Managing Wild Yeasts in Silages and TMR

Limin Kung, Jr. (lksilage@udel.edu) Dairy Nutrition & Silage Fermentation Lab Department of Animal & Food Sciences Cooperative Extension University of Delaware, Newark



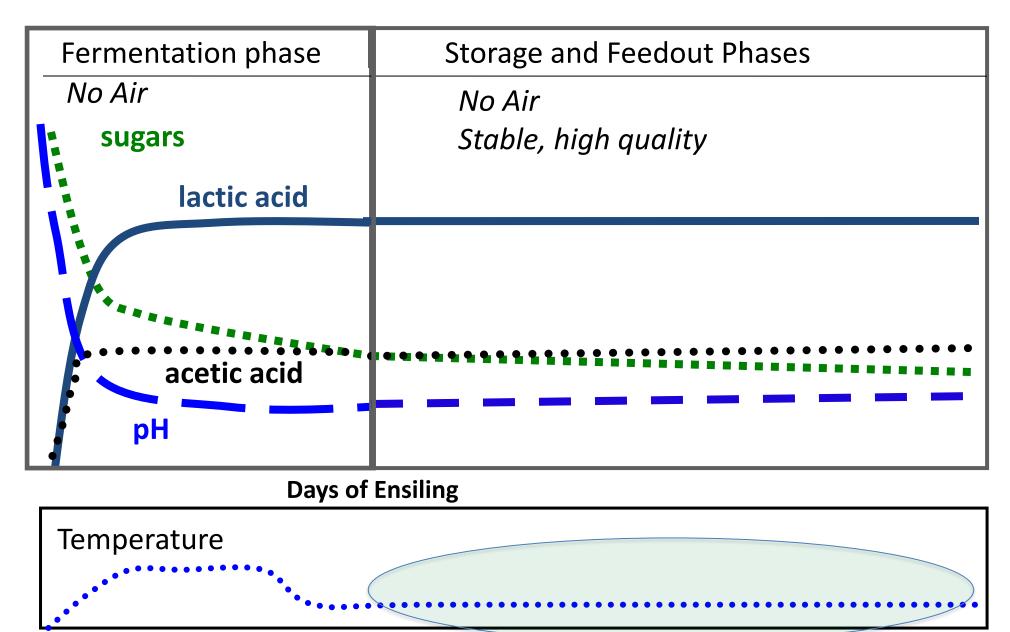
Presentation Topics

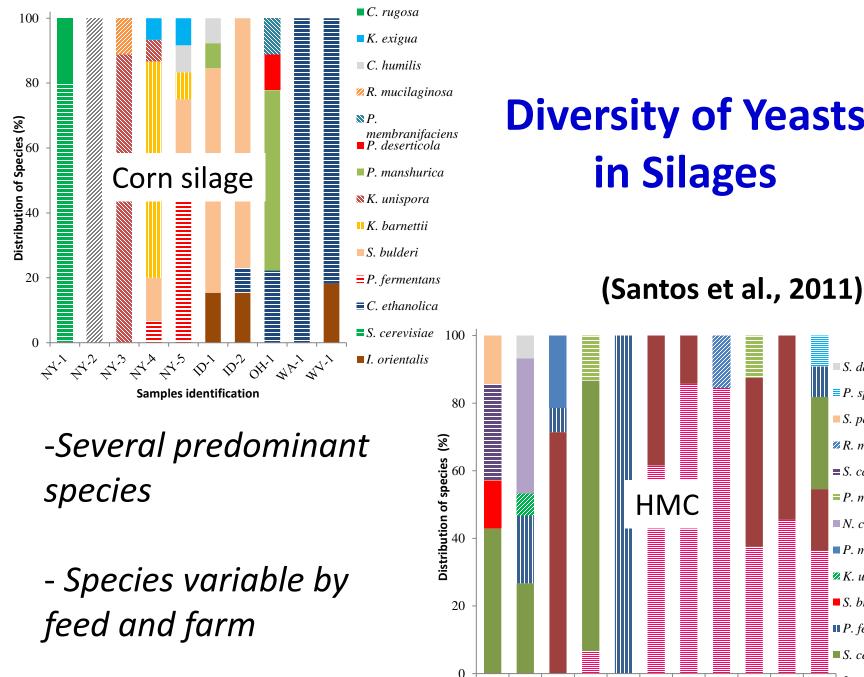
- Silage fermentation
- Yeasts in silages
- Undesirable characteristics of wild yeasts
- Potential negative effects of yeasts on ruminants
- Methods to minimize wild yeasts in silages
- What we don't know about wild yeasts

Dry Matter Losses From Good and Poor Silo Management

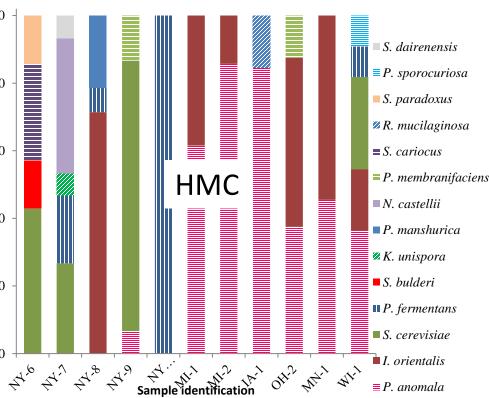
Losses From	Good Management	Poor Management		
Respiration	0-4%	5-15%		
Fermentation	4-6%	10-20%		
Seepage	0-1%	5-10%		
Aerobic instability	y 5-7%	10-20%		
during storage/feeding				
Total	10-15%	20-30%		

Ideal Fermentation and Good Storage Conditions









Metabolism of Wild Yeasts in Silage

 Anaerobic conditions – <u>Fermenting yeasts</u> convert sugars to ethanol, CO₂, and H₂0

