HAY/FEED PRESERVATIVES

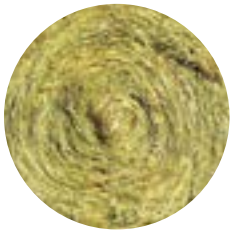
HayFresh	HayFresh +Plus	ForageGuard
EPA Registration No: 82808-1	EPA Registration No: 82808-2	EPA Registration No: 82808-1
TOTAL ACID		
70%	**78%**	**68%**
ACTIVE INGREDIENTS		
68% Buffered Propionic Acid **2%** Citric Acid	**68%** Buffered Propionic Acid **6%** Acetic Acid, **2%** Citric Acid **2%** Propylene Glycol	**68%** Buffered Propionic Acid
ITEM		
7303 - 130 lbs. **7304** - 450 lbs. **7305** - 2350 lbs.	**7103** - 130 lbs. **7104** - 450 lbs. **7105** - 2350 lbs	**7203** - 130 lbs. **7204** - 450 lbs. **7205** - 2350 lbs.

BUFFERED PROPIONIC ACID

Not all hay preservatives are created equal. With an active concentration of 68% buffered propionic acid, HayFresh and ForageGuard provide amongst the highest propionic acid levels on the market. Propionic acid is unrivaled in its ability to inhibit mold growth in hay and feed.

ACETIC ACID

In addition to propionic acid, Hay Fresh Plus contains acetic acid, which is commonly used in food preservation. While propionic acid is highly effective at controlling mold growth, acetic acid is more effective against bacterial growth.



Trreated Hay

Untreated Hay

CITRIC ACID

HayFresh and HayFresh Plus contain a unique blend of citric acid. This natural organic acid is a common food preservative that helps to maintain the natural green color and fresh smell of bailed hay.

MOLD

At moistures 16 - 30%, mold, fungi and yeasts start to multiply, consisting of mycelium and spores, giving the hay a white and dusty appearance, and can also produce harmful mycotoxins. Mold growth also causes heating.

HEAT

Hay baled at moistures 16 - 22% will heat to over 115°F, enough to cause discoloration and loss of the hay's fresh smell. Between 23 - 26% hay can reach temperatures of over 120°F in storage causing brown to black hay with caramelized mold. Moisture levels of over 27% can result in heating to over 150°F and above and may even combust.