

## The Effects of Bacterial Inoculants and/or Enzymes on the Fermentation, Aerobic Stability and *in vitro* Dry and Organic Matter Digestibility Characteristics of Triticale Silages

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### Summary

This study was carried out to determine the effects of lactic acid bacteria inoculant, enzymes and lactic acid bacteria inoculant-enzymes mixture on the fermentation, cell wall content, aerobic stability and *in vitro* dry and organic matter digestibility characteristics of triticale (*xTriticosecale* Wittmack) silages. Triticale was harvested at the milk stage of maturity. Pioneer -1188 (Iowa, USA), enzyme (Global Nutritech, TR) and Sil-All (Alltech, UK) were used as lactic acid bacteria, enzyme and lactic acid bacteria+enzyme mixture inoculants. Inoculants were applied to silages at 6.00 log<sub>10</sub> cfu/g levels. After treatment, the chopped triticale was ensiled in 1.0 liter special anaerobic jars, equipped with a lid enabling gas release only. Three jars from each group were sampled for chemical and microbiological analysis on days 2, 5, 8 and 45 after ensiling. At the end of the ensiling period (45<sup>th</sup> day) all silages were subjected to an aerobic stability test for 5 days. In addition, *in vitro* dry and organic matter digestibility of these silages were determined. Both inoculants and enzymes increased characteristics of fermentation but impaired aerobic stability of triticale silages. Enzymes and lactic acid bacteria+enzymes mixture inoculant decreased neutral detergent fibre content and increased *in vitro* dry and organic matter digestibility of silages.

**Keywords:** *Triticale, Lactic acid bacterial inoculants, Enzyme, Fermentation, Aerobic stability*

## Bakteriyal İnokulantlar ve/veya Enzimlerin Tritikale Silajlarında Fermantasyon, Aerobik Stabilite ve *in vitro* Kuru ve Organik Madde Sindirilebilirliği Üzerine Etkileri

### Özet

Bu çalışma silaj katkı maddesi olarak kullanılan laktik asit bakteri inokulantı, enzim ve laktik asit bakteri+enzim karışımı inokulantların, tritikale (*xTriticosecale* Wittmack) silajlarının fermantasyon, aerobik stabilite ve *in vitro* kuru ve organik madde sindirilebilirlik özellikleri üzerindeki etkilerinin saptanması amacı ile düzenlenmiştir. Laktik asit bakteri inokulantı olarak Pioneer-1188 (Iowa, USA), enzim (Global Nutritech, TR) ve laktik asit bakteri+enzim karışımı inokulant olarak Sil-All (Alltech, UK) kullanılmıştır. İnokulantlar silajlara 6.00 log<sub>10</sub> cfu/g düzeyinde katılmışlardır. Uygulamadan sonra parçalanmış tritikale, yalnızca gaz çıkışına olanak tanıyan 1.0 litrelik özel anaerobik kavanozlara silolanmıştır. Silolamadan sonraki 2, 5, 8 ve 45. günlerde her gruptan üçer kavanoz açılarak kimyasal ve mikrobiyolojik analizler yapılmıştır. Silolama döneminin sonunda (45. gün) açılan tüm silajlara 5 gün süre ile aerobik stabilite testi uygulanmıştır. Ayrıca bu silajların, *in vitro* kuru ve organik madde sindirilebilirlikleri saptanmıştır. Sonuç olarak her iki inokulant ve enzim, tritikale silajlarının fermantasyon özelliklerini artırmıştır. Enzim ve laktik asit bakteri+enzim karışımı inokulantları silajların nötral deterjanlarda çözünmeyen lif içeriklerini azaltmış ve *in vitro* kuru ve organik madde sindirilebilirliklerini artırmıştır.

**Anahtar sözcükler:** *Tritikale, Laktik asit bakteri inokulantları, Enzim, Fermantasyon, Aerobik stabilite*

### INTRODUCTION

Maize silage is a major component of diets fed to dairy cows because of the high energy yield per unit area, relatively high palatability, the ease of mechanization

and storage, and the uniformly high feeding value <sup>1,2</sup>. However, on drought prone sandy soils, and in years with insufficient rainfall the yield of maize is very low [7

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to 8 tons dry matter (DM)/ha]. In situations where water is a limiting factor for growing maize, triticale may be an alternative fodder crop. When triticale is harvested as whole crop triticale silage the DM yield ranges between 9 and 11 tons/ha. Therefore, under water limiting conditions it may be attractive to replace forage maize by whole crop triticale silage <sup>3</sup>.