Result: Glucose fermentation yields only 51% recovery of DM

 Aerobic conditions – <u>Lactating utilizing yeasts</u> (primary initiators of aerobic spoilage) oxidize lactic acid to CO₂ and H₂O

Result: Spoilage -> loss of DM

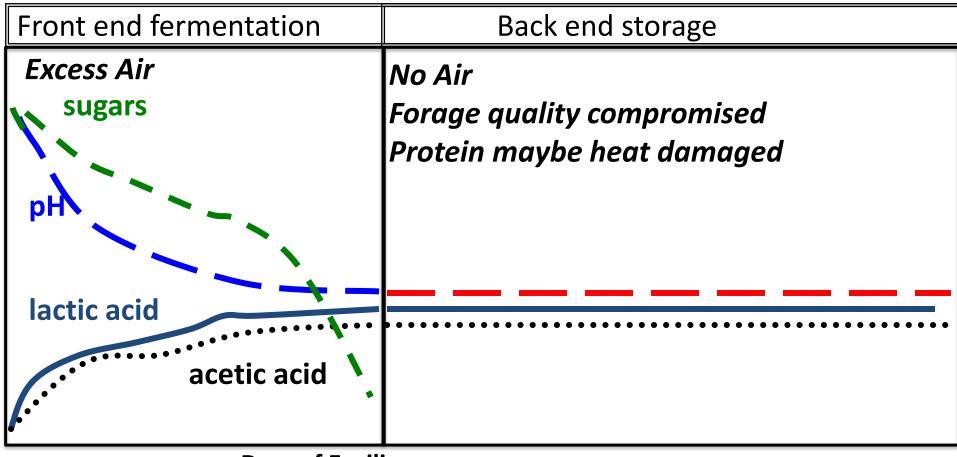
Potential Negative Effects of Yeasts in Silages and TMR

- Heating silage in the silo and feed bunk (reduced aerobic stability)
- Reduced intakes
- Acidosis like conditions
- Milk production and fat depressions

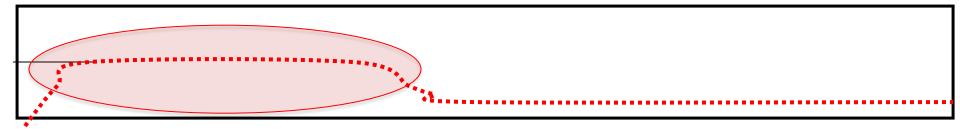
Air is the Worst Enemy of Silage

- Delays fermentation, *encourages growth of yeasts*
- Uses nutrients
- During storage and feed out
 - Stimulates growth of spoilage microbes
 - Reduces aerobic stability
 - Resulting in nutrient and DM losses

