



Proser Ca

Quality and shelf life

PROSER CA is a specific product for the quality (color and dry substance) and shelf-life of the fruit. The calcium present is conveyed 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.

Title and composition

Calcium (CaO)	pH
12.5% (1)	3.0

(1) water soluble; it contains low molecular weight carboxylic acids

Dosages and uses

Crop	Foliar dosages	Period and method of use
Stone fruits	2-3 l/ha	From fruit set, every 10-15 days
Pome fruits and Kiwi	2-2,5 l/ha	From post fruit set, every 15-20 days
Grapevine and table grape	2-3 l/ha	From post fruit set, every 15-20 days
Olive tree	2 l/ha	Post-fruit set, olive enlargement, 15 days from harvest
Citrus fruits	2-3 l/ha	From fruit set, every 10-15 days
Open field horticultural	2-3 l/ha	From fruit formation, every stage interested
Horticultural in greenhouse	100-150 ml/hl	From fruit formation, every stage interested
Cereals	2-3 l/ha	With herbicides

FORMULATION

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PACKAGING



TIPOLOGY

LIQUID

