry matter (DM), crude protein (CP), ether extract (EE), and organic matter (OM) were analyzed by the  
155 AOAC (1990) Methods 934.01, 976.05, 920.39, and 942.05, respectively. Acid detergent fiber (ADF)  
156 and neutral detergent fiber (NDF) were analyzed by the methods of Van Soest *et al.* (1991). Acid  
157 detergent lignin (ADL) was analyzed by the standard methods of Faichney and White (1983).

158 Fermentation products of the silages were determined from cold water extracts as described by Cai  
159 (2004). Silage (10 g) was homogenized with 90 ml of sterilized distilled water, the pH was measured with  
160 a glass electrode pH meter (MP230; Mettler Toledo, Greifensee, Switzerland) and the ammonia-N  
161 concentration was determined by steam distillation of the filtrates. Lactic acid buffer capacity (LBC) was  
162 determined by titrating with NaOH from pH 4.0 to 6.0 (mmol kg<sup>-1</sup> DM) after first reducing pH to below  
163 4.0 using HCl as described by Muck *et al.* (1991). The organic acid contents and water-soluble  
164 carbohydrate (WSC) including glucose, sucrose, and fructose were measured by HPLC methods as  
165 described by Cai (2004). Gross energy (GE) was determined using an automatic adiabatic bomb  
166 calorimeter (AC 500; LECO, Michigan, USA).

167

#### 168 **Statistical Analysis of Purple Guinea and Sorghum before Ensiling and Their Silages**

169 Data on the chemical composition of the purple Guinea and sorghum and their silages at 30 d of ensiling  
 170 were analyzed by analysis of variance, and the significance of differences among means was tested by the  
 171 multiple range test (SAS 1998).

172

## 173 **RESULTS**

### 174 **Counts of Microorganisms in Purple Guinea and Sorghum before Ensiling and in Silages**

175 The counts of microorganisms in purple Guinea and sorghum before ensiling are shown in Table 1.  
 176 Overall, fresh or wilted purple Guinea and sorghum before ensiling were  $10^3$  to  $10^5$  LAB in cfu/g FM,  
 177  $10^6$  to  $10^7$  coliform bacteria and aerobic bacteria,  $10^3$  to  $10^5$  yeasts, and  $10^3$  to  $10^4$  molds. During the  
 178 wilting process in purple Guinea, the numbers of coliform bacteria, aerobic bacteria and yeasts increased,  
 179 LAB decreased, and the molds show similar levels. The counts of microorganisms in sorghum were  
 180 higher than purple Guinea grass.

181 The counts of microorganisms in purple Guinea and sorghum silages at 30 d of ensiling are shown in  
 182 Table 2. The numbers of viable LAB in sorghum silages were lower than in both fresh and wilted purple  
 183 Guinea silages;  $10^7$  to  $10^9$  for fresh and wilted purple Guinea and  $10^5$ - $10^6$  for sorghum. The percentages  
 184 of inoculated to total LAB in all three silages at 30 d of ensiling are: strain TH 14 (98.5 to 100%), TH 21  
 185 (73.6 to 92.5%), TH 64 (90.3 to 94.3%), CH (95.6 to 97.2%) and SN (87.3 to 94.6%).

186 Purple Guinea grass and sorghum silages inoculated with LAB had lower counts of aerobic bacteria cf.  
 187 controls. Coliform bacteria in control silages of fresh and wilted purple Guinea ranged from  $10^5$  to  $10^7$   
 188 while they were below the detectable level ( $10^1$  cfu/g FM) in LAB-inoculated silages. Yeasts were  $10^4$  to  
 189  $10^6$ , but molds were below the detectable level ( $10^1$  cfu/g FM) in all silages.

190

### 191 **Characterization of Selected Strains and Inoculant Strains**

192 Physiological and biochemical properties of isolates are shown in Table 3. All LAB strains were Gram-  
 193 positive, short rod-forming, catalase-negative and facultative anaerobic lactobacilli that did not produce  
 194 gas from glucose and were able to grow at temperatures from 15°C to 45°C. All strains can grow well  
 195 under aerobic and anaerobic conditions in MRS broth. Strains TH 14 and SN formed optical isomers of  
 196 lactic acid as L(+) form while strains TH 21, TH 64 and CH formed racemic mixtures of lactic acid as  
 197 DL. Strains TH 14, TH 21 and TH 64 were selected by their excellent characteristics with a lower range  
 198 of growth pH and higher productivity of lactic acid than other isolates in silage environment.

199

### 200 **Identification of Selected Strains**

201 Based on the phylogenetic analysis, selected strains TH 14, TH 21 and TH 64 were placed in the cluster  
 202 making up the genus *Lactobacillus* (Fig. 1). Type strain of *L. casei* ATCC15820<sup>T</sup> was the species most

203 closely related to the strains TH 14, and type strain of *L. plantarum* JCM 1149<sup>T</sup> and *L. pentosus* JCM  
 204 1558<sup>T</sup> were the species most closely related to the strains TH 21 and TH 64. Strain TH 14 and *L. casei*  
 205 JCM ATCC15820<sup>T</sup> showed a high sequence similarity value at 99.5%, and strains TH 21, TH 64 and *L.*  
 206 *plantarum* JCM 1149<sup>T</sup> showed their sequence similarity from 99.5 to 99.7% with each other.  
 207 Following DNA-DNA hybridization analysis, strain TH 14 had the highest level of DNA relatedness  
 208 (84.6%) to the type strain of *L. casei*. Strains TH 21 and TH 64 showed 88.2 to 91.4% DNA relatedness  
 209 to the type strains of *L. plantarum*. Based on the analysis of 16S rDNA sequence and DNA-DNA  
 210 relatedness, strain TH 14 was identified as *L. casei*, and strains TH 21 and TH 64 were *L. plantarum*.