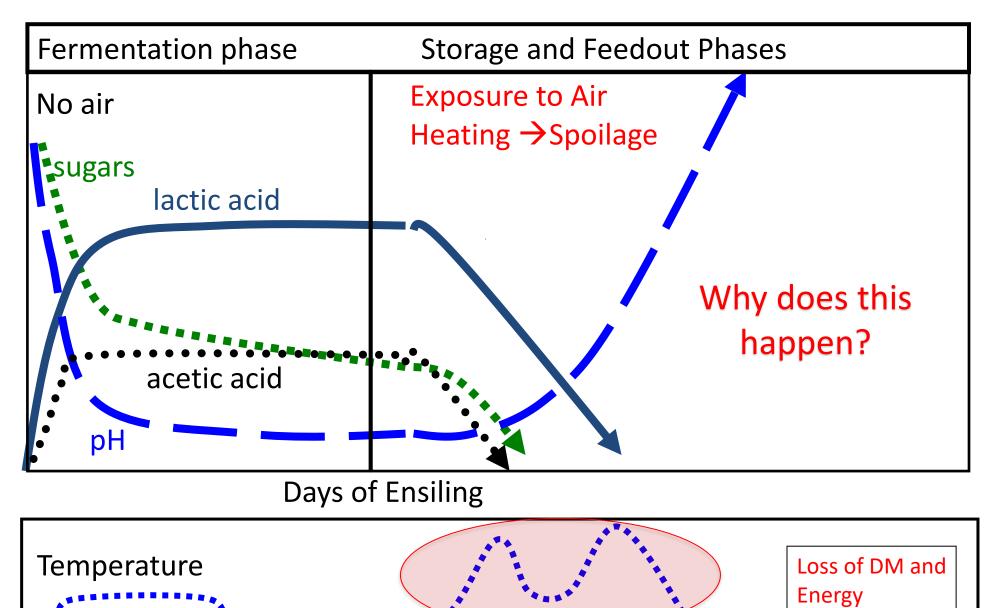
Excess Air at the Start of Fermentation



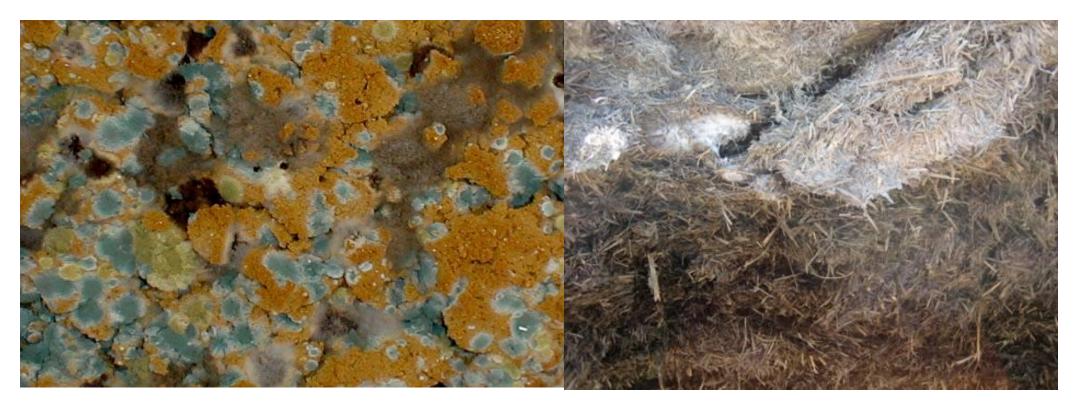
Days of Ensiling



Ideal Fermentation, Air During Storage or Feedout



It is a misconception that "molds" cause aerobic instability



The "Domino Effect" of Air and Wild Yeast on Spoilage in Silages

Silage is exposed to air

➡ Yeasts 'wake up' and degrade lactic acid

Numbers of yeasts increase

Highly degradable nutrients are destroyed

📫 Heat is produced

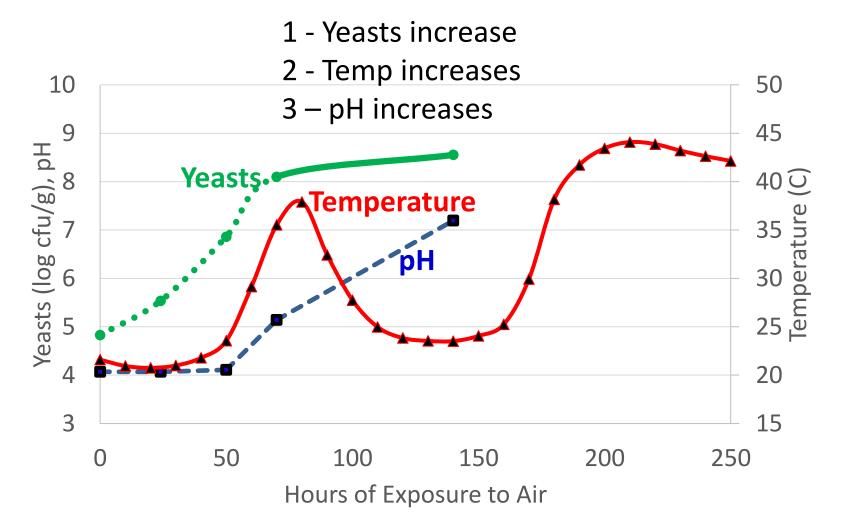
🛶 pH increases

- Molds/bacteria 'wake up' causing further spoilage
 - More heating

Massive spoilage



Changes in Yeasts, pH and Temperature of Aerobically Spoiling High Moisture Corn

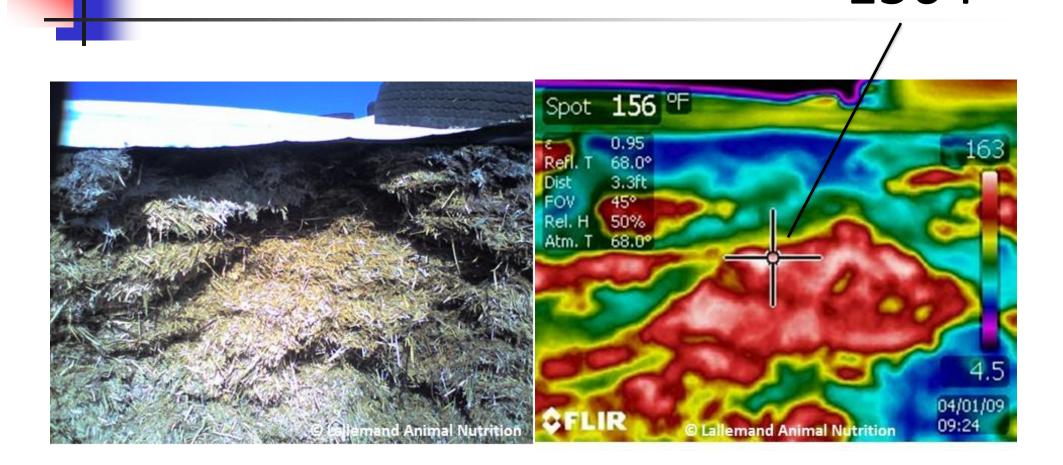


Kung et al., University of Delaware

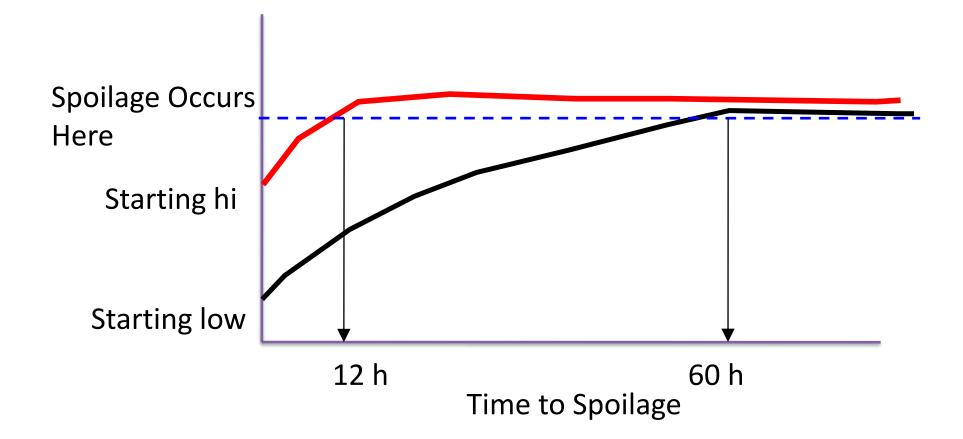
Aerobically Spoiling Silage Can Reach Temps as High as 160°F....



