

# LACTOSIL® 3.0



# LACTOSIL 3.0: THE DOMINANT STRAIN

## LACTOSIL<sup>®</sup> 3.0

### LACTOSIL THREE GENERATIONS

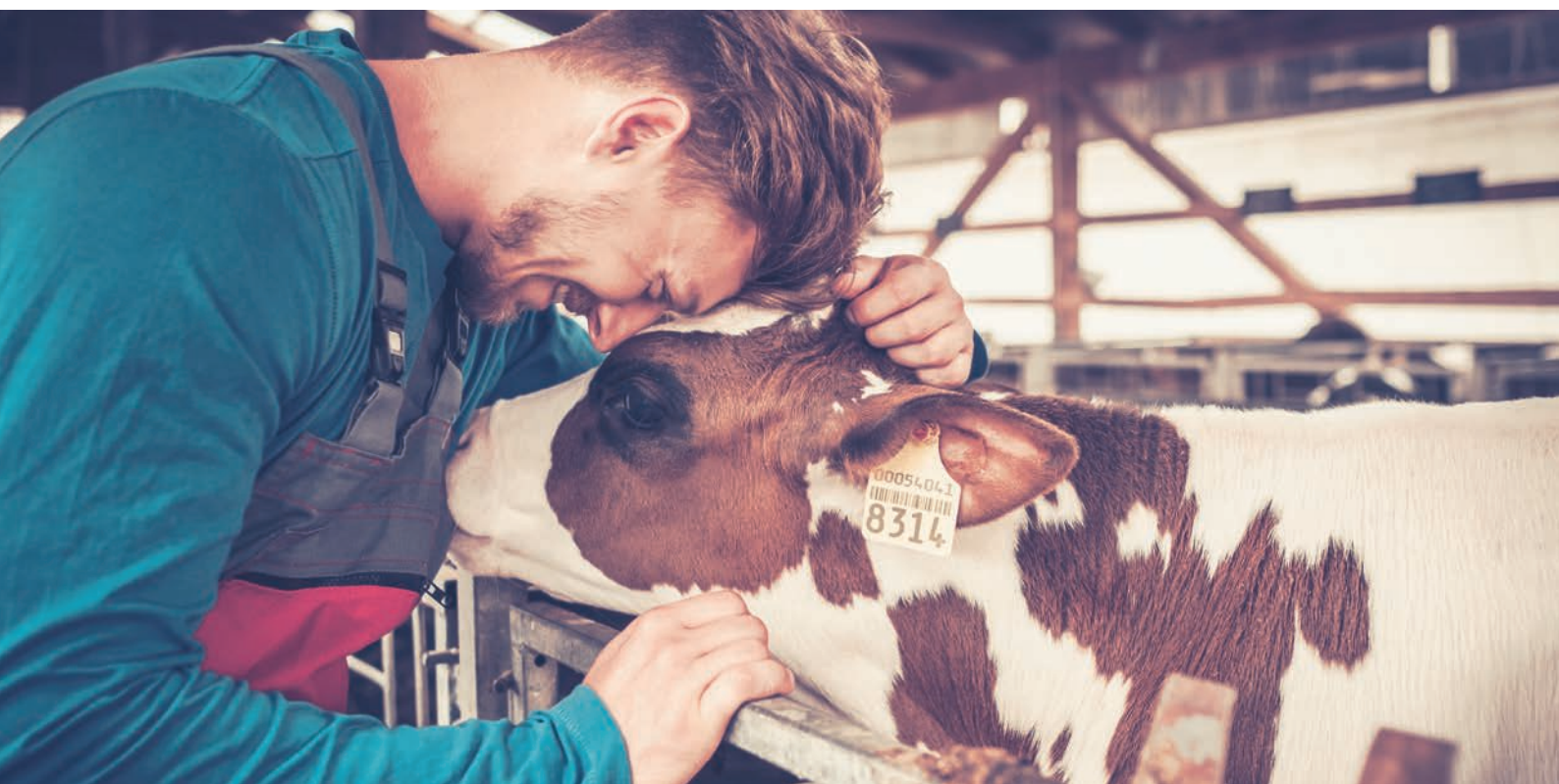
In 1983 LACTOSIL 1.0 was a blend of lactobacilli selected from forage and silage.

LACTOSIL 2.0 was a blend of four of the best lactobacilli, developed after a series of “in field experimental trials”.

**LACTOSIL 3.0 is born from scientific evidence** of co-fermentation in many substrates that allowed CSL to identify the “**DOMINANT**” strain.

**1** Today it provides the best performing lactobacillus in all types of silage, summer and spring, of grasses and legumes: *Lactobacillus plantarum* 14D/CSL - DOMINANT strain.

