Effect of Chestnut Tannin on Fermentation Quality, Proteolysis, and Protein Rumen Degradability of Alfalfa Silage. By Tabacco et al., page 4736. To improve protein conservation and utilization of alfalfa silage, the proteolysis in the silo and in the rumen should be reduced. Because tannins have protein-binding properties and are known to protect proteins in acid environments, 2 experiments were conducted on conservation and rumen degradability of alfalfa silages fortified with different levels of chestnut hydrolizable tannin. Addition of 4% (on a dry matter basis) of chestnut tannin to alfalfa at ensiling reduced nonprotein nitrogen by 15% in silages and improved protein utilization, with a slight depression in organic matter digestibility.