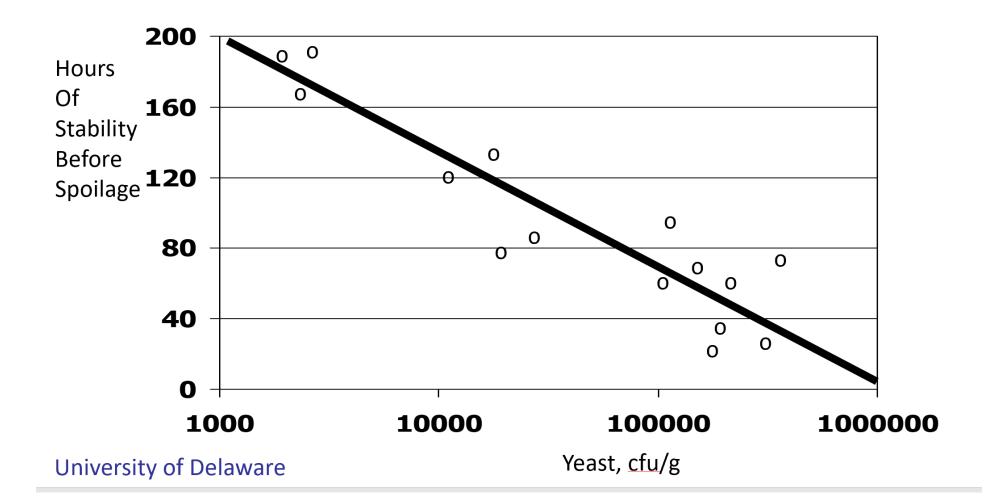
Aerobically Spoiling Silage Becomes Very Hot -> Loss of DM and Energy 156 F



How do initial populations of yeasts affect time to spoilage?



The Negative Relationship Between Number of Yeasts and Aerobic Stability



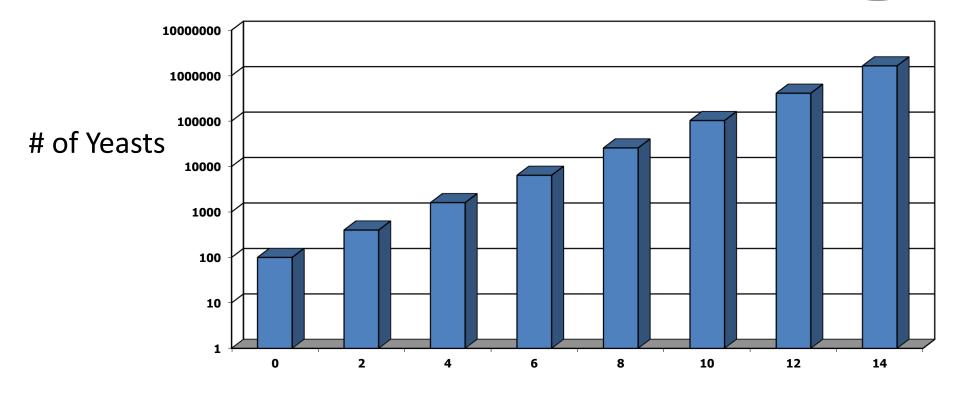
Use Caution When Interpreting Yeast Numbers

• Are high yeast counts on the standing crop a problem? Not if the crop is managed well during storage. Poor silo management is the problem!

 Numbers of yeasts and molds can increase dramatically during shipment to the forage lab (*especially in warm weather*)!

Theoretical Growth of Yeasts if Doubling Time = 1-2 h

cfu/g



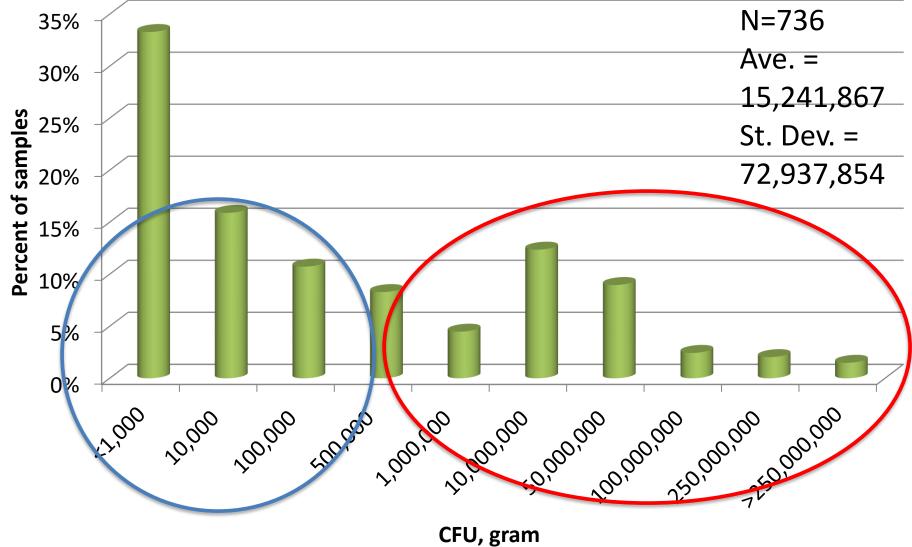
Hours of Growth

Numbers of Yeasts (and molds) in Silages and TMR

ltem	Number Range
-Standing crop	~100,000 to 500,000 cfu/g (个 in drier, damaged crops)
-Well preserved silage	~10,000 to 500,000 cfu/g (↓ in additive treated crops)
-Silage exposed to air (during storage or feedout)	~500,000 to > millions of cfu/g
 -Clostridial silage -Very old (years of storage) silage -Blackened top layers of bunker or pile silos 	Can be "0"