211

### 212 **Chemical Composition of Purple Guinea Grass and Sorghum Before and After Ensiling**

213 The DM of Purple Guinea increased by 10% during wilting (Table 4). The DM in fresh purple Guinea  
 214 grass was lower ( $P < 0.05$ ), but in wilted one was higher ( $P < 0.05$ ) than sorghum. CP, NDF, ADF and  
 215 ADL in sorghum were lower ( $P < 0.05$ ), but OM was higher than fresh or wilted purple Guinea grass. GE  
 216 of the three herbage was similar ( $P = 0.052$ ). LBC of sorghum was much higher ( $P < 0.05$ ) than purple  
 217 Guinea grass. The WSC was high in sorghum (33.47 g/kg DM) while it was very low (0.30 to 0.38 g/kg  
 218 DM) in purple Guinea grass.

219 At 30 d of ensiling, in silage inoculated with TH 14, the OM and CP were significantly ( $P < 0.05$ )  
 220 higher and the NDF, ADF and ADL were significantly ( $P < 0.05$ ) lower than the control (Table 5). TH 14  
 221 and control treatments had similar GEs, and they are also significantly ( $P < 0.05$ ) higher than other  
 222 treatments. Forages (F), additives (A) and their interaction (F x A) influenced ( $P < 0.001$ ) NDF and GE,  
 223 but did not influence ( $P < 0.001$ ) CP. The OM, CP, EE, ADF and ADL did not differ ( $P = 0.006$  to 0.887)  
 224 among the LAB additive treatments.

225

### 226 **Fermentation Quality of Purple Guinea Grass and Sorghum Silages**

227 Forages, additives, and their interaction (F x A) influenced ( $P < 0.001$ ) DM, pH, and all five fermentation  
 228 products (Table 6). Sorghum silages were all well preserved with a low ( $P < 0.05$ ) pH ( $< 3.7$ ). Forage  
 229 means for sorghum silage showed higher ( $P < 0.05$ ) lactate than both fresh and wilted purple Guinea. The  
 230 highest ( $P < 0.05$ ) lactic acid concentration and the lowest ( $P < 0.05$ ) pH were found in sorghum silages.  
 231 Compared with the control, LAB-inoculation in all three silages showed lower ( $P < 0.05$ ) pH, acetic,  
 232 propionic and butyric acids, and ammonia-N, but higher ( $P < 0.05$ ) lactic acid. The additive mean of TH  
 233 14 silages showed the highest ( $P < 0.05$ ) lactic acid concentration, the lowest ( $P < 0.05$ ) pH and  
 234 ammonia-N.

235

## 236 **DISCUSSION**



237 LAB play an important role in silage fermentation and silage is now the most common preserved feed for  
238 cattle production in many countries (McEniry *et al.* 2011; Pang *et al.* 2011). When the epiphytic LAB  
239 reaches at least  $10^5$  cfu/g FM, silage is usually well preserved (Cai *et al.* 1999). Table 1 shows LAB  
240 values in sorghum above  $10^5$ , however, it was lower in fresh and wilted purple Guinea grass. Aerobic and  
241 coliform bacteria were relatively high ( $> 10^6$ ) in all three herbage. This suggests that silage fermentation  
242 may need to be improved using LAB inoculants (Cai *et al.* 1999).

243 The selected and inoculant strains used in this study were *L. plantarum*, *L. rhamnosus* and *L. casei*. They  
244 can grow well in low pH conditions, promote lactic acid fermentation and inhibit the growth of aerobic  
245 and coliform bacteria (Cai *et al.* 1999).

246 Lactobacilli are often found living in association with silage, and some isolated from forage crops and  
247 silages have been identified as *L. plantarum*, and *L. casei* (Cai *et al.* 1998). However, available  
248 phenotypic procedures to assign isolates to known species are difficult because it is not easy to  
249 differentiate clearly between species of lactobacilli, for example, the *L. pentosus* and *L. plantarum*  
250 species have very similar 16S rRNA gene sequences, differing only by 2 bp (Hammes & Vogel, 1995).  
251 This finding is in agreement with Pang *et al.* (2010) who found carbohydrate fermentation patterns  
252 showed ambiguity. Although the pattern of strains isolated from silage and two type strains (*L. pentosus*  
253 and *L. plantarum*) were quite similar they could not be identified at the species level based on the 16S  
254 rRNA gene sequence and API 50 CHL analysis. Therefore, other phylogenetic analysis methods were  
255 required to distinguish these strains accurately.

256 In the present study, the selected strains were Gram-positive, catalase-negative rods that produced  
257 major metabolic product as lactate from glucose. Following phylogenetic analysis of 16S rRNA gene  
258 sequences, selected strains TH 14, TH 21 and TH 64 were placed in the cluster making up the genus  
259 *Lactobacillus*. However, they could not be identified to the species level on the basis of phenotypic  
260 characteristics.

261 There have been several reports of lactobacilli composing the major microbial population of forage crops  
262 and silage, where they may contribute to silage fermentation. Some silage-associated lactobacilli have  
263 been characterized by phenotypic features and 16S rRNA gene sequences and have been described as  
264 novel species: for example, *L. paraplantarum*, *L. brevis*, *L. buchneri*, *L. acidophilus*, *L. plantarum*, *L.*  
265 *fermentum*, *L. casei* and *L. pentosus* (Cai *et al.* 1998, 1999; Ennahar *et al.* 2003; Moon 1984; Pang *et al.*  
266 2011; Tannock 1999). In recent years, the phylogenetic relationships of LAB have been studied  
267 extensively in 16S rDNA sequence ribotyping and DNA-DNA hybridization experiments, and a new  
268 species *L. nasuensis* isolated from silage has been added (Cai *et al.* 2012). In the present study, the strains  
269 TH14, TH21 and TH64 had a high similarity of 16S rDNA sequences to their type strains ( $> 99.5$ ),  
270 confirming that these strains belong to the genus *Lactobacillus*, and that they are most closely related to

271 *L. plantarum* and *L. casei*. The DNA-DNA hybridization results demonstrated that strain TH 14 was  
272 identified as *L. casei*, and strains TH 21 and TH 64 were identified as *L. plantarum*.

