

# Shredlage® Harvesting Recommendations

9-6-2013

- When using the Shredlage® unit to process **conventional length** (17-21MM TLC) corn silage extremely well. A processing score of over 70 is the goal. A 32 oz. cup of silage should have no whole kernels, with many pieces being 1/8 to 1/4 of the kernel. Flip over kernels that look whole, and examine to see if they are shredder gouged. Shaker Box measurements should be 60% plus in the middle screen, with approximately 10% in the top. If feeding less than 65% of the forage as corn silage, this length is usually adequate. The forage should have no “cigarette butts” or any pieces of the rind attached to the pith of the stalk.
- When using the Shredlage® processor to make **Shredlage®** (26-30MM TLC), the processing score should be over 70. Same rules for the kernel damage as above. Shaker box measurement should be approximately 30% in the top screen and 40% plus in the middle. The forage should have no thickness to any of the pieces, and almost no rind attached to the pith of the stalk. All pieces should be “fluffy” in appearance, and should be thin enough that they are bendable with very little pressure and have no “cigarette butts”. Experience shows that reduced stock shredding quality will occur before reduced kernel damage takes place and becomes inadequate. Below are two photos that represent examples of Shredlage®; one unfermented and the other fermented. BMR Shredlage® may require a roll setting of approximately 1/2 MM closer than conventional corn recommendations due to the sponginess of the BMR stalks. Moisture goals for making Shredlage® are suggested from 65-67%, and greater than 1/2 milk line in the kernel. In all cases avoid shredding less than 62% moisture as a goal, and would suggest not starting before 69% moisture. The chart below is meant to be only a guideline to making Shredlage® corn silage. However, **harvest conditions will require a variation in settings**. There must be a bunker manager that keeps checking the corn processing and forage shredding quality and adjust accordingly.

Forage Moisture in %	TLC (MM)	Shredlage® Processor settings (MM)
70	26-30	3
69	26-30	3
68	26-30	2.75
67	26-30	2.75
66	26-30	2.75
65	26-30	2.5
64	26	2.5
63	26	2.5
62	23	2.25
61	23	2.25
60	23	2

**\*Caution the Shredlage® processor will be set at 4 MM from the factory**

**\*BMR needs to be set about 1/2 MM closer than the chart.**

Thank You,

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Unfermented Shredlage®



Fermented Shredlage®

