

## Kalitat



## **CHARACTERISTICS**

**Kalitat** is a product specially designed to improve the uniformity, coloration, consistency and maturation of the fruit. KALITAT is a produc**Kalitat**:ludes a special form in the quality and production of the fruit, as a consequence of its active biological components

Kalitat incorporates an organic molecular polymer of high weight, which confers more elasticity, hydration and firmness to the skin of the fruits. The contribution of calcium (Ca) and magnesium (Mg), give Kalitat the ability to reduce the permeability of cell membranes and the absorption of water, helping to increase the firmness of the fruit and, therefore, extend its useful life.

The **Kalitat** balanced formulation, designed with an organic matrix rich in polysaccharides, macro and microelements, key elements in the process of fruit setting and ripening, has been achieved because of a careful selection of various components, prepared in an optimal balance. The result is a product with the highest quality and efficiency.

**IMPROVES NATURALLY FRUIT COLOR** 

**INCREASES FRUIT CONTENT OF SUGAR** 

IMPROVES FRUITING AND PROLONG SELF LIFE

IMPROVES THE CALIBRE AND FIRMNESS OF THE FRUIT

**ADVANCES THE FRUIT RIPENING** 

| COMPOSITION                  | %w/w |
|------------------------------|------|
| Total Nitrogen (N)           | 3,0  |
| Potassium (K <sub>2</sub> O) | 5,0  |
| Calcium (CaO)                | 5,0  |
| Magnessium (MgO)             | 2,0  |
| Polysaccharides              | 25,0 |
| Uronic acid                  | 2,0  |
| Boron (B)                    | 0,1  |
| Zinc (Zn)                    | 0,1  |
|                              |      |



| V | FOLIAR APPLICATION   |   |  |
|---|--|---|--|
|   | Crops  | Doses   |  |
|   | <b>Fruit crops</b> (table grapes, wine, apple, pear, peach, nectarine, apricot, cherry, kiwi, etc.)  | ml 400-450/hl make 2-3 close treatments (7 days) beginning from veraison                                    |  |
|   | Citrus fruits, oil and table Olive   | ml 400-450/hl make 2-3 close treatments (7 days) beginning from veraison                                    |  |
|   | Vegetable and industrial crops in full field (industrial<br>and table tomatoes, pepper, eggplant, strawberry,<br>watermelon, melon, Borlotti beans,<br>sugar been, etc.) | ml 400-450/hl make 2-3 close treatments (7 days) beginning from veraison                                    |  |
|   | Greenhouse vegetable crops   | $\mathbf{ml}\mathbf{300\text{-}400/hl}$ make two treatments on each fruiting stage from mid enlarged fruits |  |
|   | Flowering plants, ornamentals and cut flowers  | ml 200-300/hl   |  |

## SOIL APPLICATION

**All crops**It 0,8-1,0/1000m² by half enlarged fruit. we recommend the mixure with chelapotash 4kg/1000m2

## **Packing**