273 The addition of LAB at ensiling is intended to ensure rapid and vigorous fermentation that results in  
274 faster production of lactic acid, lower pH values at earlier stages of silage fermentation, and inhibition of  
275 growth of some harmful bacteria (Cai *et al.* 1999). Many studies (Cai *et al.* 1998, 1999; Ennahar *et al.*  
276 2003; Moon 1984; Pang *et al.* 2011) have reported the advantage of both LAB screening and the use of  
277 commercial inoculants. Generally, farm silage is based on natural lactic acid fermentation. The epiphytic  
278 LAB transform the WSC into organic acids in the ensiling process. As a result, the pH is reduced and the  
279 forage is preserved. However, LAB, especially *Lactobacilli*, are present in forage in very low numbers  
280 (Cai *et al.* 1998). When LAB fail to produce sufficient lactic acid during fermentation to reduce the pH  
281 and inhibit the growth of clostridia and coliform bacteria, the resulting silage will be poor quality.

282 Purple Guinea grass and sorghum are popular forage crops that are widely used for silage making in  
283 many countries, including Thailand. In the present study, compared to sorghum, lower numbers of LAB  
284 and low WSC were present in purple Guinea grass resulting in poor quality of control silage. The factors  
285 involved in assessing fermentation quality include the chemical composition of the herbage and the  
286 physiological properties of epiphytic LAB. Since the purple Guinea had relatively lower WSC and lower  
287 numbers of LAB than sorghum, during silage fermentation, the LAB could not produce sufficient lactic  
288 acid to inhibit the growth of harmful bacteria. In our study, silages inoculated with LAB were well  
289 preserved, with lower pH and higher lactic acid concentration compared with their controls. Strain TH14  
290 was more effective in improving silage quality than inoculants and other strains. The most plausible  
291 explanation lies in the physiological properties of LAB. The strains TH14, TH 21 TH 64, CH and SN  
292 used in this study were homofermentative types of LAB which grew well under low pH conditions; strain  
293 TH 14 have a high lactic acid production capacity and could produce more lactic acid than other strains.  
294 Therefore, inoculation with these LAB, especially strain TH 14 should result in beneficial effects by  
295 promoting the propagation of LAB and inhibiting the growth of aerobic bacteria, as well as improving  
296 silage quality. It is considered that strain TH 14 have the ability to produce more lactic acid with less  
297 WSC condition than other strain. For this, it will be deemed necessary in the future experiment.

298 The results confirmed that *Lactobacillus casei* TH 14 was suitable as a potential silage inoculant and  
299 that this strain was more effective in improving silage quality than inoculants or other strains.

300

## 301 **CONCLUSIONS**

302 Selected strain TH 14 isolated from tropical silage was identified as species *L. casei* based on the analysis  
303 of 16 S rRNA gene sequence and DNA-DNA relatedness. This strain was able to grow at low pH and the  
304 inoculation of herbage with TH 14 resulted in the highest accumulation of lactic acid during ensilage

305 compared to all other inoculants used in this study. Therefore, *L. casei* TH14 is considered suitable as a  
306 potential inoculant for tropical silage preparation.

307

### 308 **ACKNOWLEDGEMENTS**

309 This study was partly supported by the Project “The Establishment of the Sustainable and Independent  
310 Farm Household Economy in the Rural Areas of Indo-China” and “Development of agricultural  
311 technologies in developing countries to respond to climate change”, Japan International Research Center  
312 for Agricultural Sciences (JIRCAS), Japan.

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406 **Table 1** Microbiological analysis of purple Guinea grass and sorghum at before ensiling.

	Microorganism (cfu/g FM)				
	Lactic acid bacteria	Coliform bacteria	Aerobic bacteria	Yeast	Mold
Purple Guinea					
Fresh	1.5 x 10 <sup>4</sup>	3.4 x 10 <sup>6</sup>	3.0 x 10 <sup>6</sup>	2.6 x 10 <sup>3</sup>	3.5 x 10 <sup>3</sup>
Wilted	4.2 x 10 <sup>3</sup>	6.9 x 10 <sup>7</sup>	1.3 x 10 <sup>7</sup>	4.2 x 10 <sup>4</sup>	1.2 x 10 <sup>3</sup>
Sorghum	3.8 x 10 <sup>5</sup>	5.2 x 10 <sup>7</sup>	1.4 x 10 <sup>7</sup>	2.0 x 10 <sup>5</sup>	1.5 x 10 <sup>4</sup>

407 cfu: colony forming unit; FM: fresh matter.

408

409 **Table 2** Microbiological analysis of purple Guinea grass and sorghum silages at 30 d of ensiling.

