NEW

ULTRA-COOL

ULTRA-COOL FOR WHOLE CROP SILAGE

WEEKS AFTER HEADING	3	5	7
YIELDS/DM/Ha	10.3	**12.0**	13.1
DM%	30%	**39%**	52%
PROTEIN %	10%	**9%**	8%
SUGAR %	8%	**5%**	3%
STARCH %	6%	**21%**	30%
'D' VALUE	70%	**73%**	74%
pH	3.8	**4.0**	4.6
INTAKE Kg DM	8.6	**9.0**	9.0
B/F %	4.11	**3.98**	3.81
PROTEIN %	2.99	**3.01**	3.00
CORR. MILK	27.1	**27.7**	26.6
WEIGHT GAIN gm	114	**169**	154
AEROBIC STABILITY	MED	**POOR**	V. POOR

Whole crop should be harvested when grain is at the thick cheesy stage and bottom 1/3 of the plant is green. It is beneficial to put a layer of direct cut grass on top to aid consolidation and reduce gaseous exchange.

The Danish experience (shown above) has shown the best results are achieved when dry matter ranges between 35-40%

NEW

ULTRA-COOL

ULTRA-COOL 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 the range of 25%-35% 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 **ULTRA-COOL** even more important.

NEW

ULTRA-COOL

APPLICATION INSTRUCTIONS

GRANULAR - Pack size 20 kg bags (treats 50 tonnes)
Apply @ 400 gm per tonne of forage

LIQUID - 250g sachets (treats 25 tonnes)
Mixing Pre-dissolve each sachet in approximately 2-3 litres of warm water and make up to 50 litres to treat 25 tonnes (4x250g sachets per 200 litre drum to treat 100 tonnes).

Application rate
Apply at 2 litres per tonne of fresh forage

Shelf life
Will remain stable and usable once mixed for approx 5 days.

Storage
Store in a cool dry place
For further advice on good silage making practices contact; Britmilk Advisor or Local Merchant

ULTRA COOL is a G.M.O. free product and is suitable for organic farming systems

BRITMILK ADVISORS

Alwyn Fleming, Co Tyrone/Fermanagh
Tel/Fax 028816 48314 Mobile 07768 854916
Oscar Clingen, Co Down/Armagh
Tel/Fax 028855 48107 Mobile 07802 288108
John Kelso, Co Antrim/Londonderry
Tel/Fax 028944 33423 Mobile 07710 872377
Mervyn Turkington, Southern Scotland
Tel 01387 750459/750567 Mobile 07860 416590
Martin Jameson, England/Wales
Tel/Fax 01207 529889 Mobile 0795 0032305
Tom Nelson, Northern & Central Scotland
Tel/Fax 01560 480350 Mobile 07774 241786

Dumfries, Scotland. DG1 4PT.
Telephone: +44 (0) 1387 750459/750567
Fax +44 (0) 1387 750243
Email: info@britmilk.co.uk www.britmilk.co.uk

NEW

ULTRA-COOL

BIOLOGICAL ADDITIVE TO ENHANCE PERFORMANCE AND IMPROVE STABILITY OF FORAGE BOTH IN CLAMP AND TROUGH FOR

FERMENTED WHOLE CROP & MAIZE SILAGE

★ ★ ★ ★ ★

FROM

BRITMILK

NEW

ULTRA-COOL

BACTERIA

ULTRA-COOL's unique combination of Heterofermentative bacteria and Bacillus spp, suplying 1 x 10^6 cfu per gram of treated forage (1million cfu/gram) will result in a more rapid drop in pH thus restricting the growth of detrimental bacteria.

Heterofermentative bacteria produce stable acids and metabolytes with a broad spectrum of activity against moulds and yeasts. If not controlled these can lead to considerable spoilage and loss of nutrients.

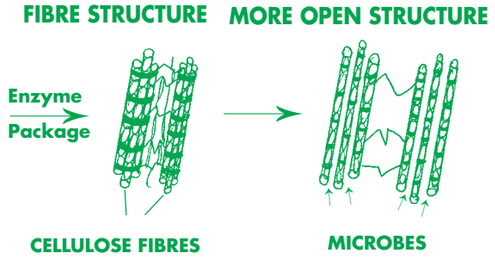
Bacteriocins are also produced using specific Bacillus spp which are capable of killing many undesirable organisms that are responsible for spoilage. The inclusion of Bacillus spp also enhances fibre digestion via the production of digestive enzymes.

NEW

ULTRA-COOL

ENZYMES

The hydrolytic enzyme system in **ULTRA-COOL** is designed to breakdown fibre and produce a more open structure to enhance digestion by the rumen microbes.



The inclusion of bacillus spp has the added benefit of continuing to produce digestive enzymes in the rumen when fed.

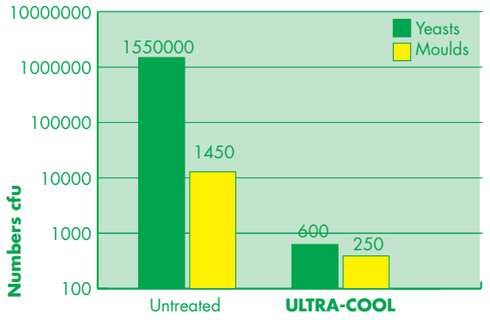
This increases the utilization of the cellulytic components of the wholecrop.

NEW

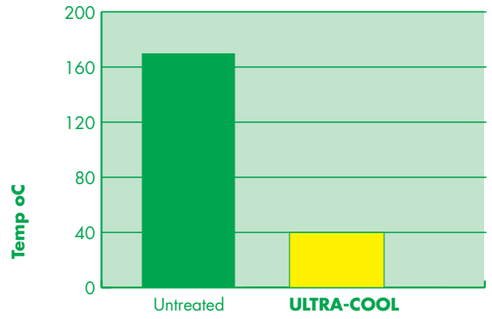
ULTRA-COOL

TRIAL DATA

Effect of Ultra-Cool on Spoilage Micro-Organisms



Cumulative Temperature Rise (over 7 days)



NEW

ULTRA-COOL

BENEFITS

- ★ Delayed heating at feed-out.
- ★ Favours a faster fermentation thereby controlling undesirable organisms responsible for dry matter losses
- ★ Improves fibre digestion by the action of the enzymes within the clamp.
- ★ Reduces the production of mycotoxins which can restrict intake and lead to health problems.
- ★ Improved rumen digestion by action of digestive enzymes produced by bacillus spp.

★ **NON-CORROSIVE** ★