N E W S
OF THE NATIONAL ACADEMY OF SCIENCES OF THE REPUBLIC OF KAZAKHSTAN
SERIES OF BIOLOGICAL AND MEDICAL
ISSN 2224-5308
Volume 4, Number 322 (2017), 134 – 141

Zh. K. Ibraimova, D. E. Kudasova, B. K. Asilbekova, A. A. Abubakirova, Zh. N. Baimirzaeva

M. Auezov South-Kazakhstan State university, Shymkent, Kazakhstan.
E-mail: ibraimovajuldiz@mail.ru

EFFECTIVENESS OF SILO FROM VARIOUS VEGETABLE RAW MATERIALS OF BIOLOGICAL STARTER OBTAINED FROM LACTOBACILLUS

Abstract. Lucerne – much cultivated fodder culture in the republic, it is used as hay, a blue fresh grass, a silo for the cattle. Lucerne contains 15.5% of a protein, 43.9% without nitric substances, 29.4% of cellulose, 3.1% of fat (counting on solid). In 100 kg of green material of a usual lucerne there are 21.7 fodder units, 4.1 kg of nutritious proteins.

There are lucernes among cultures suitable for conservation, smoking, especially at an early stage of growth, that is the amount of sugar in structure isn't enough for acidity of mass of a silo ensuring good safety of a ready silo (pH 4-4.2). Generally fresh arable lands of lucerne are silaged well than the ripened mowed lucernes, but they can be carried to number of difficult silaged cultures. Because bacteria of lactic acid in a silo eat with sugar, grow and develop. At silage of plants of this group, lactic acid isn't emitted to keep it from a molding. Therefore it is impossible to promote qualitative silo without additional approaches providing properties of silage of green material of a lucerne.

During preparation of silos from zhetysu grades, the mowed crops of a lucerne, the tributary yellow, with mix and without impurity of bacterial sainfoins, different results are received.

It is shown improvements in option of conservation with silage by bacteria of lactic acid in comparison with options by silage without biological ferments of crops of a lucerne of Zhetysu grade, and also organic acids, including the amount of lactic acid increases, at the same time amount of acetic and fatty acid has decreased. In comparison with groups without bio-ferments at silage by bio ferments on the basis of *Lactobacillus acidophilus* lactic acid the amount of lactic acid has increased by 28.5%, at the same time the amount of acetic acid has decreased by 16.5%, fatty acids - 12%, and at silage by bio ferments on the basis of *Lactobacillus casei* lactic acid has increased by 29.1%, the amount of acetic acid and fatty acids have decreased by 17.8% and 11.3% respectively.

In comparison with groups without bio-ferments the tributary yellow at silage by bio ferments on the basis of Lactobacillus acidophilus the amount of lactic acid has increased by 27.3%, at the same time the amount of acetic acid – 17.1%, fatty acids – 10.2% has decreased, and at silage by bio ferments on the basis of *Lactobacillus casei* lactic acid has increased – 25.6%, the amount of acetic acid and fatty acids have decreased by 17.8% and 7.1%.

Keywords: *Lactobacillus acidophilu, Lactobacillus casei, Lactobacillus plantarum-52, Medicado L., Onobrychis viciifolia Scop, Melilotus L.*

ӘОЖ 618.63:609

Ж. Қ. Ибраимова, Д. Е. Құдасова, Б. Қ. Әсілбекова, А. А. Абубакирова, Ж. Н. Баймирзаева

М. Әуезов атындағы Оңтүстік Қазақстан мемлекеттік университеті, Шымкент, Қазақстан

СҮТҚЫШҚЫЛ БАКТЕРИЯЛАРЫ НЕГІЗІНДЕ АЛЫНҒАН БИОҰЙЫТҚЫЛАРДЫҢ ӘРТҮРЛІ ӨСІМДІК ШИКІЗАТТАРЫН СҮРЛЕУ ТИІМДІЛІГІ

Аннотация. Жоңышқа – республикамызда көп өсірілетін малазықтық дақыл. Мал ғапішен, балғын көкмайса, сүрлем күйінде беріледі. Жоңышқада (құрғақ зат қашаққанда) 15,5% протеин, 43,9% азот сызаттар, 29,4% клетчатка, 3,1% май болады. Кәдімгі жоңышқаның 100 кг жасылмассасында 21,7 азықөлшемі, 4,1 кг қорытылатын протеин бар.