Silage additives had been used to improve the silage quality <sup>4</sup>. Inoculations and enzymes are the most popular silage additives. Bacterial inoculants are added to silage in order to stimulate lactic acid fermentation, accelerating the decrease in pH, and thus improving silage preservation <sup>5,6</sup>. Enzymes were originally added to silage to improve fermentation characteristics and animal performance. When fermentable water soluble carbohydrates (WSCs) are limiting, enzyme additives should improve fermentation characteristics by releasing WSCs for use by the lactic acid bacteria during the fermentation process, resulting in silage with a lower final pH and higher lactic acid content <sup>7</sup>. The mixtures of inoculations and enzymes had also been employed to improve silage fermentation quality <sup>8</sup>.

Some researchers had also reported the effects of additives on the fermentation and nutritive value of triticale silage <sup>9,10</sup>. In contrast, there is limited study about the effects of inoculant, enzymes and inoculant-enzymes mixture on fermentation and nutritive value of triticale silage. The series of experiments was undertaken to examine the effect of inoculant, enzymes and inoculant-enzymes mixture on the fermentation, aerobic stability and nutritive value of triticale silage.

## MATERIAL and METHODS

Triticale (*xTriticosecale* Wittmack) at the milk stage (36.9% DM) was harvested by hand and cropped with laboratory type cropped to about 2.0 cm size and ensiled in 1.0 liter special anaerobic jars (Weck, Wher-Oftlingen, Germany), equipped with a lid that enables gas release only. Each jar filled with about 450 g (wet weight) of cropped forage, without a headspace. There were 48 jars per crop, and they were stored at ambient temperature (22-26°C). Fresh and ensiled material (on days 2, 5, 8 and 45 after ensiled, three jars per treatment for each time) were sampled for chemical and microbiological analysis. At the end of the ensiling period, the silages were subjected to an aerobic stability test for 5 days in a system developed by Ashbell et al. <sup>11</sup>. In this system, the numbers of yeasts and molds, change in pH and amount of CO<sub>2</sub> produced during the test are used as aerobic deterioration indicators.

The chopped triticale was mixed and divided into

equal portions for application of four treatments: (1) distilled water, denoted as treatment control; (2) inoculant, a mixture of lactic acid bacteria (LAB) consisting of *Lactobacillus plantarum* and *Enterococcus faecium* applied at a rate of 6.00 log<sub>10</sub> cfu LAB/g of fresh forage (Pioneer 1188, USA), treatment LAB; (3) enzymes, a mixture of enzymes consisting of cellulase, amylase, hemicellulase and pentosanase enzymes applied at a rate of 0.01 mg/g of fresh forage (Enzyme, Global Nutritech 41600 Kandira, Kocaeli-Turkey), treatment Enzyme; (4) inoculant + enzymes, a mixture of LAB consisting of *Pediococcus acidilactici*, *Lactobacillus plantarum*, *Streptococcus faecium* and cellulase, amylase, hemicellulase and pentosanase enzymes applied at a rate of 6.00 log<sub>10</sub> cfu LAB/g of fresh forage (Sil All, Altech, UK), treatment LAB+enzyme. The application rate determined by the manufacturers stated the level of LAB and enzyme in the products. On the day of the experiment, inoculants and enzymes were suspended in 20 ml of tap water and the whole suspension was sprayed over 10 kg (wet weight) of the chopped forage spread over a 1 x 4 m area. All inoculants and enzymes were applied to the forages in a uniform manner with constant mixing.

