



# Product Specifications



1900 Scott Avenue • Des Moines, Iowa, USA 50317 • tel: 515.559.5100 • www.kemin.com/ag

## Silage SAVOR<sup>®</sup> brand Liquid Preservative

### COUNTRY

Canada

### ITEM CODE

014278

### DESCRIPTION

A liquid preservative for grass and legume silage that improves silage quality by increasing the retention of nitrogen in non-lactating dairy cows.

### INGREDIENTS

Water, Propionic Acid, Ammonium Hydroxide, Sodium Tripolyphosphate, Butylated Hydroxyanisole, Benzoic Acid, FD&C Yellow No. 5 Dye, Lactic Acid and Sorbic Acid.

### QUALITY SPECIFICATIONS

Guaranteed Analysis	
Propionic Acid (min.)	34%* As determined by the Kemin GLC acidification method.
Parameter	
pH	4.8 – 5.2
Specific Gravity	1.04 – 1.06
Refractive Index	1.38 – 1.39

### TYPICAL CHARACTERISTICS

Parameter	
Color	Yellow
Odor	Light Citrus
Weight per Liter	1.07 Kg/L
Viscosity	34 – 45 cps at 25° C

### INSTRUCTIONS FOR USE

Apply Silage SAVOR<sup>®</sup> brand liquid with the KEMIFLO<sup>®</sup> brand HS or an approved applicator. Calibrate applicator using nozzle tip(s) and flowmeter setting so as to apply the following amount of Silage SAVOR liquid:

1 kg/tonne of grass and legume forage

Moisture levels: 55 – 65% for grass-legume forage.



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## GUIDES TO GOOD SILAGE:

Correct moisture content at harvesting is a necessity in obtaining the maximum feed value from silage. When forage is cut too wet, seepage, limited lactic acid formation, low palatability, decreased dry matter yield per acre and off-odors can result.

Cutting forage when it is too dry can cause poor fermentation, decreased dry matter yield, result in poor compaction, danger of excess heat and oxidation, deterioration and decreased cattle performance. Cutting too dry also takes more power to harvest and increases silo storage space requirements per tonne of forage.

Grasses and the legumes should be chopped into (1/4-3/8") pieces to insure tight packing and exclusion of oxygen. Packing silage to a density of at least 20 kPA (3 pounds per square inch) decreases the amount of oxygen present, improves fermentation and reduces waste. Wrap baled silage as soon as possible after baling.

NOTE: Silage SAVOR liquid is not a substitute for good management.

## STORAGE

Cool weather: Store in a warm, dry place above 35° F (1° C). Do not use or store near heat or open flame.

Warm weather: Store in the dark or in deep shade. Use within 12 months of the manufacturing date.

NOTE: Product will darken and a precipitate may form if exposed to sunlight.

CAUTION: Keep out of reach of children. Harmful if swallowed. Avoid contact with skin and eyes. This product may cause dermal and respiratory irritation and/or sensitivity. Appropriate protective equipment must be worn during handling.

## PACKAGING

20 kg drums, 200 kg barrels

No. D'ENR 981165