



## Probiotic and *Triticale* Silage Fermentation potential of *Pediococcus pentosaceus* and *Lactobacillus brevis* and Their Impacts on pathogenic bacteria

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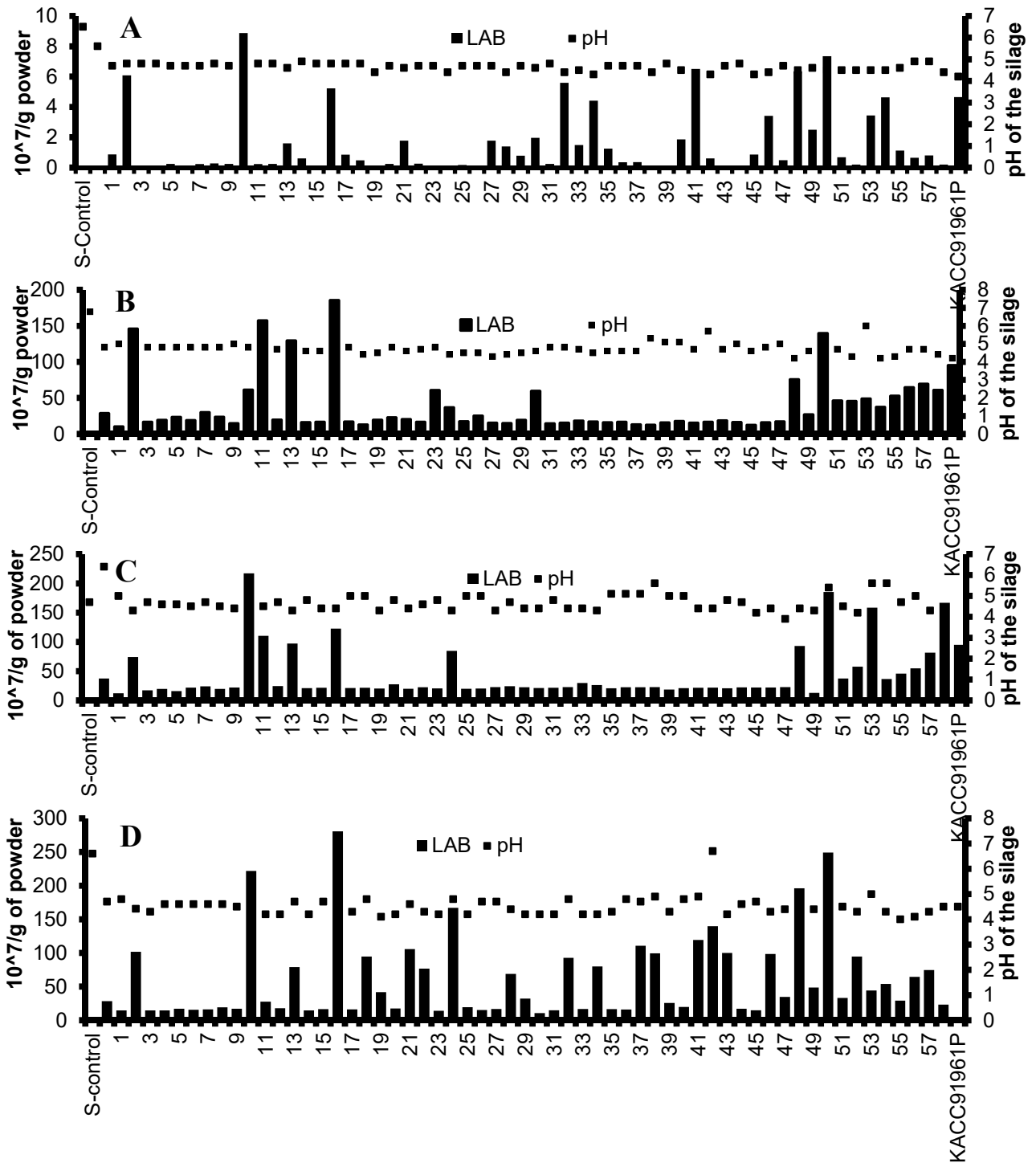
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**Supplementary figure S1:** Effect of lactic acid bacteria on the fermentation of triticale silage. (A) microbial population and pH of the silage at 40% moisture; (B) microbial population and pH of the silage at 50% moisture; (C) microbial population and pH of the silage at 60% moisture; (D) microbial population and pH of the silage at 70% moisture. S- Control (Sterilized with Ethylene Oxide gas), Control – Without addition of LAB. LAB- lactic acid bacteria.