

# The effect of inoculation of alfalfa haylage on its palatability <sup>(1)</sup>

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## Abstract

The purpose of this study was to investigate: 1. the effect of inoculation on the palatability of alfalfa haylage, 2. the comparison of palatability among alfalfa haylage, pangolagrass haylage, imported alfalfa hay and imported Bermuda hay. The alfalfa haylage in this study were harvested from Hengchun Branch station, LRI. The harvested materials were wilted one day on field and separated into three equal parts for three inoculation treatments, i.e. control, no inoculation; Lp, inoculated with a new strain of *Lactobacillus plantarum*; KT, inoculated with a commercial inoculant (*L. plantarum* and *L. casei*). The alfalfa haylage were stored for two months under room temperature before trial. The preference tests on four kinds of forages were conducted by four female Kenting goats in individual pens. Each preference test compare three different alfalfa haylage with imported alfalfa hay, pangolagrass haylage and Bermuda hay, respectively. The test period for each trial was 5 days. The results showed that three kinds of alfalfa haylage had better palatability than pangolagrass haylage and Bermuda hay. The palatability of alfalfa haylage was better than imported alfalfa hay. The best palatability of alfalfa haylage was Lp inoculation and the worst was haylage without inoculation. The results showed that inoculation could improve the fermentation quality and palatability of alfalfa haylage for goats.

Key words: Alfalfa, Inoculation, Palatability.

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