

Planet 3-in-**FAQs**

Q: Which bacteria?

Lactiplantibacillus plantarum @ 800,000 cfu/g of forage.

Q: Homofermentative vs Heterofermetative

- Planet 3-in-1 is homofermentative
- Homo fermenters use sugar to produce lactic acid ONE end product of fermentation
- Hetero fermenters use sugar and produce multiple end products including: lactic acid, carbon dioxide and alcohols

Q: Number of bacteria is it important?

- There can be 10 million undesirable microbes per gram of fresh forage in the field
- Therefore, need enough bacteria in the inoculant to dominate the fermentation process and inhibit these microbes
- BEWARE, competitor products with low dose rate of bacteria per gram of forageproduct of fermentation

Q: What level of pH is required for forage preservation?

pH of 4.2 is required to inhibit bad microbes and control the fermentation

O: How is the fermentation process controlled?

The bacteria in Planet 3-in-1 work quickly to drop pH to the desired level through the production of lactic acid.

Q: What can buffer silages?

- Buffering is the resistance to change in a pH drop
- Nitrogen content of the crop can affect this i.e. higher protein crops can buffer pH and make ensiling more challenging.
- Crucial to dominate fermentation and drop the pH rapidly

Q: Do we need enzymes in a silage inoculant?

- "Competitor products do not include enough enzymes to make a diference to silage
- Enzymes work effectively at a higher pH than is required for inhibiting bad microbes"



- ✓ Controlled fermentation
- ✓ Stable final pH



- More dry matter in the clamp
- ✔ Protecting key nutrients



- Improved nutrient profile and ROI
- ✓ Maximising animal performance



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