EFFECT OF DIFFERENT CONCENTRATION LEVEL OF MOLASSES FOR SILAGE MAKING USING HYBRID NAPIER (CO3)

(Pennisetum purpureum X Pennisetum americarnum)



BY

A.H KASUNI KAMALKA DE SILVA



DEPARTMENT OF ANIMAL SCIENCE FACULTY OF AGRICULTURE EASTERN UNIVERSITY

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ABSTRACT

Limitation of feed resources in dry season is the main barrier in tropical region farmers. It directly affect for animal nutrition state and finally it may lead to low productivity. To mitigate this problem forage conservation in the form of silage is a best option to increase the animal nutrient requirement throughout the year. Therefore the present study was carried out to identify the most appropriate concentration level of molasses which is used to prepare silage by using Hybrid Napier CO3. There were ten treatments with three replications. The treatments were 5%, 10%, 15% and 20% concentrate level of molasses prepared without dilution and 5%, 10%, 15% and 20% diluted molasses prepared by mixing water in 1:1 ratio. The experiment was conducted at the Department of Animal Science Nutritional Laboratory, Faculty of Agriculture Eastern University Sri Lanka from March to April on 2019. Hybrid Napier CO3 grass was harvest before flowering and it was chopped and wilt for 3-4 hours and then it was mixed with different concentration level of molasses. Then it was filled in to plastic bottles and sealed. After 21 days of fermentation, samples were taken for proximate analysis and physical evaluation. For proximate evaluation dry matter, crude fiber, crude protein and ash were analyzed. Color, Odour and texture were taken as a physical properties and it was taken from eye appraisal and sensory evaluation. Wastage and pH were measured by pH meter and electrical balance. Among ten treatments 20% concentrate molasses without dilution has significant difference in proximate composition (dry matter (26.67%), crude protein (12.05%) and Ash (12.17%)) compared with other treatments.

Treatment of T_2 , T_3 and T_4 increase their proximate composition gradually. Considering the treatment T_7 , T_8 , T_9 and T_{10} decrease their proximate composition and physical properties gradually. Because of increasing moisture content reduce the fermentation state and finally it adversely affect for silage quality.

pH (3.80) and wastage (40.03 g) also significantly low in 20% concentrated molasses added silage compare to other treatments.

According to this study 20% concentrated molasses level (T_5) was best for silage making process among other treatments.

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