pH values and ammonia nitrogen (NH<sub>3</sub>-N) content of fresh and silage samples was determined, according to Anonymous <sup>12</sup>. The WSCs content of silages was determined by spectrophotometer (Shimadzu UV-1201, Kyoto, Japan) after reaction with an antron reagent <sup>12</sup>. Lactic and acetic acid were determined by the spectrophotometric method <sup>13</sup>. LAB, yeast and mold numbers were obtained according to the methods reported by Seale et al. <sup>14</sup>. The microbiological examination included enumeration of lactobacilli on pour plate Rogosa agar (Oxoid CM627 incubated at 30°C for 3 days), yeast and molds on spread plate malt extract agar (acidified with LA to pH 4.0 and incubated at 30°C for 3 days). The lactobacilli mold and yeast numbers of the silages were converted into logarithmic coli form unit (cfu/g). Fermentation losses were evaluated according to weight loss <sup>15</sup>. The DM content of the fresh and silage materials was determined by drying at 60°C for 72 h in a fan-assisted oven, followed by milling through a 1-mm screen and drying for another 3 h at 103°C. Ash content was obtained after 3 h at 550°C. Crude protein (CP) content were determined following the procedure of Association of Official Analytical Chemists <sup>16</sup>. Neutral detergent fiber (NDF) and acid detergent fiber (ADF) was performed according to Goering and Van Soest <sup>17</sup>. *In vitro* DM and organic matter (OM) digestibility of the silages was determined with the procedure reported by Aufrère and Michalet-Doreau <sup>18</sup>, with a three-stage technique: Pre-treatment with pepsin in hydrochloric acid (0.2% pepsin in 0.1 N HCl), starch hydrolysis, attack by cellulase (Onozuka R 10 from *Trichoderma viride*, Merck).

The statistical analysis of the results included one-way analysis of variance and Duncan's multiple range tests, which were applied to the results using the Minitab statistical package program <sup>19</sup>.

## RESULTS

The chemical composition of the fresh and ensiled triticale is given in *Table 1*. The triticale used for ensiling was characterized by DM content of 36.9%, concentration of CP of 9.0% and concentration of WSCs of 63.7 g/kg DM. The composition of structural carbohydrate in the cell wall was 61.2% NDF and 38.3% ADF in DM. All silages were well preserved. The addition of LAB, enzyme and LAB + enzyme mixture at ensiling improved the fermentation parameters of triticale silages, with increasing lactic acid levels, and decreasing acetic acid, NH<sub>3</sub>-N and pH values (P<0.05) compared to control silage. The WSCs in all silages decreased with the decrease in pH. The addition of LAB, enzyme and LAB + enzyme mixture at ensiling had significantly higher WSCs compared with the control silage (P<0.05). After 2 days of ensiling, control silages significantly increased the weight losses than the LAB, enzyme and LAB+enzyme mixture treated silages (P<0.05). The same trend was shown at 5, 8 and 45 days of ensiling.

The microbiological composition of the silages is given in *Table 2*. Lactobacilli numbers increased during the fermentation period. In the present study, the LAB and LAB + enzyme mixture treated silages increased

lactobacilli and decreased mold numbers of triticale silages compared with the control silage (P<0.05). In contrast, lactobacilli and mold numbers of enzyme treated silages did not differ from control silage. The addition of LAB or enzyme had no influence on yeast numbers of the silages (P>0.05).