		Microorganism (cfu/g FM)				
		LAB (% inoculated strain to total LAB)	Coliform bacteria	Aerobic bacteria	Yeast	Mold
Purple Guinea						
Fresh	Control	1.9 x 10 <sup>8</sup> (0)	4.1 x 10 <sup>7</sup>	3.5 x 10 <sup>7</sup>	1.4 x 10 <sup>5</sup>	ND
	TH14	5.9 x 10 <sup>9</sup> (98.5)	ND	4.2 x 10 <sup>5</sup>	3.7 x 10 <sup>6</sup>	ND
	TH21	8.2 x 10 <sup>9</sup> (82.4)	ND	2.0 x 10 <sup>4</sup>	2.8 x 10 <sup>6</sup>	ND
	TH64	3.3 x 10 <sup>9</sup> (90.3)	ND	5.8 x 10 <sup>4</sup>	3.0 x 10 <sup>5</sup>	ND
	CH	3.5 x 10 <sup>9</sup> (95.6)	ND	2.0 x 10 <sup>5</sup>	3.0 x 10 <sup>5</sup>	ND
	SN	5.9 x 10 <sup>9</sup> (87.3)	ND	5.2 x 10 <sup>5</sup>	4.4 x 10 <sup>5</sup>	ND
Wilted	Control	1.1 x 10 <sup>8</sup> (0)	3.0 x 10 <sup>5</sup>	2.5 x 10 <sup>6</sup>	5.8 x 10 <sup>6</sup>	ND
	TH14	6.7 x 10 <sup>9</sup> (100)	ND	6.4 x 10 <sup>4</sup>	8.0 x 10 <sup>5</sup>	ND
	TH21	5.2 x 10 <sup>8</sup> (92.5)	ND	5.3 x 10 <sup>4</sup>	2.5 x 10 <sup>5</sup>	ND
	TH64	2.8 x 10 <sup>9</sup> (94.3)	ND	3.3 x 10 <sup>4</sup>	3.2 x 10 <sup>5</sup>	ND
	CH	4.5 x 10 <sup>8</sup> (97.2)	ND	2.5 x 10 <sup>5</sup>	2.3 x 10 <sup>6</sup>	ND
	SN	3.0 x 10 <sup>7</sup> (90.6)	ND	4.0 x 10 <sup>5</sup>	1.8 x 10 <sup>6</sup>	ND
Sorghum	Control	6.4 x 10 <sup>6</sup> (0)	ND	4.2 x 10 <sup>5</sup>	5.0 x 10 <sup>5</sup>	ND
	TH14	2.0 x 10 <sup>6</sup> (99.5)	ND	4.8 x 10 <sup>4</sup>	3.5 x 10 <sup>5</sup>	ND
	TH21	8.7 x 10 <sup>5</sup> (73.6)	ND	3.2 x 10 <sup>3</sup>	3.5 x 10 <sup>4</sup>	ND
	TH64	3.8 x 10 <sup>5</sup> (92.8)	ND	5.0 x 10 <sup>4</sup>	3.2 x 10 <sup>4</sup>	ND
	CH	6.5 x 10 <sup>5</sup> (96.9)	ND	2.1 x 10 <sup>3</sup>	6.3 x 10 <sup>5</sup>	ND
	SN	2.0 x 10 <sup>6</sup> (94.6)	ND	2.0 x 10 <sup>4</sup>	4.8 x 10 <sup>4</sup>	ND

410 cfu: colony forming unit; FM: fresh matter; ND: Not detected.

411 TH 14: *Lactobacillus casei*; TH 21 and TH 64: *L. plantarum*; CH: commercial inoculant Chikuso-1, *L.*412 *plantarum*, Snow Brand Seed Co., Ltd, Sapporo, Japan; and SN: commercial inoculant Snow Lact L, *L.*413 *rhamnosus*, Snow Brand Seed Co., Ltd.

414 **Table 3** Characteristics of lactic acid bacteria from tropical silages and inoculants used in this study.

