Now offering in-house clostridia testing for faster turnaround times

DAIRYLAND
Laboratories, Inc.

Dairyland Labs has moved Clostridium testing in-house to provide greater reliability for your results.

What to watch for:
Clostridial fermentations are easily detected by an unpleasant smell, similar to rancid butter, caused by the butyric acid produced during fermentation. Affected silage may also appear slimy and darkly discolored. Because clostridia naturally inhabit soil, samples with high ash content are at greater risk of clostridial fermentation.



C. perfringens is commonly encountered in livestock environments. Its spores are found in soil, water, decaying vegetation, and the guts of healthy animals. Livestock can be exposed through contaminated feed or water, and the bacteria may spread within a herd via fecal contamination. Infections can lead to enterotoxemia, bloat, abdominal pain, lethargy, decreased appetite, neurological symptoms, and even sudden death.

Suspect clostridia issues in your silage?
Available tests include (3-5 day turnaround time):

- Total clostridia $30
- C. perfringens $30

Visit our website to learn more about our full range of silage hygiene testing services.

References

Consequences of clostridial growth in silage. Dairy Herd Management. 2020. https://www.dairyherd.com/news/business/consequences-clostridial-growth-silage

Saylor, B. Focus on feed hygiene for resilient cows. Progressive Dairy. 2023. https://www.agproud.com/articles/57187-focus-on-feed-hygiene-for-resilient-cows

Sullivan, J., Morrill, K., and K.A. Bryan. 2024. Reducing the risk of clostridial fermentation in silage. https://www.agproud.com/articles/59419-reducing-the-risk-of-clostridial-fermentation-in-silage Accessed 9/9/2025