**Table 2.** Results of the microbiological analysis of the triticale silages (log cfu/g DM)

**Tablo 2.** Tritikale silajlarının mikrobiyolojik analiz sonuçları (log cfu/g kuru madde)

| Days of Ensiling | Treatment   | Lactobacilli          | Yeast    | Mold                  |
|------------------|-------------|-----------------------|----------|-----------------------|
| 0                |             | 3.8                   | 4.0      | 2.5                   |
| 2                | Control     | 3.9±0.06 <sup>b</sup> | 4.2±0.03 | 2.5±0.09 <sup>a</sup> |
|                  | LAB         | 4.0±0.03 <sup>a</sup> | 4.3±0.06 | 0.7±0.67 <sup>b</sup> |
|                  | Enzyme      | 3.8±0.04 <sup>b</sup> | 4.1±0.07 | NF                    |
|                  | LAB+ Enzyme | 4.1±0.02 <sup>a</sup> | 4.2±0.03 | NF                    |
| 5                | Control     | 4.0±0.03 <sup>b</sup> | 4.6±0.03 | NF                    |
|                  | LAB         | 4.4±0.04 <sup>a</sup> | 4.5±0.04 | NF                    |
|                  | Enzyme      | 4.2±0.05 <sup>b</sup> | 4.3±0.10 | 0.7±0.67              |
|                  | LAB+ Enzyme | 4.4±0.05 <sup>a</sup> | 4.5±0.03 | NF                    |
| 8                | Control     | 4.3±0.04 <sup>c</sup> | 4.9±0.04 | 0.8±0.77              |
|                  | LAB         | 5.4±0.06 <sup>a</sup> | 4.9±0.04 | NF                    |
|                  | Enzyme      | 5.1±0.07 <sup>b</sup> | 5.1±0.37 | NF                    |
|                  | LAB+ Enzyme | 5.4±0.04 <sup>a</sup> | 4.8±0.06 | NF                    |
| 45               | Control     | 4.6±0.01 <sup>b</sup> | 5.2±0.08 | 3.2±0.13 <sup>a</sup> |
|                  | LAB         | 6.0±0.04 <sup>a</sup> | 5.1±0.02 | 2.3±0.14 <sup>b</sup> |
|                  | Enzyme      | 5.7±0.21 <sup>a</sup> | 5.2±0.04 | 2.8±0.19 <sup>b</sup> |
|                  | LAB+ Enzyme | 6.1±0.06 <sup>a</sup> | 5.1±0.06 | 2.2±0.14 <sup>b</sup> |

**LAB:** lactic acid bacteria; **NF:** not found

<sup>a-b-c</sup> Within a column means followed by different letter differ significantly (P<0.05)