**2** It is the result of over 30 years of CSL experience in ensiling forages and allows to DRIVE FERMENTATION TO THE RIGHT DIRECTION.





# CSL: ABOUT US

A COMPANY OF SACCO SYSTEM



CSL is **a global point of reference for the agro-zootechnical sectors, food, nutraceutical and pharmaceutical.**

Since 1948 CSL isolates, selects and produces a range of specific lactic acid bacteria for each application field.

**From 2016 CSL is a Company of Sacco System**, as International Biotech Centre of food, nutraceutical and pharmaceutical industries.

**Caglificio Clerici, Sacco, CSL and Kemikalia operate synergically** as a unique business system, maintaining their autonomy and specific characteristics.

Final purpose is to provide **innovative and tailored solutions** to our customers.





# A SILAGE IS A WELL FERMENTED FOOD IF...

- 1 Is **tasty** for animals
- 2 Is **safe** for their health
- 3 Is **safe** for milk supply chain



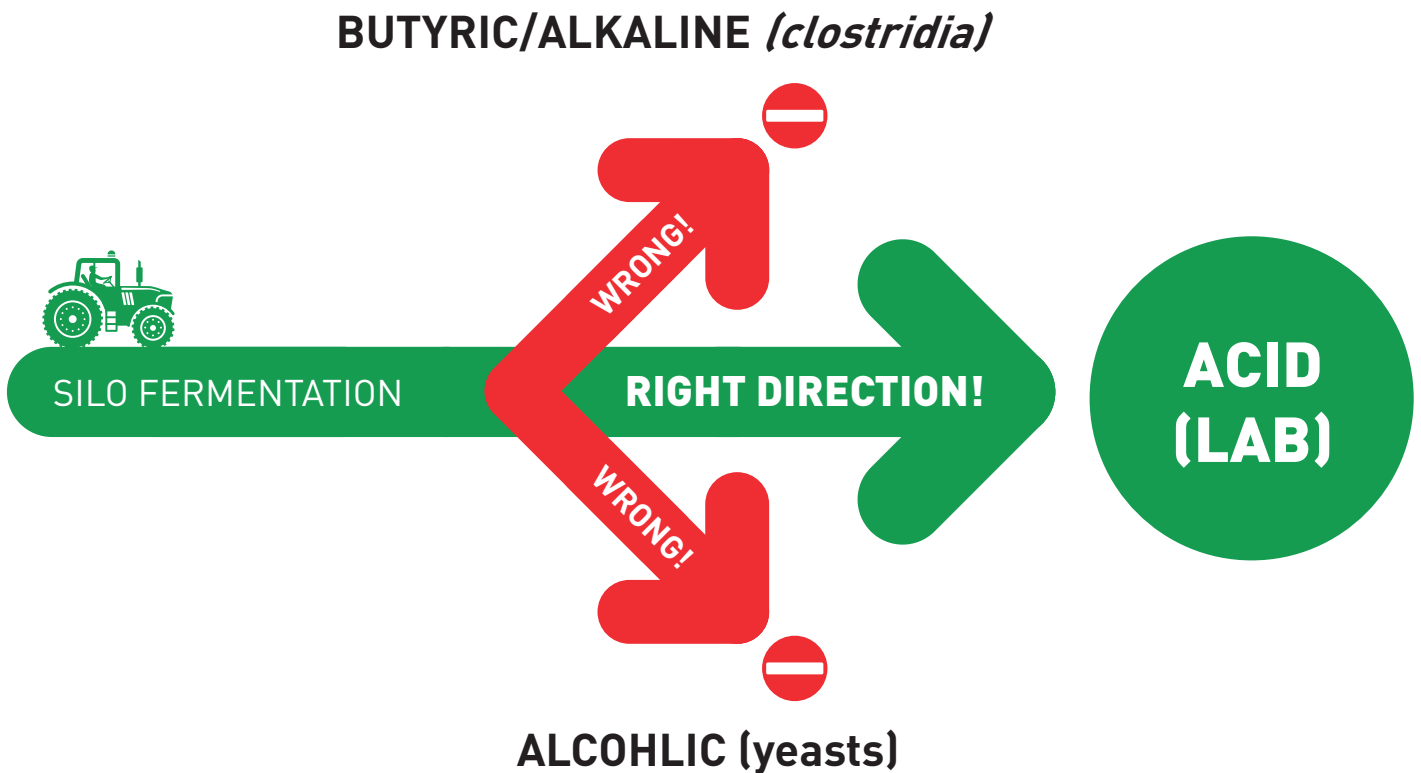
TO MOVE  
TOWARDS  
THE RIGHT  
DIRECTION  
CHOOSE

**LACTOSIL 3.0**



# LACTOSIL 3.0: THE RIGHT DIRECTION

The silage fermentation can take two wrong directions (both due to the NON-LAB germs) and only one right direction (acidification, due to the LAB).