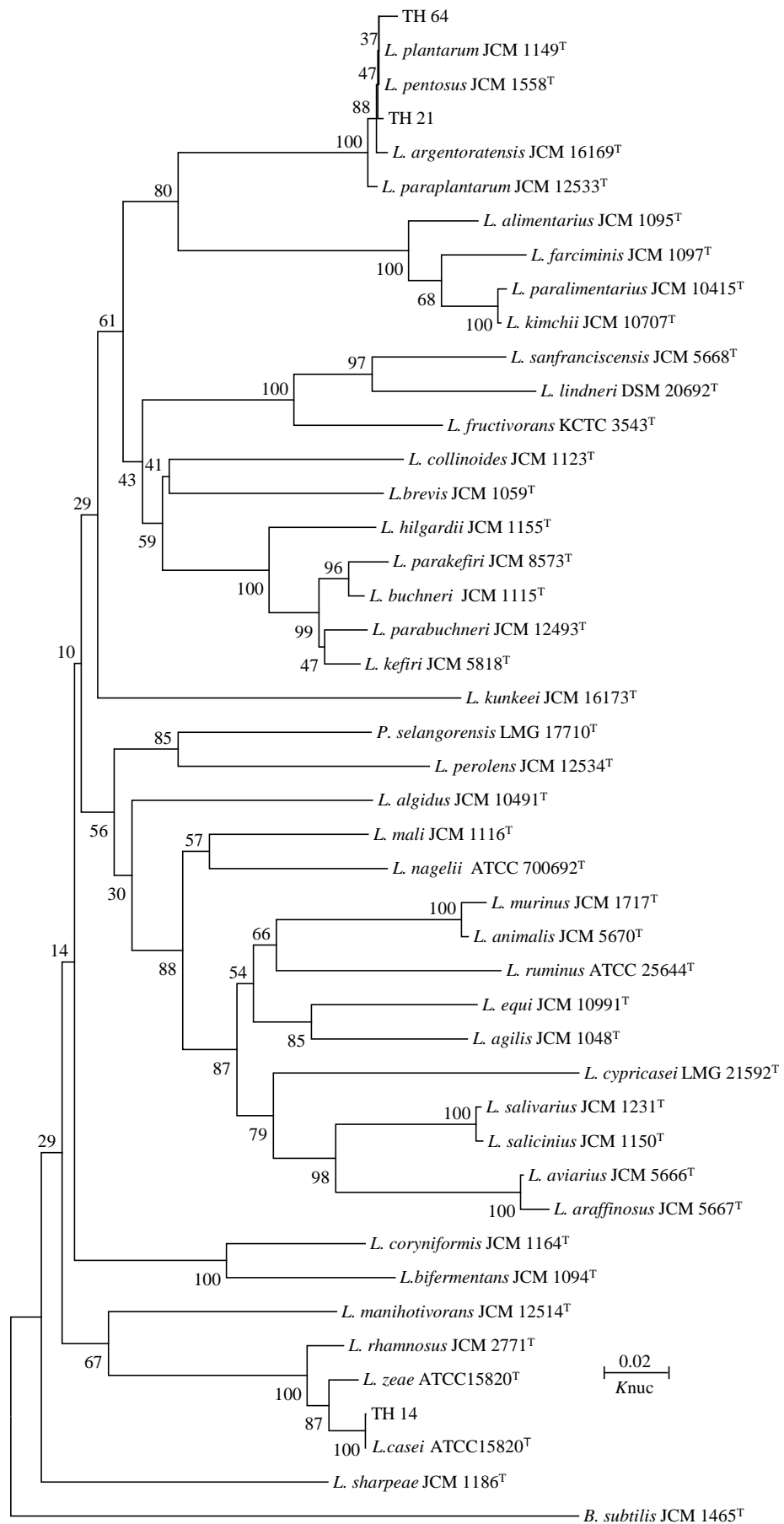
Character	Inoculant CH	Inoculant SN	<i>Lactobacillus</i> <i>casei</i> TH 14	<i>Lactobacillus</i> <i>plantarum</i> TH 21	<i>Lactobacillus</i> <i>plantarum</i> TH 64
Source	Inoculant	Inoculant	Sweet corn Sotover silage	Sugar cane stalk silage	Rice straw silage
Cell form	Rod	Rod	Rod	Rod	Rod
Fermentation type	Homo	Homo	Homo	Homo	Homo
Lactate isomer	DL	L(+)	L(+)	DL	DL
Gas produced from glucose	-	-	-	-	-
Growth in MRS at					
aerobic condition	+	+	+	+	+
anaerobic condition	+	+	+	+	+
Growth at temperature					
15 °C	+	+	+	+	+
45 °C	+	+	+	+	+
Growth at pH					
3.5	+	+	+	+	+
4.0	+	+	+	+	+
4.5	+	+	+	+	+
Growth at OD 620 nm in MRS broth	2.1	2.0	2.3	2.3	2.2
Lactate production in MRS broth (%)	1.3	1.2	1.5	1.3	1.5
Final pH in MRS broth	3.7	3.8	3.6	3.7	3.6
Similarity of 16S rDNA sequence (%)*	-	-	99.9	99.7	99.5
DNA-DNA Homology (%)	-	-	84.6	91.4	88.2

415

416 All strains were Gram-positive and catalase-negative bacteria.

417 +: positive; -: negative; CH: Chikuso-1, *Lactobacillus plantarum*, Snow Brand Seed Co., Ltd, Sapporo,  
418 Japan; SN: Snow Lact L, *L. rhamnosus*, Snow Brand Seed Co., Ltd; MRS: Lactobacilli MRS broth  
419 (Difco).

420 \*Similarity of 16S rDNA sequence was analyzed between selected strain and their type strain.





422 **Figure 1** Phylogenetic tree showing the relative positions of strains TH 14, TH21, TH 64 isolated from tropical  
423 silages and related *Lactobacillus* species as inferred by the neighbor-joining method of complete 16S rRNA gene  
424 sequences. Bootstrap values for a total of 1,000 replicates are shown at the nodes of the tree. *Bacillus subtilis* is  
425 used as an out group. The bar indicates 2% sequence divergence. *L.*: *Lactobacillus*; *B.*: *Bacillus*; Knuc: nucleotide  
426 substitution rates.

427 **Table 4** Chemical composition, gross energy (GE), lactate buffer capacity (LBC) and water-soluble carbohydrate (WSC) content of purple Guinea and sorghum at  
 428 before ensiling.

429

	DM	OM	CP	EE	NDF	ADF	ADL	GE	LBC	Fructose	Glucose	Total WSC
	g/kg DM							(Mcal/kg)	(meq/kg DM)	g/kg DM		
Purple Guinea												
Fresh	255.20 <sup>c</sup>	921.70 <sup>b</sup>	65.10 <sup>a</sup>	21.70 <sup>a</sup>	827.70 <sup>b</sup>	517.00 <sup>a</sup>	84.60 <sup>a</sup>	4.29	1,391.07 <sup>b</sup>	0.07 <sup>b</sup>	0.31 <sup>b</sup>	0.38 <sup>b</sup>
Wilted	359.40 <sup>a</sup>	919.20 <sup>b</sup>	66.20 <sup>a</sup>	17.20 <sup>b</sup>	847.80 <sup>a</sup>	504.00 <sup>b</sup>	83.50 <sup>a</sup>	4.35	1,293.82 <sup>b</sup>	0.05 <sup>b</sup>	0.25 <sup>b</sup>	0.30 <sup>b</sup>
Sorghum	259.70 <sup>b</sup>	971.80 <sup>a</sup>	52.10 <sup>b</sup>	15.60 <sup>b</sup>	604.20 <sup>c</sup>	383.60 <sup>c</sup>	46.10 <sup>b</sup>	4.31	2,425.88 <sup>a</sup>	7.82 <sup>a</sup>	24.78 <sup>a</sup>	33.47 <sup>a</sup>
SEM	0.008	0.039	0.015	0.010	0.004	0.031	0.039	0.014	104.708	0.081	0.153	0.076
<i>P-value</i>	<0.001	<0.001	0.004	0.016	<0.001	<0.001	0.004	0.052	0.003	<0.001	<0.001	<0.001

430 \*: Sucrose, maltose and lactose in all samples were at below the detectable level (0.001 g/kg DM).

