SİLOCHEM-GİS

No more

cracking in cherries

Environmentally Friendly

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SİLOCHEM-GİS

Environmentally Friendly

Polyether-Polymethylsiloxane-Copolymer

Silicylic acid prevents fruit cracking by physical structures Waterch as formation of a thick silica layer under the cuticle, formation of a double-layered cuticle layer, thickening of the silicon cellulose membrane, papilla formation, block formation with organic compounds in the epidermal cell wall.

Silicon is about 28% in the earth's crust and about 0.1 - 10% in terrestrial plants according to the dry weight principle, but it is necessary to know which forms of silicon are biologically absorbed by the plant.

Polysilicic acid, which is a polymerisation of silicic acid, is not in a bioavailable form.

The only plant-available forms of silicic acid are monosilicylic acid Si(OH)4 or orthosilicic acid (OSA).

WHERE IT IS USED	APPLICATION DOSAGE
Pomegranate	100 ml / 100 l water
Cherry	100 ml / 100 l water
Apricot	100 ml / 100 l water
Apple	100 ml / 100 l water
Pear	100 ml / 100 l water
Vegetable	100 ml / 100 l water
Strawberry	100 ml / 100 l water
Olive	100 ml / 100 l water
Citrus	100 ml / 100 l water
Pistachio	100 ml / 100 l water
Cut Flower	100 ml / 100 l water
Vineyard	100 ml / 100 l water
Watergar Beet, Potato, Onion, Radish, Carrot,	100 ml / 100 l water
Greenhouse and Covered Vegetables	100 ml / 100 l water

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