

Glycos Plus

Promoter of coloring and brix degree

Glycos plus is a specific product to promote and uniform the color and brix degree of fruits. Glycos plus has a formulation based on amino acids and potassium designed to induce fruit ripening while maintaining its shelf life. Glycos plus also contains boron which promotes the absorption of potassium and amplifies its effectiveness.

Benefits

- Promotes and uniform fruit color, increases quality and optimizes harvesting;
- It increases the brix degree of the fruit (sugar content) improving its shelf life;
- Maintains shelf life as it does not overripen the fruit;
- Easy to use, it can be applied mixed with all the main foliar products



TYPE
Liquid



PACKAGING



COMPOSITION

Nitrogen (N) total	5%
of which organic	3%
of which ureic	2%
Potassium (K₂O) soluble in water	9%
Sulfur (SO₃) soluble in water	14%
Carbon (C) organic	8%
Boron (B) soluble in water	0,25%
pH	8

Color and density are indicative

DENSITY

1,25 kg/dm³

DOSAGES AND USES

CROPS	FOLIAR DOSAGES	PERIOD
Peach, apricot, Apple tree	2 l/ha	45, 30 and 15 days before the harvest
Wine and table grape	2 l/ha	40% berry development, beginning of veraison, after 10 days
Strawberry	2 l/ha	blossoming, green fruit and veraison from white to red