

MULTI ACTION COOL-STORE XL

COOL-STORE XL FOR WHOLE CROP SILAGE

When harvesting wholecrop without a grain processor, then the grain should be at a thick chessey stage with bottom 1/3 of the plant still green.

COOL-STORE XL FOR MAIZE SILAGE

Maize silage is very prone to heating due to high levels of soluble sugar, which are used by undesirable organisms when exposed to air. Try to achieve dry matters in 29%-32% range to optimise digestibility of the plant and starch content. The move to longer chop length in maize silage to improve rumen function can lead to a loss in stability, making the use of **COOL-STORE XL** even more important.

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COOL-STORE XL FOR GRASS SILAGE, AND LEGUME MIXTURES

High dry matter silage is particularly prone to heating especially if it is lower quality (low 'D' value). Try to aim for a dry matter of 25%-30% as quickly as possible depending on the leafiness of the crop.

High protein content of legume mixtures pose additional problems due to their ability to restrict the lowering of pH. This resistance can be overcome by using **COOL-STORE XL**.

BIG BALES

To aid dispersion of **COOL-STORE XL** throughout the bale it is advisable to prepare the final mix at half strength, but double the rate of application i.e. 4 litres per tonne (approx. 2 litres per bale.) **COOL-STORE XL** will increase the time a big bale remains fresh once opened.

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APPLICATION INSTRUCTIONS COOL-STORE XL (GRANULAR)

When applied at 400g per tonne each 20kg bag treats 50 tonnes of fresh forage.

COOL-STORE XL (Liquid Application)

When applied at 2-6 litres per tonne each bucket will treat 16-50 tonnes of fresh forage (see label on bucket).

Preparation for use

- Remove bottle of bacteria and the bag of preservative salts from bucket.
- Half fill bucket with clean water.
- Stir in preservative salts.

Procedures A → C can be carried out in preparation for use several days before.

- To make 200 litres, prepare two buckets of the preservative salt solution, add to drum and make up with clean water to 200 litres.
- Separately mix 2 bottles of bacteria in a small quantity of water and add to the 200 litre drum of salt solution.

This should only be done immediately before use in order to maximise the shelflife of the final solution.

Apply according to label on bucket.

After final preparation product will remain stable for one day after bacteria is added.

Big Bales - prepare as above but use only one bucket of salts/ bacteria to make 200 litres and apply at double rate (4 litres per tonne/2 litres per average big bale).

Double Rate is recommended for the top 50-100 tonnes (dependent on pit size) to improve aerobic stability, which can be a greater problem due to inadequate consolidation.

When aerobic stability throughout the whole pit is likely to be poor i.e. when two or more of the following occur; a wide pit face, slow feed out and/or a very high dry matter crop then the application rate should be increased by a further 1 litre or 250g per tonne above the Standard Rate (see label on pack).

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MULTI ACTION COOL-STORE XL

SILAGE ADDITIVE TO ENHANCE PERFORMANCE AND STABILITY AT FEED OUT FOR



"Quality without Compromise"

FROM

BRITMILK

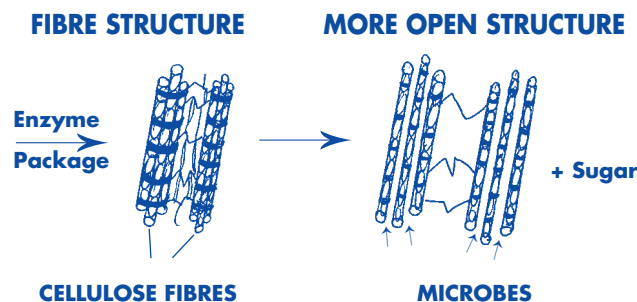
MULTI ACTION COOL-STORE XL

COOL-STORE XL is a unique combination of Chemical and Biological ingredients.

ENZYMES

The unique combination of enzymes in **COOL-STORE XL** have a two fold effect:-

1. Increases available sugars to encourage a fast fermentation. This will lead to a reduction in dry matter losses and improved palatability.
2. To breakdown fibre and produce a more open structure to enhance digestion by the rumen microbes.



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BACTERIA

COOL-STORE XL contains a unique Multi-Strain combination of homo and hetro fermentative bacteria. This combination has a multi-action function:-

- a) Rapid drop in pH, thus restricting growth of detrimental bacteria.
- b) Conversion of lactic acid to volatile fatty acids to enhance aerobic stability.
- c) Production of bacteriocins, which are capable of killing many undesirable organisms that are responsible for spoilage.

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CHEMICAL

The salts contained in **COOL-STORE XL** are a unique blend of **non-corrosive** preservatives. They are used widely in the food industry because of their broad spectrum of activity. This ensures continuous protection over a wide pH range, resulting in a more rapid fall in pH.

These salts convert to organic acids within the clamp. They restrict the growth of yeasts and moulds which are responsible for the loss of nutrients and production of mycotoxins.

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BENEFITS

- ★ Delayed heating at feed out.
- ★ Favours an efficient fermentation by killing out undesirable organisms and therefore reducing dry matter loss.
- ★ Improves fibre digestion by the action of the enzymes within the clamp.
- ★ Reduces the production of mycotoxin which can restrict intake, lead to health problems and ultimately reduced performance.

★ **NON-CORROSIVE** ★