

Appearance
Liquid

Packaging
Bottle lt 1
Box 20 bottles

Can lt 5
Box 4 cans

Can lt 25



Brixer

Natural promoter of ripening

- Concentrates and uniforms fruit ripening
- Accelerates the processes of fruit ripening
- Favours colour anticipation and sugar accumulation

Brixer has been studied to intensify and uniform the ripening of fruit, reducing green rejects in single harvests or the number of stages of the harvest.

Brixer is a product which contains natural substances (methionine, polysaccharides, seaweed

and yucca extract) that accelerate the ripening processes of fruit, they help anticipate coloration and boost sugar accumulation. Applied to foliage, **Brixer** substantially improves fruit quality.

ANALYSIS

%

Amino acids	20.5 w/w (= 272.6 g/l)
Methionine	1.0 w/w (= 13.3 g/l)
Mono-di-tri-polysaccharides	15.0 w/w (= 199.5 g/l)
Glycerophosphates	3.8 w/w (= 50.5 g/l)
Chelated micro-nutrients (Fe, B)	1.0 w/w (= 13.3 g/l)
Potassium (K₂O)	8.5 w/w (= 113.0 g/l)

DIRECTIONS FOR USE

FOLIAR SPRAY

FRUIT TREES

300-350 ml/hl

Table grape and grapevine, pear trees, apple trees, peach trees, nectarine, apricot trees, cherry trees, citrus: first treatment 30 days before harvest, second application 15 days before the harvest.

3-3.5 l/ha

FIELD CROPPING VEGETABLES

Tomato, melon, watermelon strawberry: two applications 30 and 15 days before harvest

200-250 ml/hl

GREENHOUSE

Two treatments starting from the first enlargement of fruit