

BONSILAGE CLASSIC

- » **Type of additive:** biological and water soluble silage additive
- » **Dosage:** At least 100,000 CFU/g fresh matter (FM) of forage
- » **Dry Matter Range of Crops:** Suitable for mais silage (25-33% DM) and alfalfa silage (30-40% DM)

BONSILAGE products rank as the No. 1 silage inoculants in Europe and are now available. Our products contain living, specifically selected lactic acid bacteria (LAB) produced by our affiliated plant Lactosan, a leader in scientific selection and production of LAB for silage and probiotics in animal feed. Our access to such highly sought after bacteria, along with extensive on-farm research and feeding trials, results in superior forage quality and feeding value.

Classic Performance for Corn and Alfalfa

BONSILAGE CLASSIC ensures a reliable fermentation process for corn silages and alfalfa silages. Specially selected strains of homo-fermentative LAB quickly lower the pH level in standard dry matter ranges.

Characteristics

- » *L. plantarum* quickly lowers the pH level by producing lactic acid in the front end fermentation cycle
- » This enhancement results in very palatable, highly digestible silages for higher feed intake
- » LAB mix for improved anaerobic stabilization

- » Selected strains of homofermentative lactic acid bacteria
- » **Active Ingredients:** *Lactobacillus plantarum* and *Pediococcus pentosaceus*
- » **Active Substance:** LAB not less than 1.0×10^{11} CFU/g product



Directions for Use

1. Fill $\frac{3}{4}$ of the bottle with cool, clean, non-chlorinated water and shake it well until product is fully dissolved (app. 5 sec.)
2. Pour solution into applicator
3. Add additional water to achieve final concentration. Refer to mixing chart for correct volumes

Application:

- » Apply 1 g of BONSILAGE CLASSIC equally on 1 ton FM forage, based on individual application rate and type of available applicator
- » One can of BONSILAGE CLASSIC (100 g) will sufficiently treat 100 tons FM forage
- » Do NOT add additional acids, salts or other substances, as they could reduce the number of viable bacteria in the product

Storage:

- » The reconstituted bacterial solution remains stable for 48 hours when stored in a cool place.
- » Storage in a refrigerator (+4 °C) prolongs the maximum shelf life to 1 week
- » Store unopened bottles in a cool, dry place away from direct sunlight

BONSILAGE CLASSIC contains noble LAB strains which are preserved by the latest freeze dried conservation technology, allowing all BONSILAGE products to be stored at room temperature. Freezer storage is NOT needed.

Packaging:

BONSILAGE CLASSIC comes in a sealed plastic can, like all BONSILAGE products. This sturdy packaging ensures high quality protection against environmental influences, resulting in a 24 month shelf life of all BONSILAGE products. This packaging also allows convenient mixing with water.

Please note:

BONSILAGE CLASSIC contains a balanced mix of highly active homofermentative lactic acid bacteria strains. **With a very well-managed ensiling process, accurate dosing and sufficient compaction of the forage, BONSILAGE CLASSIC can improve silage quality.** The target density for proper fermentation should be at the minimum of 200kg DM/m³. For complete fermentation, the silage should be stored for a minimum of 8 weeks before start of feed out.

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