**Table 1.** Results of the chemical analyses of the triticale silages

**Tablo 1.** Tritikale silajlarının kimyasal analiz sonuçları

| Days of Ensiling | Treatment    | pH                    | DM, %     | WSCs, g/kg DM          | NH <sub>3</sub> -N, g/kg TN | LA, %                  | AA, %                 | Weight Loss, %        | CP, %    | NDF, %                  | ADF, %    |
|------------------|--------------|-----------------------|-----------|------------------------|-----------------------------|------------------------|-----------------------|-----------------------|----------|-------------------------|-----------|
| 0                |              | 5.8                   | 36.9      | 63.7                   | 22.9                        | 0.9                    | 0.3                   | -                     | 9.0      | 61.2                    | 38.3      |
| 2                | Control      | 5.6±0.04 <sup>a</sup> | 36.6±0.56 | 44.2±1.50              | 37.6±3.12                   | 3.4±0.12 <sup>b</sup>  | 0.3±0.06              | 1.6±0.12 <sup>a</sup> | 9.1±0.14 | 62.1±0.68               | 38.0±0.80 |
|                  | LAB          | 4.2±0.06 <sup>c</sup> | 36.4±0.53 | 47.0±1.25              | 30.5±3.48                   | 5.0±0.24 <sup>a</sup>  | NF                    | 0.5±0.02 <sup>b</sup> | 9.0±0.07 | 60.5±0.60               | 37.9±0.71 |
|                  | Enzyme       | 5.3±0.04 <sup>b</sup> | 36.4±0.35 | 47.9±0.72              | 31.4±1.96                   | 3.9±0.17 <sup>b</sup>  | 0.4±0.05              | 0.5±0.03 <sup>b</sup> | 9.0±0.12 | 60.9±0.24               | 37.8±0.53 |
|                  | LAB + Enzyme | 4.2±0.02 <sup>c</sup> | 36.6±0.26 | 49.0±1.34              | 27.5±3.30                   | 4.7±0.10 <sup>a</sup>  | NF                    | 0.4±0.07 <sup>b</sup> | 9.0±0.10 | 61.0±0.27               | 37.3±0.29 |
| 5                | Control      | 5.3±0.05 <sup>a</sup> | 36.5±0.35 | 33.2±1.01 <sup>b</sup> | 54.8±2.81 <sup>a</sup>      | 4.2±0.13 <sup>b</sup>  | 1.6±0.09 <sup>a</sup> | 2.7±0.05 <sup>a</sup> | 8.7±0.08 | 60.8±1.18               | 38.2±1.03 |
|                  | LAB          | 4.1±0.02 <sup>b</sup> | 36.4±0.16 | 39.1±1.08 <sup>a</sup> | 25.4±1.42 <sup>c</sup>      | 6.3±0.25 <sup>a</sup>  | 0.7±0.08 <sup>b</sup> | 0.9±0.10 <sup>b</sup> | 9.0±0.06 | 60.8±1.10               | 38.3±0.80 |
|                  | Enzyme       | 5.0±0.04 <sup>a</sup> | 36.8±0.24 | 41.9±0.88 <sup>a</sup> | 36.9±1.07 <sup>b</sup>      | 6.8±0.17 <sup>a</sup>  | 0.8±0.15 <sup>b</sup> | 1.0±0.13 <sup>b</sup> | 9.0±0.07 | 60.4±0.54               | 38.2±0.44 |
|                  | LAB + Enzyme | 4.0±0.03 <sup>b</sup> | 36.5±0.55 | 43.0±1.12 <sup>a</sup> | 23.9±2.02 <sup>c</sup>      | 5.8±0.29 <sup>a</sup>  | 1.0±0.13 <sup>b</sup> | 1.0±0.11 <sup>b</sup> | 9.0±0.12 | 59.0±1.06               | 37.4±0.45 |
| 8                | Control      | 5.0±0.03 <sup>a</sup> | 36.4±0.33 | 25.9±1.04 <sup>b</sup> | 82.4±3.73 <sup>a</sup>      | 5.5±0.20 <sup>c</sup>  | 2.5±0.13 <sup>a</sup> | 3.8±0.09 <sup>a</sup> | 8.5±0.12 | 60.6±0.93               | 38.2±0.53 |
|                  | LAB          | 4.1±0.04 <sup>c</sup> | 36.9±0.42 | 33.7±1.22 <sup>a</sup> | 27.6±3.26 <sup>c</sup>      | 7.5±0.34 <sup>ab</sup> | 1.8±0.08 <sup>b</sup> | 1.9±0.59 <sup>b</sup> | 8.8±0.06 | 60.6±1.76               | 37.7±0.88 |
|                  | Enzyme       | 4.5±0.04 <sup>b</sup> | 37.0±0.29 | 35.4±1.03 <sup>a</sup> | 45.0±1.63 <sup>b</sup>      | 6.6±0.12 <sup>b</sup>  | 1.9±0.08 <sup>b</sup> | 2.1±0.16 <sup>b</sup> | 8.9±0.10 | 59.4±0.38               | 37.3±1.00 |
|                  | LAB + Enzyme | 4.0±0.03 <sup>c</sup> | 36.2±0.27 | 36.6±0.97 <sup>a</sup> | 38.0±3.53 <sup>bc</sup>     | 8.0±0.23 <sup>a</sup>  | 1.8±0.08 <sup>b</sup> | 2.1±0.25 <sup>b</sup> | 9.0±0.11 | 57.9±1.04               | 36.1±1.19 |
| 45               | Control      | 4.5±0.02 <sup>a</sup> | 35.5±0.37 | 14.7±1.41 <sup>b</sup> | 103.1±7.53 <sup>a</sup>     | 7.3±0.36 <sup>b</sup>  | 5.0±0.18 <sup>a</sup> | 5.8±0.09 <sup>a</sup> | 8.5±0.08 | 60.4±0.68 <sup>a</sup>  | 38.0±0.80 |
|                  | LAB          | 3.8±0.04 <sup>c</sup> | 35.4±0.21 | 22.9±0.78 <sup>a</sup> | 57.0±4.11 <sup>b</sup>      | 10.2±0.23 <sup>a</sup> | 1.9±0.18 <sup>b</sup> | 3.6±0.59 <sup>b</sup> | 8.6±0.06 | 60.8±0.60 <sup>a</sup>  | 37.9±0.71 |
|                  | Enzyme       | 4.1±0.03 <sup>b</sup> | 35.8±0.30 | 20.4±0.93 <sup>a</sup> | 53.4±2.12 <sup>b</sup>      | 9.3±0.28 <sup>a</sup>  | 2.6±0.11 <sup>b</sup> | 3.5±0.11 <sup>b</sup> | 8.7±0.05 | 58.7±0.24 <sup>ab</sup> | 37.1±0.53 |
|                  | LAB + Enzyme | 3.7±0.02 <sup>c</sup> | 35.5±0.30 | 25.0±1.01 <sup>a</sup> | 48.8±4.20 <sup>b</sup>      | 10.5±0.30 <sup>a</sup> | 2.4±0.19 <sup>b</sup> | 3.2±0.25 <sup>b</sup> | 8.6±0.05 | 56.8±0.27 <sup>b</sup>  | 36.2±0.29 |

