Chemical and Physical Characteristics of Corn Silages and Their Effects on In Vitro Disappearance. By Ferreira and Mertens, page 4414. Starch in corn silage is a major contributor of digestible energy for animals. Starch may be incompletely digested when present in intact kernels or large kernel fragments. We quantified minimally fragmented starch (i.e., starch in intact kernels and large kernel fragments) and related it to the in vitro digestion of corn silages. When silages were ground, fiber was the main determinant of in vitro digestibility. However, particle size and proportion of minimally fragmented starch were important in determining the in vitro digestibility of whole silages. Measuring minimally fragmented starch may improve the estimation of starch digestibility in corn silages.