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## Effects of lactic acid bacteria and molasses additives on the microbial community and fermentation quality of soybean silage

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### HIGHLIGHTS

- Soybean ensiled with lactic acid bacteria inoculant and molasses.
- All additives improved fermentation quality of soybean silage.
- Combined addition of lactic acid bacteria and molasses showed best silage quality.
- Molasses enriched the abundance of *Lactobacillus*.
- Combination of lactic acid bacteria and molasses decreased *Clostridia* abundance.

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