**LAB:** lactic acid bacteria; **DM:** dry matter; **WSCs:** water-soluble carbohydrates; **NH<sub>3</sub>-N:** ammonia-nitrogen; **TN:** total nitrogen; **LA:** lactic acid; **AA:** acetic acid; **CP:** crude protein; **NDF:** Neutral detergent fiber; **ADF:** Acid detergent fiber; **NF:** not found

<sup>a-b-c</sup> Within a column means followed by different letter differ significantly (P<0.05)

Table 3 gives the results of the aerobic exposure test. pH change, CO<sub>2</sub> production and an increase in yeast and mold numbers are indicators of silage deterioration. In the present study, the LAB or LAB + enzyme mixture treated silages increased significantly CO<sub>2</sub> production and yeast numbers in the triticale silages compared to the control and enzyme silage (P<0.05).

**Table 3.** Results of the aerobic stability test (5 days) of the triticale silages

**Tablo 3.** Tritikale silajlarının aerobik dayanıklılık test (5 gün) sonuçları

| Treatment    | pH       | CO <sub>2</sub> ,<br>g/kg DM | Yeast<br>log cfu/g<br>DM | Mold<br>log cfu/g<br>DM |
|--------------|----------|------------------------------|--------------------------|-------------------------|
| Control      | 5.6±0.14 | 40.8±1.01 <sup>c</sup>       | 5.7±0.63 <sup>b</sup>    | 4.9±0.19                |
| LAB          | 5.7±0.14 | 58.6±2.10 <sup>a</sup>       | 7.5±0.19 <sup>a</sup>    | 5.3±0.48                |
| Enzyme       | 5.7±0.11 | 48.8±2.93 <sup>bc</sup>      | 6.9±0.53 <sup>ab</sup>   | 5.0±0.15                |
| LAB + Enzyme | 5.8±0.11 | 55.2±0.83 <sup>ab</sup>      | 7.1±0.17 <sup>a</sup>    | 5.2±0.15                |

**LAB:** lactic acid bacteria

<sup>a-b-c</sup>: Within a column means followed by different letter differ significantly (P<0.05)

Values for *in vitro* DM and OM digestibility are given in Table 4. The addition of enzyme (enzyme and LAB + enzyme mixture) at ensiling had significantly higher *in vitro* DM and OM digestibility compared with the control silage (P<0.05). Inoculation with the LAB did not affect *in vitro* DM and OM digestibility (P>0.05).

**Table 4.** *In vitro* DM and OM digestibility of the ensiled triticale after 45 days of ensiling, (%)

**Tablo 4.** Silolamanın 45. gününde tritikale silajlarının *in vitro* kuru ve organik madde sindirilebilirliği, (%)

| Treatment  | DM Digestibility        | OM Digestibility         |
|------------|-------------------------|--------------------------|
| Control    | 57.6±0.34 <sup>b</sup>  | 60.10±2.11 <sup>b</sup>  |
| LAB        | 58.3±0.54 <sup>ab</sup> | 61.47±0.99 <sup>ab</sup> |
| Enzyme     | 60.9±0.20 <sup>a</sup>  | 63.91±0.57 <sup>a</sup>  |
| LAB+enzyme | 60.7±0.49 <sup>a</sup>  | 64.30±0.84 <sup>a</sup>  |

**DM:** Dry matter; **OM:** Organic matter

<sup>a-b</sup>: Within a column means followed by different letter differ significantly (P<0.05)

