

**A study of fermentation characteristics, nutrient content and microbial population of triticale silage produced with different lactic acid bacteria: Long-term preserved triticale silage for livestock**

Supplementary Table S1. Nutrient content of fermented triticale silage after 6 months

Groups	High-Moisture		
	ADF(%)	NDF(%)	CP(%)
Control	31.5 ± 0.1 <sup>a</sup>	54.6± 0.4 <sup>a</sup>	18.2± 0.3 <sup>a</sup>
KCC- 34	29.4 ± 2.9 <sup>a</sup>	54.4± 0.8 <sup>a</sup>	18.3± 0.1 <sup>a</sup>
KCC- 45	31.4 ± 0.1 <sup>a</sup>	54.6± 0.5 <sup>a</sup>	18.3± 0.3 <sup>a</sup>
KCC- 48	31.2 ± 0.5 <sup>a</sup>	54.6± 0.7 <sup>a</sup>	18.2± 0.1 <sup>a</sup>
KCC- 53	31.2 ± 0.6 <sup>a</sup>	54.5± 1.0 <sup>a</sup>	18.3± 0.1 <sup>a</sup>
KCC- 54	31.6 ± 0.2 <sup>a</sup>	55.0± 0.5 <sup>a</sup>	18.2± 0.3 <sup>a</sup>
Cocktail-I	31.4 ± 0.2 <sup>a</sup>	54.6± 0.6 <sup>a</sup>	18.3± 0.3 <sup>a</sup>
Cocktail -II	29.7 ± 0.2 <sup>a</sup>	54.7± 0.8 <sup>a</sup>	18.1± 0.1 <sup>a</sup>
Low-Moisture			
Control	30.7 ± 0.7 <sup>a</sup>	54.4±0.7 <sup>a</sup>	19.6±0.6 <sup>a</sup>
KCC- 34	31.2±0.2 <sup>a</sup>	54.8±0.1 <sup>a</sup>	19.5±0.2 <sup>a</sup>
KCC- 45	31.0±0.4 <sup>a</sup>	54.6±0.6 <sup>a</sup>	20.0±0.3 <sup>a</sup>
KCC -48	31.4±0.1 <sup>a</sup>	54.9±0.3 <sup>a</sup>	19.8±0.2 <sup>a</sup>
KCC- 53	29.3±2.9 <sup>a</sup>	54.5±0.2 <sup>a</sup>	20.1±0.2 <sup>a</sup>
KCC- 54	31.3±0.2 <sup>a</sup>	54.9±0.4 <sup>a</sup>	19.7±0.2 <sup>a</sup>
Cocktail-I	31.1±0.5 <sup>a</sup>	54.7±0.3 <sup>a</sup>	20.0±0.2 <sup>a</sup>
Cocktail -II	31.1±0.6 <sup>a</sup>	54.8±0.9 <sup>a</sup>	19.7±0.2 <sup>a</sup>

KCC-34: *L. plantarum*; KCC-45: *P. pentosaceus*; KCC-48: *L. plantarum*; *P. pentosaceus*; KCC-53-L. KCC-54: *L. rhamnosus*; Co-Cultures-I: KCC-45+48+53; **Cocktail-I:** KCC-45+48+53; **Cocktail -II:** KCC-34+44+54. High-Moisture: 62 ± 1.8%; Low-Moisture: 43 ± 0.2%. The data are expressed as the mean ± standard deviation of three replicates. Alphabets within a column indicate significant differences between control and LAB treatments.