

Josilac® classic

Silage Inoculant

The specialist for legumes and low dry matter silages

TURBO EFFECT

Premix of biological silage additives

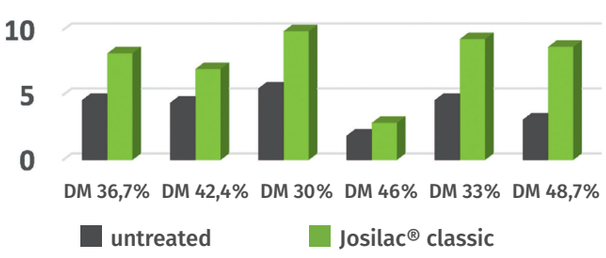
Product features:

- **Targeted blend** of different homofermentative bacteria strains with highly effective enzymes
- Permitted for use in **organic farming**
- **DLG-certified** (1b, 1c, 4b, 4c milk)
- **TURBO**-Effect
  Immediate performance through strong and rapid acidification of the silage material

Advantages of Josilac® classic:

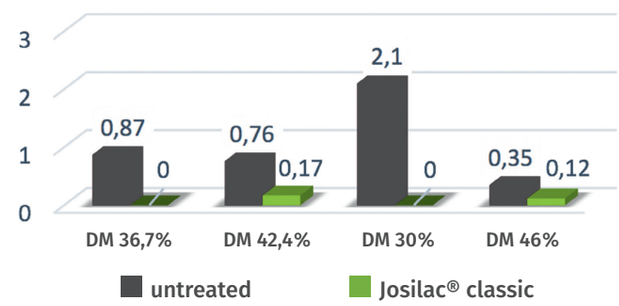
- **High inoculation rate** of homofermentative lactic acid bacteria
- **Enzymes** to enhance the degradation of structural fibre
- **Ideal for legumes and grass silage**
- Unlocking **greater milk yield potential** from the forage

Lactic acid content in grass silage [%]



Josilac® classic is a highly efficient silage inoculant which, **through the formation of large quantities of lactic acid, quickly and safely initiates the ensiling process** even in grassland that is moderately difficult to ensile.

Butyric acid content in grass silage [%]



Undesirable fermentation microorganisms (e.g. clostridia and listeria), which can impair silage quality through butyric acid formation, are **effectively suppressed.**

Josilac® classic

Premix with biological silage inoculants

Recommended Application			
Grass	Legumes	Whole-crop silage	Corn Silage
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Composition:

homofermentative lactic acid bacteria and enzymes.

Inoculation Density:

600,000 CFU lactic acid bacteria / g silage.

Recommended Dosage:

6 g **Josilac® classic** per t of forage,
one sachet (150g) is sufficient for 25t forage.

Direction for use:

Dissolve **Josilac® classic** in at least 0.5 L of non-chlorinated water, stirring or shaking vigorously.

Dilute the solution further with water and apply it evenly to the harvested crop at a rate of 0.4–2.0 L per ton of forage.

The degree of dilution depends on the harvesting method, the harvesting capacity per hour and the nozzle output.

Recommended water temperature: 18–30 °C
Recommended dry matter content: 25–40% DM
The solution is ready to use immediately.
Use it up within 48 hours.

Note: The silo should remain sealed for at least 6 weeks.

Packaging Size:

10 x 150g

Storage and minimum shelf-life in closed original packaging:

Shelf life: 24 months when stored in a cool, dry place.
Best before: see imprint.
Protect from light and direct sunlight.
Ideally store in a refrigerator or freezer.

Mode of Action:

Homofermentative lactic acid bacteria acidify the silage material rapidly and to a sufficiently low pH. Because the different bacterial strains in the combination take effect one after another, the product stays active over an extended period. This effectively prevents undesirable fermentation.

The enzymes it contains break down structural components of the plant cell wall (hemicellulose). This releases additional fermentation substrate and makes the fibre structure more accessible for digestion.This ensures reliable fermentation even under difficult conditions (wet weather, low sugar content, high buffering capacity).

**You have questions about Josilac® classic?
Then feel free to contact us!**

Compliance with good agricultural practice is essential for the silage inoculant to be effective.

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Josilac®
by Josera.

JOSERA GmbH
Industriegebiet Süd | 63924 Kleinheubach | Tel.: +49 9371 940-0 |
export@josera.de | www.josera-agriculture.com

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