

Power Ca

CALCIUM: TOTAL ABSORPTION AND ASSIMILATION



1KG



6KG



25KG



Reduced cracking and increased assimilation of calcium.



Improvement of fruit quality characteristics (size, colour, texture, and shelf life)



Conveyed and protected calcium supply, even at low temperatures

| NUTRITIONAL COMPOSITION | % |
|---------------------------------------|----|
| Calcium oxide (CaO) | 15 |
| Calcium oxide (CaO) in complexed form | 12 |
| Complexing agent | LS |

| TECHNICAL SPECIFICATIONS | |
|--------------------------|------|
| S.W. | 1.47 |
| E.C. (sol. 1%) | 1.26 |
| pH: | 4.5 |

| DOSAGE AND METHOD OF USE | | Foliar application |
|-------------------------------|--|--------------------|
| CROPS | PHENOLOGICAL STAGE | DOSE g/hl |
| Stone and pome fruits | From post-fruit set to fruit growth | 300-500 |
| Actinidia | From post-fruit set to fruit growth | 300-500 |
| Wine and table grapevines | From bunch closure to grape berry growth | 300-500 |
| Fruiting vegetables | Post-fruit set of each flower truss | 300-500 |
| Strawberries and small fruits | Post-fruit set of each flower truss | 300-500 |
| Tomatoes for industry | Post-fruit set of each flower truss | 300-500 |

- NOTES:**
- The dose is calculated based on a volume of spraying water of 8-10 hl/ha
 - Application is recommended in combination with Vegetal B60 to increase calcium absorption and reduce fruit diseases