## DISCUSSION

Biological additives such as bacterial inoculants have been added to silage in order to stimulate lactic acid fermentation, accelerating the decrease in pH and thus improving silage preservation<sup>20</sup>. The same trend was shown in this experiment. Both LAB inoculants (LAB and LAB+enzyme) ensured rapid and vigorous fermentation that resulted in faster accumulation of lactic acid, lower pH values at an earlier stage of ensiling, and improved forage preservation. These findings are in agreement with those reported by Sucu and Filya<sup>6</sup>, Williams et al.<sup>21</sup>,

Zahiroddini et al.<sup>22</sup>. Acetic acid and NH<sub>3</sub>-N concentration in silage are also important criterions evaluating silage fermentation quality. High concentration of acetic acid (>3-4% of DM) probably leads to poor energy and DM recovery<sup>23</sup>. In the present study, the concentrations of acetic acid and weight losses of triticale silages were significantly increased in control silage compared with other groups. Silage NH<sub>3</sub>-N concentration, which reveals the extent of proteolysis in silage, was significantly lower in silage treated with LAB, enzyme and LAB + enzyme compared with control. The low NH<sub>3</sub>-N concentration may attribute to the pH sharp decline which made aerobic microorganism and plant enzymes inhibit rapidly, resulting in reduction in protein degradation during fermentation process<sup>24</sup>. Cell wall degrading enzymes, such as cellulases and hemicellulases, applied to herbage before ensiling decreased the cell wall content of ensiled crops<sup>25,26</sup>. Including cell wall degrading enzymes in silage additives has been used to increase WSCs available to LAB and as a method to degrade cell wall and subsequently improve the digestibility of OM and fiber<sup>24,27-29</sup>. In some studies, enzyme and LAB+enzyme mixture inoculants decreased cell wall contents of silages<sup>30-35</sup>. In contrast to these researcher's findings, some reports show that inoculants did not decrease significantly cell wall contents of silages<sup>22,36,37</sup>. At the end of the ensiling period, treatment with enzyme and LAB + enzyme mixture significantly decreased NDF concentration triticale silages compared with the control and LAB silages in present study. The addition of LAB or enzyme had no influence on ADF concentration. WSCs content of triticale silages significantly increased with treatment LAB or enzyme compared to control silage. However, LAB, enzyme and LAB + E mixture inoculants improved microbiological composition of triticale silages compared with control silage. At the end of the ensiling period all the treatment (LAB, enzyme and LAB + enzyme) increased lactobacilli numbers and decreased mold numbers of triticale silages compared with the control silage. The addition of LAB or enzyme had no influence on yeast numbers. The lack of effects in the present study is in agreement with previous findings<sup>6,28,33</sup>.

Aerobic deterioration of silage is a complex process which depends on many factors. Usually it is initiated by aerobic yeasts that can use either residual WSCs or lactic acid for their metabolism. Aerobic deterioration usually results in production of CO<sub>2</sub> and consequent DM losses<sup>38</sup>. Both LAB inoculants (LAB and LAB+enzyme mixture) had high contents of both residual WSCs and lactic acid and therefore, tended to spoil more upon aerobic exposure, as indicated by more intensive CO<sub>2</sub> production. These findings are agreement with those

reported by Sucu and Filya <sup>6</sup>, Filya <sup>33</sup>, Meeske et al. <sup>39</sup>.

There are various reports indicating that LAB or enzyme did not effect ruminal DM and OM degradabilities or digestibility of silages <sup>5,32,40</sup>; however in some studies, LAB or enzymes treated silage improved, degradability or digestibility <sup>28,31</sup>. In the present study, the *in vitro* DM and OM digestibility were higher in silages treated with enzymes (enzyme and LAB + enzyme mixture). In contrast, the addition of LAB had no effect on *in vitro* DM and OM digestibility. The lack of effects was in agreement with other studies in which the addition of LAB did not show significant effects on *in vitro* DM or OM digestibility of silage <sup>5,32,40</sup>.

In conclusion, the result of this study show that both LAB inoculants and enzyme increased characteristics of fermentation, but impaired aerobic stability of triticale silages. Enzyme and LAB+enzyme mixture inoculants decreased NDF content and increased *in vitro* DM and OM digestibility of triticale silages.

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