

Proser Ca

Quality and shelf life

bioagricert 



PROSER CA is a specific product for the quality (color and dry substance) and shelf-life of the fruit. The calcium present is withveged and completely assimilated thanks to the action of low molecular weight carboxylic acids. PROSER CA acts as an acidifier, improving the effectiveness of the products combined with it.

Benefits

- More storable, firm and compact fruits both on the plant and in the post-harvest;
- Increased production, greater dry matter;
- Greater strength of the plant, thanks to the high absorption and transmission of calcium;
- Balanced development of the plant, due to the biostimulating action of the carboxylic acids;
- Improvement of the effectiveness of combined products (fertilizers and/or pesticides), by acidifying the solution.



TYPE
Liquid



PACKAGING



COMPOSITION

Calcium (C _a O) soluble in water	12,5%
pH	1

DENSITY

1,25 +/- 0,05 kg/dm³

It also contains low molecular weight carboxylic acids. Color and density are indicative. For hazard warnings see page 154..

DOSAGES AND USES

CROPS	FOLIAR DOSAGES	PERIOD
Stone fruits	2-3 l/ha	from fruit set, every 10-15 days
Pome fruits and Kiwi	2-2,5 l/ha	from after fruit set, every 15-20 days
Wine and table grape	2-3 l/ha	from fruit set, every 15-20 days
Olive tree	2 l/ha	after fruit set, olive swelling, 15 days dalla raccolta
Citrus trees	2-3 l/ha	from fruit set, every 10-15 days
Open field horticultural	2-3 l/ha	da formazione frutticino, every stage interested
Horticultural in greenhouse	100-150 ml/hl	da formazione frutticino, every stage interested
Cereals	2-3 l/ha	with weeds