431 <sup>a to c</sup>: Means within columns with different superscript letters differ ( $P < 0.05$ ).

432 DM: dry matter; OM: organic matter; CP: crude protein; EE: ether extract; NDF: neutral detergent fiber; ADF: acid detergent fiber; ADL: acid  
 433 detergent lignin.

434

435

436

437 **Table 5** Chemical composition of purple Guinea and sorghum silages at 30 d of ensiling.

		OM	CP	EE	NDF	ADF	ADL	GE
		g/kg DM						(Mcal/kg)
Purple Guinea								
Fresh	Control	916.50 <sup>f</sup>	56.50	22.50 <sup>a</sup>	760.60 <sup>ab</sup>	550.70 <sup>a</sup>	64.20 <sup>de</sup>	4.26 <sup>e</sup>
	TH 14	926.80 <sup>b</sup>	60.20	21.50 <sup>ab</sup>	738.60 <sup>cd</sup>	524.60 <sup>bcd</sup>	59.80 <sup>def</sup>	4.17 <sup>hij</sup>
	TH 21	924.50 <sup>bcd</sup>	54.90	19.50 <sup>bc</sup>	754.40 <sup>abcd</sup>	526.10 <sup>bcd</sup>	65.60 <sup>de</sup>	4.22 <sup>f</sup>
	TH 64	922.80 <sup>cde</sup>	54.20	21.60 <sup>ab</sup>	752.10 <sup>abcd</sup>	534.20 <sup>abcd</sup>	66.70 <sup>de</sup>	4.20 <sup>fgh</sup>
	CH	925.10 <sup>bcd</sup>	56.00	19.60 <sup>bc</sup>	753.90 <sup>abcd</sup>	535.10 <sup>abcd</sup>	70.00 <sup>cd</sup>	4.20 <sup>fghi</sup>
	SN	925.40 <sup>bc</sup>	55.20	19.80 <sup>bc</sup>	760.90 <sup>ab</sup>	544.80 <sup>ab</sup>	68.50 <sup>cde</sup>	4.22 <sup>f</sup>
Wilted	Control	923.80 <sup>bcd</sup>	55.70	16.50 <sup>d</sup>	764.30 <sup>a</sup>	539.30 <sup>abc</sup>	63.80 <sup>de</sup>	4.18 <sup>ghij</sup>
	TH 14	923.80 <sup>bcd</sup>	61.60	18.40 <sup>cd</sup>	739.60 <sup>bcd</sup>	520.10 <sup>cd</sup>	55.00 <sup>ef</sup>	4.21 <sup>fg</sup>
	TH 21	925.30 <sup>bc</sup>	56.40	16.90 <sup>d</sup>	769.60 <sup>a</sup>	539.90 <sup>abc</sup>	66.30 <sup>de</sup>	4.16 <sup>j</sup>
	TH 64	926.20 <sup>bc</sup>	55.60	16.80 <sup>d</sup>	757.10 <sup>abc</sup>	534.50 <sup>abcd</sup>	64.70 <sup>de</sup>	4.16 <sup>j</sup>
	CH	921.70 <sup>de</sup>	57.90	18.20 <sup>cd</sup>	749.60 <sup>abcd</sup>	521.50 <sup>cd</sup>	66.00 <sup>de</sup>	4.15 <sup>j</sup>
	SN	919.60 <sup>ef</sup>	63.00	19.40 <sup>bc</sup>	733.30 <sup>d</sup>	516.20 <sup>d</sup>	50.20 <sup>f</sup>	4.16 <sup>ij</sup>
Sorghum	Control	970.50 <sup>a</sup>	55.40	18.50 <sup>cd</sup>	606.50 <sup>g</sup>	345.70 <sup>fg</sup>	100.70 <sup>a</sup>	4.38 <sup>bc</sup>
	TH 14	970.00 <sup>a</sup>	57.60	18.70 <sup>cd</sup>	605.50 <sup>g</sup>	338.40 <sup>g</sup>	80.60 <sup>bc</sup>	4.45 <sup>a</sup>
	TH 21	968.30 <sup>a</sup>	60.60	20.40 <sup>abc</sup>	681.00 <sup>ef</sup>	370.30 <sup>e</sup>	100.20 <sup>a</sup>	4.38 <sup>bc</sup>
	TH 64	968.30 <sup>a</sup>	57.80	20.00 <sup>bc</sup>	688.40 <sup>e</sup>	379.50 <sup>e</sup>	72.80 <sup>bcd</sup>	4.40 <sup>b</sup>
	CH	967.00 <sup>a</sup>	59.70	20.70 <sup>abc</sup>	673.10 <sup>ef</sup>	367.00 <sup>e</sup>	84.40 <sup>b</sup>	4.36 <sup>cd</sup>
	SN	967.20 <sup>a</sup>	61.90	19.60 <sup>bc</sup>	663.40 <sup>f</sup>	362.30 <sup>ef</sup>	100.50 <sup>a</sup>	4.34 <sup>d</sup>
	SEM	0.013	0.019	0.009	0.076	0.075	0.048	0.013
Forage means	Fresh guinea	923.50 <sup>b</sup>	56.20 <sup>b</sup>	20.70 <sup>a</sup>	753.40 <sup>a</sup>	535.90 <sup>a</sup>	65.80 <sup>b</sup>	4.21 <sup>b</sup>
	Wilted guinea	923.40 <sup>b</sup>	58.40 <sup>a</sup>	17.70 <sup>c</sup>	752.20 <sup>a</sup>	528.60 <sup>a</sup>	61.00 <sup>b</sup>	4.17 <sup>c</sup>
	Sorghum	968.60 <sup>a</sup>	58.80 <sup>a</sup>	19.60 <sup>b</sup>	653.00 <sup>b</sup>	360.50 <sup>b</sup>	89.90 <sup>a</sup>	4.38 <sup>a</sup>
Additive means	Control	936.90 <sup>c</sup>	55.90 <sup>b</sup>	19.20	710.50 <sup>c</sup>	478.60 <sup>a</sup>	76.20 <sup>a</sup>	4.27 <sup>a</sup>
	TH 14	940.20 <sup>a</sup>	59.80 <sup>a</sup>	19.50	694.50 <sup>d</sup>	461.00 <sup>b</sup>	65.10 <sup>c</sup>	4.28 <sup>a</sup>
	TH 21	939.40 <sup>ab</sup>	57.30 <sup>ab</sup>	18.90	735.00 <sup>a</sup>	478.80 <sup>a</sup>	77.40 <sup>a</sup>	4.25 <sup>bc</sup>
	TH 64	939.10 <sup>ab</sup>	55.80 <sup>b</sup>	19.40	732.50 <sup>a</sup>	482.70 <sup>a</sup>	68.10 <sup>bc</sup>	4.25 <sup>b</sup>
	CH	937.90 <sup>bc</sup>	57.90 <sup>ab</sup>	19.50	725.50 <sup>ab</sup>	474.50 <sup>a</sup>	73.50 <sup>ab</sup>	4.23 <sup>c</sup>
	SN	937.40 <sup>bc</sup>	60.00 <sup>a</sup>	19.60	719.20 <sup>bc</sup>	474.40 <sup>a</sup>	73.00 <sup>ab</sup>	4.24 <sup>bc</sup>
	Forages (F)	<0.001	0.018	<0.001	<0.001	<0.001	<0.001	<0.001
Additives (A)	0.006	0.008	0.887	<0.001	0.006	0.007	<0.001	
F x A	<0.001	0.085	0.005	<0.001	0.003	<0.001	<0.001	