Distribution of Yeast Counts in Corn Silage CVAS



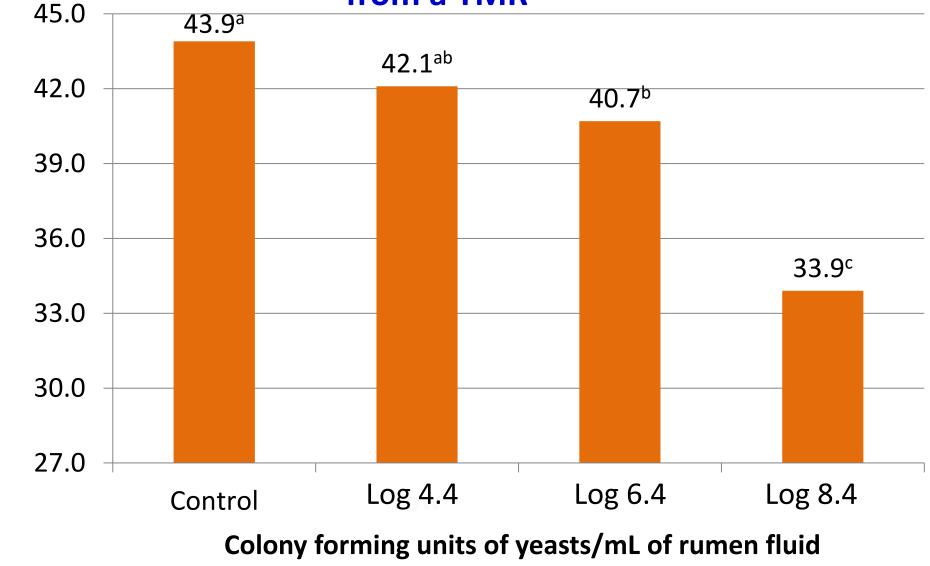
Effects of Feeding Aerobically Spoiled Silage on the Rumen and Cow

Theoretical Intake of Wild Yeasts by Dairy Cows

Treature and	Levels			
Treatment	Ox	1x	100x	10,000x
Yeast population in corn silage, log ₁₀ CFU/g of Fresh Forage	0.0	5.0	7.0	9.0
Theoretical concentration of yeast in rumen, log ₁₀ CFU/ml of rumen fluid*	0.0	4.4	6.4	8.4
Equivalent intake of Levucell (g/cow/day)**	0.0	0.15	15	1500

*Assuming a cow ate 66 lb (wet weight of 35%DM material) of the silage above **For comparison purposes only

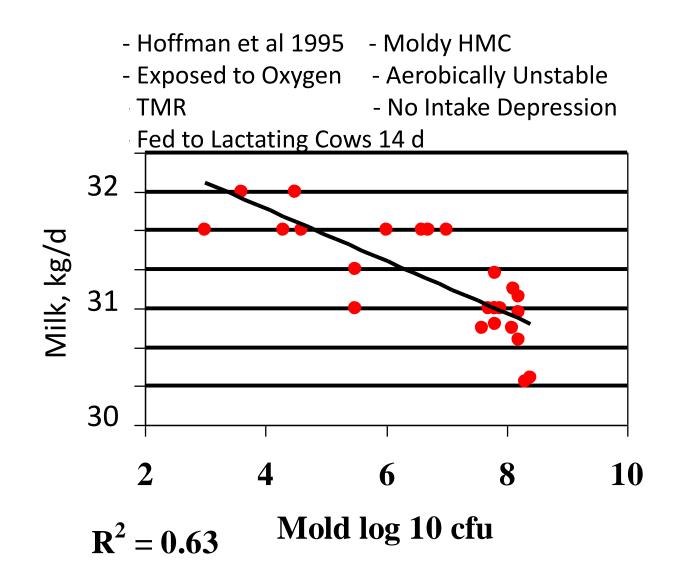
Is There a Direct Rumen Effect of Wild Yeasts? Spoilage Yeasts Decrease In Vitro 12-hr Digestibility of NDF from a TMR



NDF-D (% of NDF)

Santos et al., 2011

Feeding Spoiled TMR with Molds Decreases Milk Production



The Effect of Feeding a Spoiling TMR to Heifers

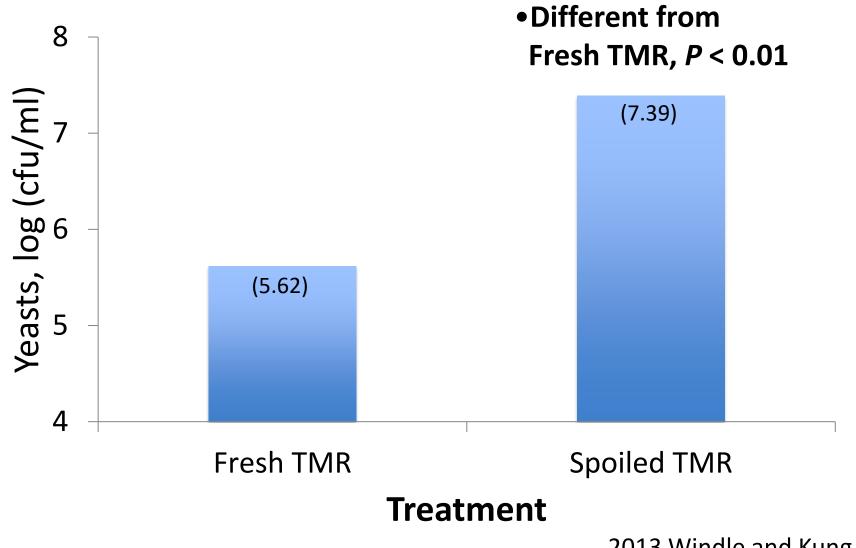
- Treatments:
 - Fresh TMR
 - Spoiling TMR: Fresh TMR was placed in bins (with holes) in a heated room for 2 – 5 d prior to feeding.
 - When the spoiled TMR was fed to heifers, it was between 90 – 130°F

