Effects of 8 chemical and bacterial additives on the qual

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Citation Report

#	Article	IF	Citations
1	Potassium sorbate reduces production of ethanol and 2 esters in corn silage. Journal of Dairy Science, 2014, 97, 7870-7878.	1.4	23
2	Evaluation of the effects of two <scp>L</scp>actobacillus buchneri strains and sodium benzoate on the characteristics of corn silage in a hotâ€climate environment. Grassland Science, 2014, 60, 169-177.	0.6	17
3	Effects of potassium sorbate and sodium benzoate at two application rates on fermentation and aerobic stability of maize silage. Grass and Forage Science, 2015, 70, 491-498.	1.2	34
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