438 <sup>a to f</sup>: Means within columns with difference superscript letters differ ( $P < 0.05$ ).439 DM: dry matter; OM: organic matter; CP: crude protein; EE: ether extract; NDF: neutral detergent fiber; ADF: acid  
440 detergent fiber; ADL: acid detergent lignin; GE: gross energy.441 TH 14: *Lactobacillus casei*; TH 21 and TH 64: *L. plantarum*; CH: commercial inoculant Chikuso-1,  
442 *L. plantarum*, Snow Brand Seed Co., Ltd, Sapporo, Japan; and SN: commercial inoculant Snow Lact L, *L.*  
443 *rhamnosus*, Snow Brand Seed Co., Ltd.

**Table 6** DM, pH and five fermentation products of purple Guinea and sorghum silages at 30 d of ensiling.

		DM	pH	Lactic acid	Acetic acid	Propionic acid	Butyric acid	Ammonia-N
		g/kg		g/kg DM				
Purple Guinea								
Fresh	Control	227.50 <sup>ef</sup>	6.58 <sup>a</sup>	26.81 <sup>fg</sup>	12.17 <sup>d</sup>	1.03 <sup>c</sup>	3.20 <sup>a</sup>	1.42 <sup>b</sup>
	TH 14	246.00 <sup>e</sup>	4.55 <sup>def</sup>	61.86 <sup>cd</sup>	11.78 <sup>d</sup>	0.40 <sup>efg</sup>	0.18 <sup>de</sup>	0.37 <sup>de</sup>
	TH 21	237.50 <sup>ef</sup>	4.62 <sup>cde</sup>	48.35 <sup>de</sup>	13.64 <sup>d</sup>	0.41 <sup>efg</sup>	0.71 <sup>d</sup>	0.50 <sup>ef</sup>
	TH 64	238.60 <sup>ef</sup>	4.68 <sup>efg</sup>	49.00 <sup>de</sup>	12.57 <sup>cd</sup>	0.48 <sup>def</sup>	0.19 <sup>b</sup>	0.25 <sup>d</sup>
	CH	233.70 <sup>ef</sup>	4.72 <sup>cd</sup>	36.94 <sup>ef</sup>	15.04 <sup>c</sup>	0.43 <sup>defg</sup>	0.30 <sup>de</sup>	0.49 <sup>d</sup>
	SN	225.80 <sup>f</sup>	4.84 <sup>c</sup>	32.16 <sup>fg</sup>	17.53 <sup>b</sup>	0.43 <sup>defg</sup>	0.76 <sup>cd</sup>	0.50 <sup>d</sup>
Wilted	Control	342.50 <sup>c</sup>	5.93 <sup>b</sup>	18.18 <sup>g</sup>	3.97 <sup>g</sup>	0.57 <sup>de</sup>	0.33 <sup>de</sup>	0.50 <sup>d</sup>
	TH 14	380.60 <sup>ab</sup>	4.40 <sup>g</sup>	69.64 <sup>bc</sup>	5.67 <sup>fg</sup>	0.25 <sup>g</sup>	0.00 <sup>e</sup>	0.15 <sup>f</sup>
	TH 21	338.30 <sup>d</sup>	4.48 <sup>efg</sup>	62.05 <sup>cd</sup>	9.14 <sup>e</sup>	0.28 <sup>fg</sup>	0.00 <sup>e</sup>	0.30 <sup>ef</sup>
	TH 64	322.30 <sup>cd</sup>	4.54 <sup>g</sup>	56.37 <sup>cd</sup>	9.11 <sup>e</sup>	0.28 <sup>fg</sup>	0.12 <sup>de</sup>	0.29 <sup>ef</sup>
	CH	366.20 <sup>b</sup>	4.49 <sup>fg</sup>	64.26 <sup>c</sup>	9.18 <sup>e</sup>	0.27 <sup>g</sup>	0.00 <sup>e</sup>	0.25 <sup>ef</sup>
	SN	393.10 <sup>a</sup>	4.42 <sup>g</sup>	64.56 <sup>c</sup>	7.80 <sup>ef</sup>	0.24 <sup>g</sup>	0.00 <sup>e</sup>	0.29 <sup>ef</sup>
Sorghum	Control	238.80 <sup>ef</sup>	3.70 <sup>b</sup>	59.51 <sup>cd</sup>	22.51 <sup>a</sup>	1.61 <sup>a</sup>	2.07 <sup>b</sup>	1.64 <sup>a</sup>