The good ensiling results are obtained only by **driving the fermentation**, orienting it towards the **right direction**, so you have to use:

- 1 The right technique
- 2 Right lactic acid bacteria
- 3 Right LAB dose

# THE FUNDAMENTAL RULE TO DRIVE FERMENTATION:

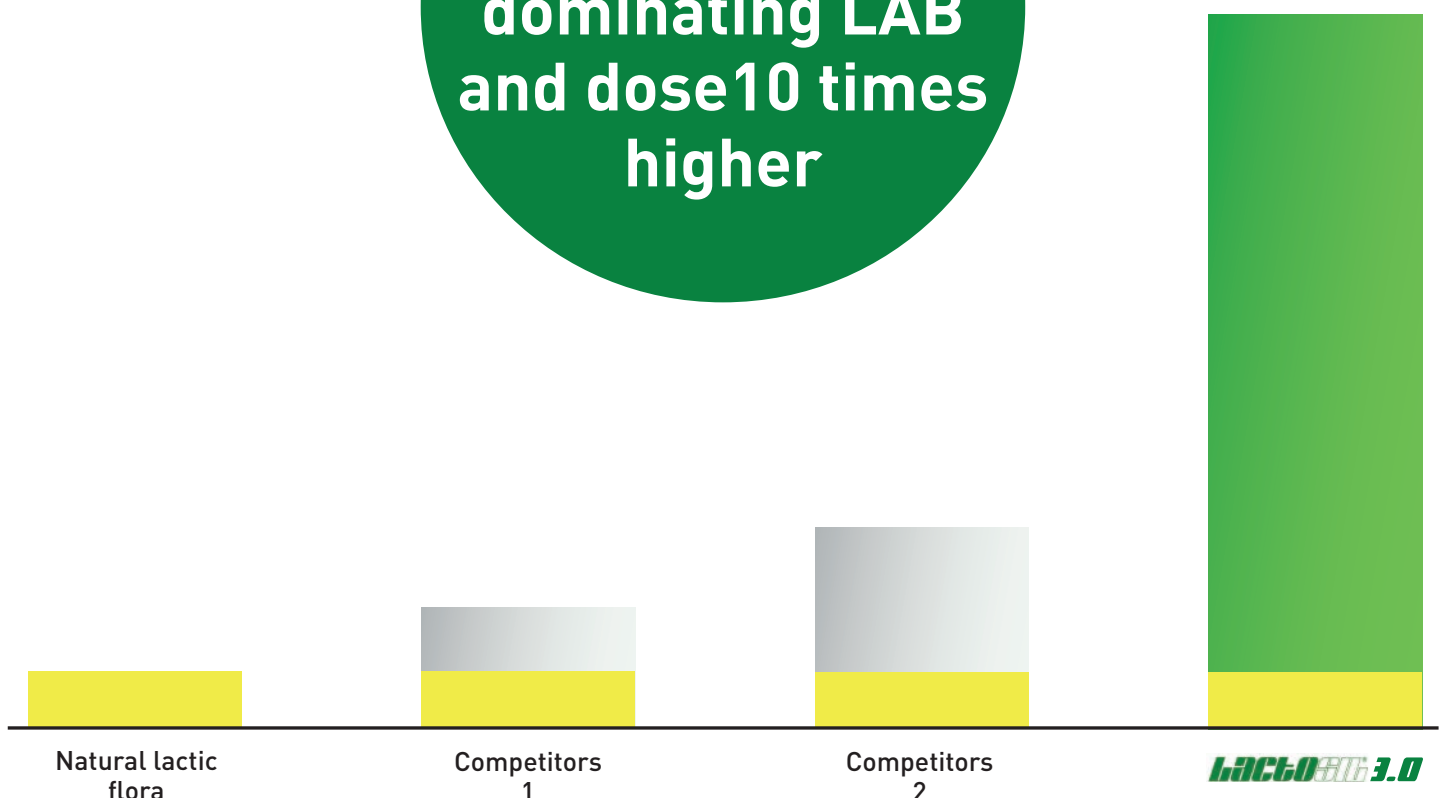
Add a high dose of selected acid lactic bacteria in the forage mass.

Higher is the number of UFC/g of the starter dose at the beginning of the ensiling, earlier you can reach the safety goal.

