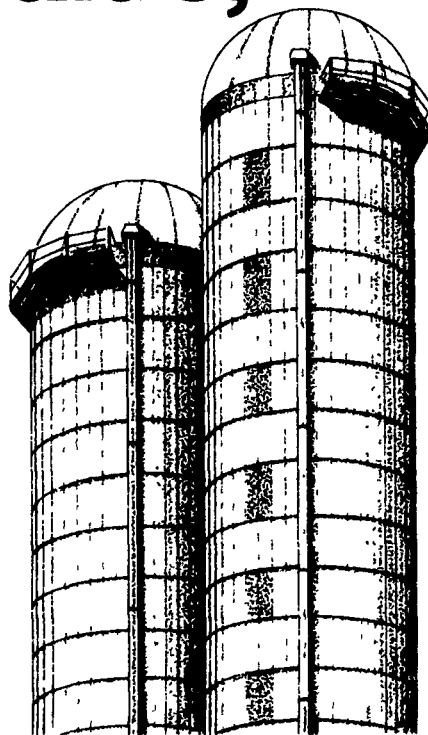


SILAGE PRO

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Pa. Ag
Progress
Days

Increases silage value, reduces risk

*"No surprises...
from first silage in
to last silage out."*

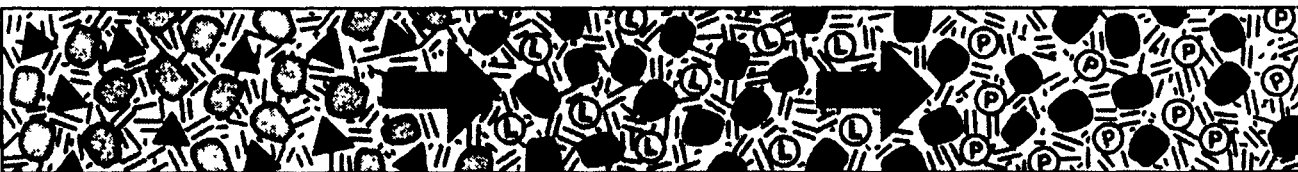


No silage additive works harder or more economically than Silage Pro to preserve your valuable silage. Why? Because Silage Pro contains enzyme catalysts that increase the speed and effectiveness of natural fermentation. Here's how Silage Pro controls fermentation to preserve your forage quality and quantity:



Uncontrolled silage fermentation

Can result in excess dry matter loss; excess heat and nutrient loss as Lactic acid (L) is produced; and the possibility of secondary or destructive fermentation which produces smelly Butyric acid (B) and rot.



Silage Pro controls silage fermentation

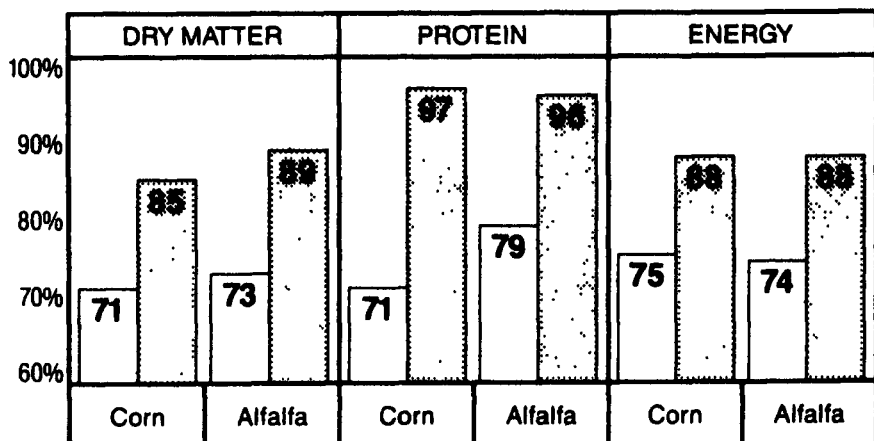
Protects your silage by directing fermentation.

- Enzyme groups (E) promote rapid production of lactic acid.

- Lactic acid (L) lowers pH quickly, stopping nutrient loss and inhibiting harmful spoilage bacteria.

- Heat is controlled quickly, minimizing loss of available protein.

- Controlled fermentation promotes production of abundant Propionic acid (P), which preserves silage, and contributes to greater energy, greater feed efficiency, better animal health, and more palatable silage.



Source: American Farm Products tests

Silage value preserved:



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