

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

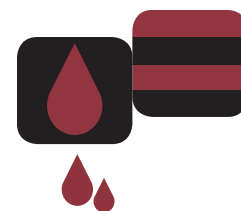
Title and composition

Nitrogen (N)	Potassium (K ₂ O)	Sulphur (SO ₃)	Carbon (C)	Boron (B)
5% (1)				
3% (2)	9% (4)	14% (4)	8% (2)	0.25% (4)
2% (3)				

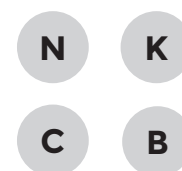
(1) total - (2) organic - (3) ureic - (4) water soluble

Dosages and uses

Crop	Foliar dosages	Period and method of use
Peach, apricot, apple tree	2 l/ha	Fruit swelling, veraison, after 10 days
Grapevine 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



FORMULATION



PACKAGING



TIPOLOGY

LIQUID

