NWF Ultra Guard: For Intelligent Silage

NWF Ultra Guard

NWF Ultra Guard is specially designed to optimise the fermentation process, maintain good palatability and to improve the forage digestibility in low sugar forages.

Benefits

- Rapid pH drop in the silo
- Rapid inhibition of Clostridia and Enterobacteria
- Better forage digestibility
- Lower dry matter loss at the ensiling phase
- Greater nutritive value, less energy loss, less protein breakdown and better fibre degradability





NWF Ultra Guard Plus

NWF Ultra Guard Plus is specially designed for all higher dry matter crops to reduce losses from the presence of yeasts and moulds, and to keep silage fresh and palatable for longer.

Benefits

- Inhibition of yeasts and moulds
- Greater aerobic stability. Longer stability of the silage at opening, lower dry matter loss and higher protection from aerobic spoilage
- Greater feeding value. Lower nutrient loss due to aerobic challenges, higher energy value as a result of Lactobacillus buchneri NCIMB 40788 and improved animal performance











NWF Agriculture is a national supplier of high quality dairy, beef and sheep feeds. Whatever your farming system we can meet your needs for compound feeds, blends, straights and associated products.

All our products are supported with technical advice and solutions from sales and technical teams.

NWF Ultra Guard meets all EU and regulatory requirements and is manufactured by a leading global biotechnology company.

For more information, contact your NWF Sales Specialist, call **0800 756 2787** or email **sales@nwfagriculture.co.uk**











NWF Agriculture Ltd, Wardle, Nantwich, Cheshire, CW5 6AQ Tel: 01829 261155

www.nwfagriculture.co.uk

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NWF Ultra Guard For Intelligent Silage



The NWF Ultra Guard silage additive range delivers unrivalled fermentation and stability for all crops and conditions.

Specifically tailored solutions for all your silages.

Ultra Guard

Contains 2 synergistic strains of homofermentative lactic acid bacteria.

Contains a cellulolytic ENZYME complex combined with 2 strains of lactic acid bacteria.

Ultra Guard Plus

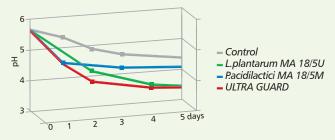
Combines an elite "acidifying" strain of lactic acid bacteria and the patented "stabilizing" Lactobacillus buchneri NCIMB 40788.

All silages are different

- Silage is the largest part of the daily intake of most ruminants.
- To optimise palatability, feeding value and safety, silage characteristics should be as close as possible to fresh forage.
- The foundation of a well-preserved silage is a fast and deep acidification.
- Some forages are also prone to aerobic spoilage (ex: high DM and high starch content forages).
- Depending on opening time, challenges can be different (acidification, stability...).
- Every challenge occurring during ensiling will have a negative impact on the economical valorisation of the harvest.



The synergy of two selected strains for fast and effective acidification.



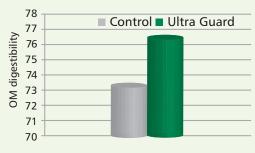
Lallemand, F, 1998

A rapid fermentation ensures more nutrients, including protein, are preserved for the cows.



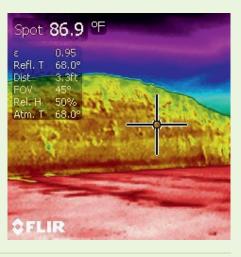
Lallemand, F, 1998

Enzyme package in Ultra Guard can improve forage digestibility.

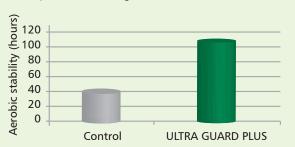


University of Honenhein, G, 2003

Heating silage will lead to environmental energy and dry matter losses.

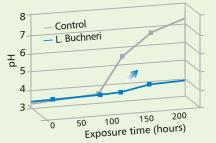


Ultra Guard Plus enhances aerobic stability and keeps silage fresh and palatable for longer.



Aarhus University, Denmark, 2009

The L. buchneri will inhibit yeast and mould populations which stabilises the pH during feedout.



University of Honenhein, G, 2003