2013 Windle and Kung

Fermentation Analysis and Numbers of Yeasts in TMRs Fed to Heifers

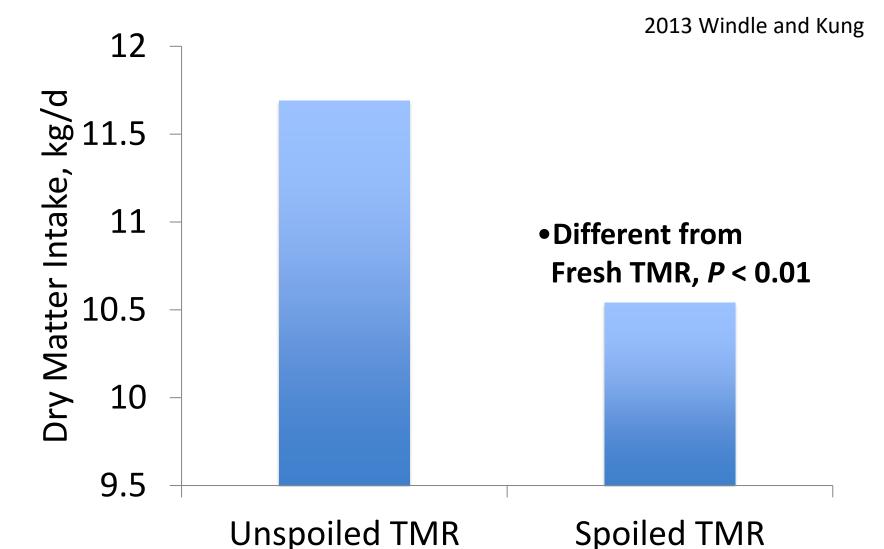
Item	Fresh TMR	Spoiling TMR	<i>P</i> -Value	
			.0.01	
рН	4.16	5.17	< 0.01	
WSC, %	2.46	1.85	<0.01	
Lactic acid, %	4.17	2.59	<0.01	
Acetic acid, %	0.97	0.64	<0.01	
Ethanol, %	5.82	6.07	<0.01	
Yeasts, log ₁₀ cfu/g	5.03	7.82	<0.01	
2013 Windle and Kung				
107,151 yeasts/g 66,069,345 yeasts/g				

Numbers of Yeasts in Rumen Fluid

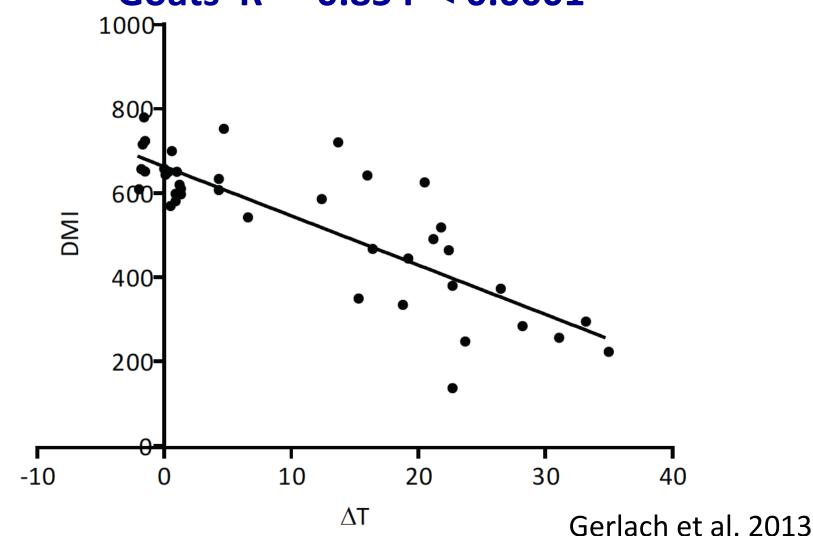


2013 Windle and Kung

Dry Matter Intake of Heifers Fed Fresh vs. Aerobically Spoiling TMR



Correlation Between Change in Corn Silage Temperature From Aerobic Spoilage and DMI in Goats R = -0.85 P < 0.0001



Check the Aerobic Stability of Your Total Mixed Ration

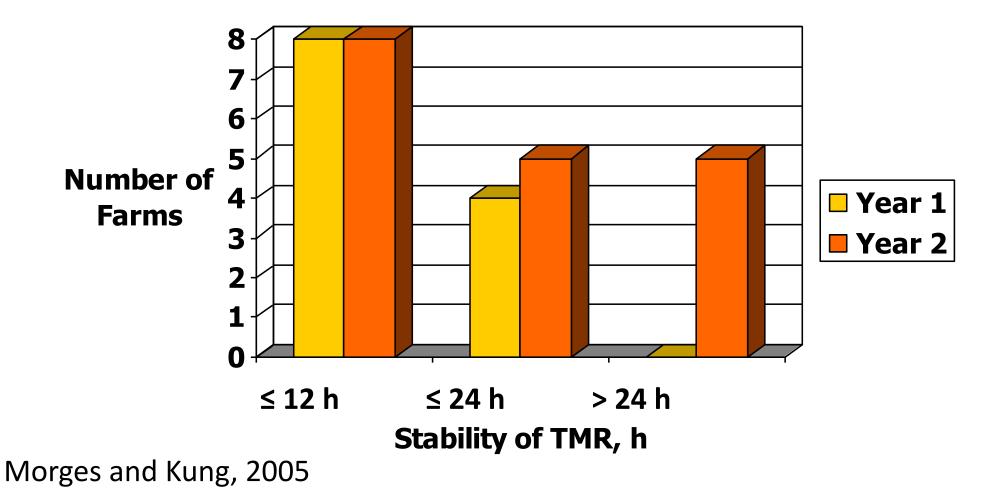


Indications of Aerobic Spoilage in TMR and Silages

- > 95-100°F in "cured" silage
- Reheating in the feed bunk
- Lack of sharp acid or sweet smell
- Musty moldy smell
- Visible signs of molds



Wild Yeasts Can Cause Spoilage of the TMR -Aerobic Instability of TMR on Farms in the Northeast USA During the Summer



What Can You Do to Minimize the Effects of Aerobic Stability in a Total Mixed Ration in the Feedbunk?