The fermentation piloted by LACTOSIL 3.0 ensures:

- Fast acidification in lactic acid
- No gas (CO<sub>2</sub>) production
- Fast drop in pH and inhibition of NON-LAB germs

**The power  
of LACTOSIL 3.0:  
dominating LAB  
and dose 10 times  
higher**



# GOALS: SAFETY AND QUALITY



**LACTOSIL 3.0 makes silage safer, more palatable and nutritious, improving livestock health, company profitability and the quality of end products.**

LACTOSIL 3.0 ensures to reach important goals:

**1** Silo's early opening

**2** Safety and nutritional value of silage

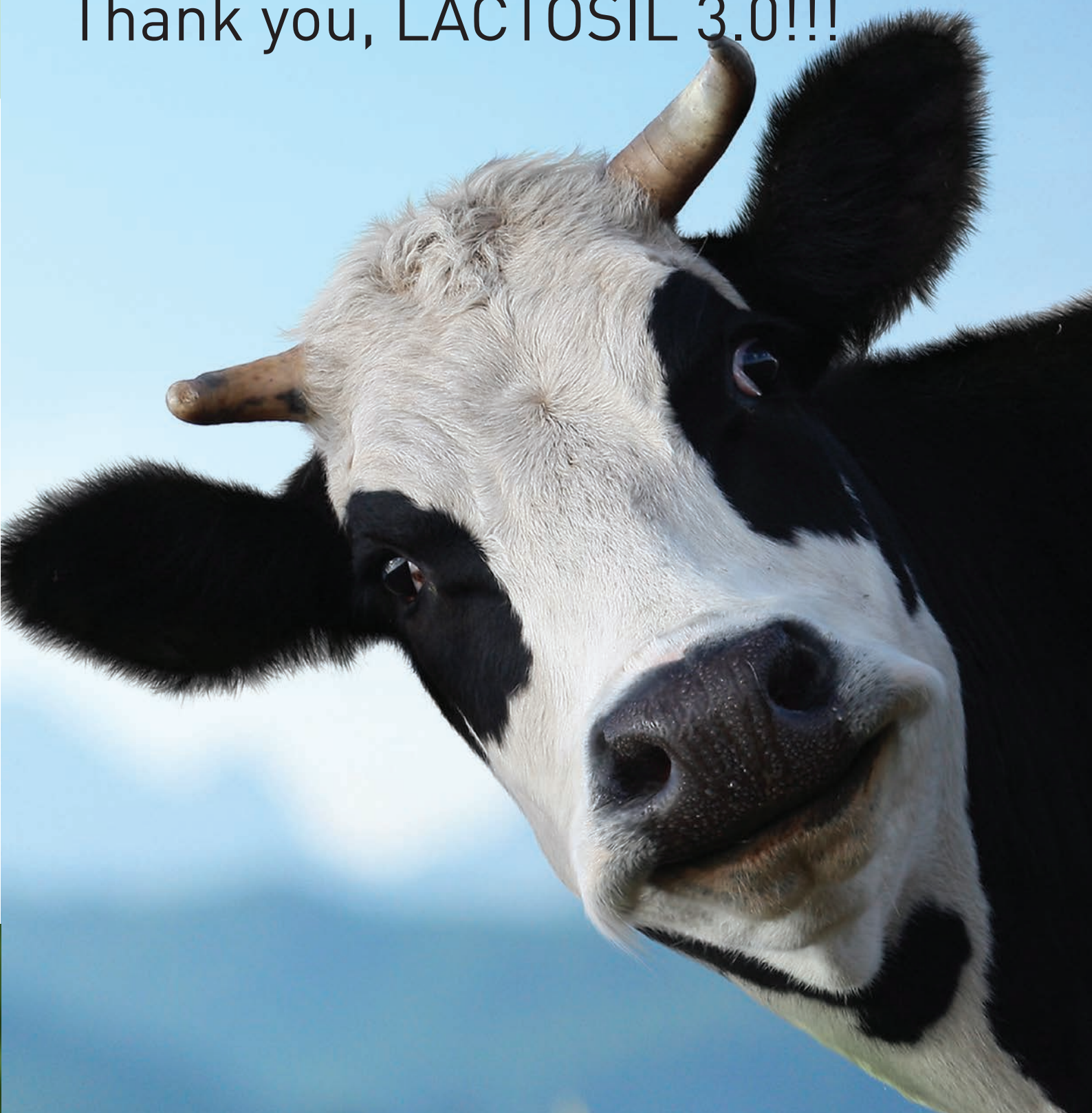
**3** Health and productive length of livestock

**4** Quantity and hygiene of the milk produced





# Thank you, LACTOSIL 3.0!!!



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