	TH 14	245.20 <sup>ef</sup>	3.38 <sup>j</sup>	108.30 <sup>a</sup>	15.34 <sup>bc</sup>	0.61 <sup>d</sup>	0.49 <sup>de</sup>	0.58 <sup>d</sup>
	TH 21	228.40 <sup>ef</sup>	3.58 <sup>hi</sup>	64.79 <sup>c</sup>	3.49 <sup>g</sup>	1.29 <sup>b</sup>	1.16 <sup>b</sup>	0.92 <sup>c</sup>
	TH 64	233.30 <sup>ef</sup>	3.64 <sup>hi</sup>	82.64 <sup>b</sup>	3.89 <sup>g</sup>	1.40 <sup>b</sup>	1.44 <sup>de</sup>	0.86 <sup>c</sup>
	CH	227.20 <sup>ef</sup>	3.55 <sup>hi</sup>	60.39 <sup>cd</sup>	4.43 <sup>g</sup>	1.27 <sup>b</sup>	1.43 <sup>b</sup>	0.87 <sup>c</sup>
	SN	235.00 <sup>ef</sup>	3.52 <sup>ij</sup>	65.48 <sup>c</sup>	5.47 <sup>fg</sup>	1.25 <sup>b</sup>	1.38 <sup>b</sup>	0.88 <sup>c</sup>
	SEM	0.067	0.063	4.242	0.895	0.065	0.094	0.060
Forage means	Fresh guinea	234.90 <sup>b</sup>	5.00 <sup>a</sup>	43.64 <sup>c</sup>	13.71 <sup>a</sup>	0.54 <sup>b</sup>	1.02 <sup>a</sup>	0.59 <sup>b</sup>
	Wilted guinea	357.20 <sup>a</sup>	4.71 <sup>b</sup>	55.48 <sup>b</sup>	7.48 <sup>c</sup>	0.31 <sup>c</sup>	0.08 <sup>b</sup>	0.30 <sup>c</sup>
	Fresh sorghum	234.70 <sup>b</sup>	3.56 <sup>c</sup>	72.86 <sup>a</sup>	9.52 <sup>b</sup>	1.24 <sup>a</sup>	1.24 <sup>a</sup>	0.96 <sup>a</sup>
Additive means	Control	269.60 <sup>cd</sup>	5.40 <sup>a</sup>	27.78 <sup>c</sup>	12.88 <sup>a</sup>	1.13 <sup>a</sup>	1.87 <sup>a</sup>	1.13 <sup>a</sup>
	TH14	290.60 <sup>a</sup>	4.14 <sup>c</sup>	71.83 <sup>a</sup>	10.93 <sup>b</sup>	0.44 <sup>c</sup>	0.23 <sup>c</sup>	0.37 <sup>d</sup>
	TH21	268.10 <sup>cd</sup>	4.19 <sup>bc</sup>	59.31 <sup>b</sup>	9.42 <sup>cd</sup>	0.66 <sup>b</sup>	0.40 <sup>bc</sup>	0.65 <sup>b</sup>
	TH64	264.70 <sup>d</sup>	4.29 <sup>b</sup>	62.67 <sup>b</sup>	8.53 <sup>d</sup>	0.72 <sup>b</sup>	0.52 <sup>bc</sup>	0.47 <sup>cd</sup>
	CH	275.70 <sup>bc</sup>	4.25 <sup>b</sup>	58.02 <sup>b</sup>	8.86 <sup>d</sup>	0.74 <sup>b</sup>	0.49 <sup>bc</sup>	0.54 <sup>bc</sup>
	SN	284.60 <sup>ab</sup>	4.26 <sup>b</sup>	55.57 <sup>b</sup>	10.27 <sup>bc</sup>	0.73 <sup>b</sup>	0.71 <sup>b</sup>	0.56 <sup>bc</sup>
Significance of main effects and interactions								
	Forages (F)	<0.001	<0.001	<0.001	<0.001	<0.001	<0.001	<0.001
	Additives (A)	<0.001	<0.001	<0.001	<0.001	<0.001	<0.001	<0.001
	F x A	<0.001	<0.001	<0.001	<0.001	<0.001	<0.001	<0.001

<sup>a to j</sup>, Means within columns with different superscript letters differ ( $P < 0.05$ ). Values are means of three silage samples. TH 14: *Lactobacillus casei*; TH 21 and TH 64: *L. plantarum*; CH: commercial inoculant Chikuso-1, *L. plantarum*, Snow Brand Seed Co., Ltd, Sapporo, Japan; and SN: commercial inoculant Snow Lact L, *L. rhamnosus*, Snow Brand Seed Co., Ltd.