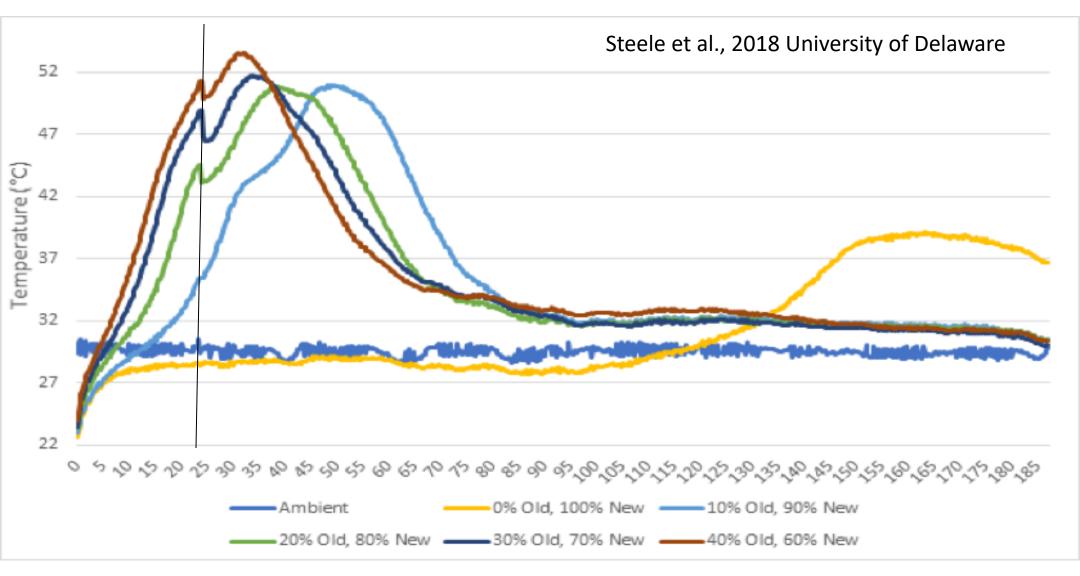
- Remove sufficient silage from the silo to prevent spoilage
- Do not mix spoiled silage with other feeds
- Mix and feed the TMR 2 to 3 times a day
- Mix only enough TMR to feed immediately
- If you must mix the TMR ahead of time, do so at night when it is cooler
- Use a TMR preservative to reduce spoilage

Experiment Using Fresh and Spoiling Corn Silage Used to Make a TMR

ltem	DM, %	рН	Yeasts, cfu/g	Molds, cfu/g	Aerobic Stability, hours
Fresh corn silage	46	3.85	3.63	3.87	138
Spoiling corn silage	40	6.57	7.95	7.99	0

Steele et al., 2018 University of Delaware

Mixing as Little as 10% of Spoiling Silage Can Destabilize a TMR



How Do We Minimize "Wild Yeasts" in Silages?

- Ensile forages at optimum DM
 - Drier silages are more prone to result in higher yeasts
- Excellent silo management -Keep the silage mass away from air
 - High pack density, good plastic, weights, feed out rate, facers, etc.
- Use an additive designed to minimize yeasts

Silo Filling

• Fill quickly, but not too quickly

Pack tightly

- •15-17 lb DM/ft³ CS
- •16-18 lb DM/ft³ AS



- •Use Bulk Density to control porosity
 - •For 30 to 40% DM forage, obtain a minimum of

44 lb of wet wt/ft³

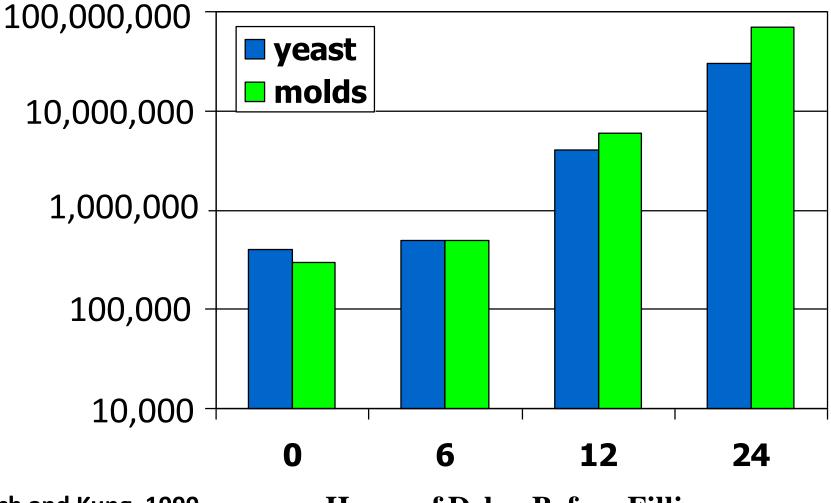
•6-8 inch layers

•Tractor wt/800 = tons per hour to achieve optimum bulk density e.g. 40,000 lb tractor wt/800= 50 t/h

If You Chop It, You Must Pack It

- Chopped forages are still respiring
- Do not leave chopped forage in wagons or piles overnight
- 6-8 hr of sitting will cause a massive loss of fermentable sugars
- Leaving chopped unpacked silage in a wagon overnight is a great way for silage to go clostridial, especially with alfalfa and grasses

Delayed Filling Increases Yeasts and Molds on Corn Forage



Hirsch and Kung, 1999

Hours of Delay Before Filling

Keep the Air Out at the Edges and Seams



Insufficient Numbers of Tires



This Silo Had Too Much Plastic Removed Before Feeding. Pull Back Plastic Only to the Amount Of Silage Removed for the Day.

01.27.2004

Spoilage layer

2 layers

Why double plastic and tires was still a problem:Not enough tire weightPoor packing density

01 26 2005



Cover and Seal Silos Immediately



Oxygen Barrier Plastics?





Excellent Silo Management is Needed to Maintain High Quality Silage



Keep Plastic Down at the Feeding Face



- Remove a minimum 6-12 in/day
- Remove more in hot weather and for drier/poorly packed silages
- Keep face clean, minimize face damage
- Knock down only enough silage to feed that day

Face Management







Too Many "Faces" Silos with Faces that are too Large

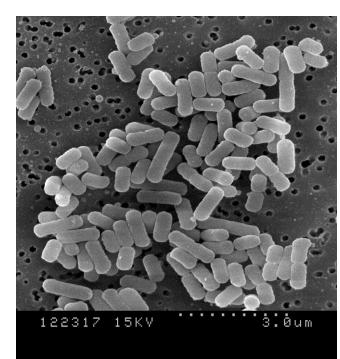


What Additives Can we Use to Control Yeasts?

- Silages
 - Based on L. buchneri
 - Addition of antifungal chemicals
 - Acetic acid
 - Propionic acid
 - Sodium benzoate
 - Potassium sorbate
- TMR
 - Addition of antifungal chemicals

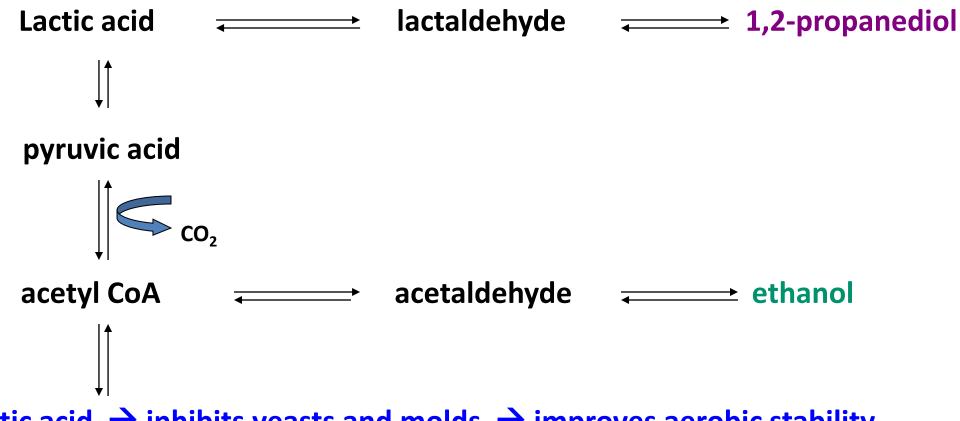
Improving Aerobic Stability with Lactobacillus buchneri

- Heterolactic acid lactic acid bacteria 1903, named for E. Buchner
- 2001, only organism ever added to the original grandfathered DFM list of approved microbes for use in animal feed
- Naturally occurring lactic acid bacteria
 - rumen
 - human intestine, mouth
 - grapes, wines, molasses, cheese
 - silages



Pathway of Lactic Acid Degradation by *L.* buchneri

(Oude Elferink et al., 2001)



acetic acid \rightarrow inhibits yeasts and molds \rightarrow improves aerobic stability

Published Effects of *L. buchneri* on Fermentation and Aerobic Stability of

Maize Silage – A Meta Analysis

ltem	Control	LB1*	LB2**	
Lactic acid, %	6.6 ^d	5.9 ^e	4.8 ^f	
Acetic acid, %	2.2 ^c	2.6 ^b	3.9 ^a	
DM recovery, %	95.5 ^a	95.5 ^a	94.5 ^b	
Aerobic stability, h	25 ^b	35 ^b	503 ^a	

26 published and citable comparisons (journal articles and meeting abstracts – no in house reports or unpublished data)

*LB1 \leq 100,000 cfu/g; **LB2 \geq 100,000 cfu/g. ^{def}Means in a row with unlike differ P < 0.10, ^{abc}Means in a row with unlike differ P < 0.05 Kleinschmit and Kung, 2006.

When Are Additives That Improve Aerobic Stability Most Useful?

- Silages with high starch, HMC, corn silage, cereal grain silages
- Poor bunk life, heating TMR issues
- Challenged silage removal from silos

- High DM silages
- Silage that will be moved
- Summer feeds
- Prolonged storage
- Intermediate feeding piles

What We Don't Know About Wild Yeasts? What Causes Negative Animal Effects?

- Production of toxic end products?
 e.g. mycosins
- Alterations in nutritive value?
 - fatty acid content of yeast cell walls
 - alterations in biohydrogenation of fatty acids
- Organoleptic effects?
 - Taste
 - Smell
 - Hot feel



Conclusions

- All types of yeasts are undesirable in silages and TMR
- Lactate assimilating yeasts primarily initiate aerobic spoilage
- Spoiled/spoiling silage is associated with detrimental effects on animals
- The direct cause of the detrimental effects are unknown
- Improving silo management should be the first place where improvements are made to minimize yeasts in silages and the chances of aerobic spoilage
- Various additives can also be effective in minimizing yeasts in silages

Take Home Message

- We know that wild yeasts are undesirable
- We know they can have detrimental effects on ruminants
- We don't know the exact mechanisms involved
- We do know how to minimize their numbers in silage -> excellent silo management and select additives