

SILVEST



INCREASES RESISTANCE TO CRACKING AND FRUIT AND VEGETABLES SHELF-LIFE

SILVEST has a special formulation that acts either on the structural level on fruits and on the vegetative organs of the plant, making the tissues stronger increasing resistance and shelf-life.

WHY TO CHOOSE SILVEST

INCREASES THE RESISTANCE TO CRACKING DUE TO THE THICKENING OF THE CELL WALL

INCREASES THE SHELF LIFE OF FRUIT

IMPROVES CUTICLE THICKENING IN VINES



APPLICATION RATES

CROPS	RATES PER APPLICATION	STAGES AND RECOMMENDATIONS
	Foliar*	
FRUIT TREES		
Stone fruits	1.5 - 3 l/ha	From petal fall to the end of the cycle every 10-12 days
Pome fruits	1.5 - 3 l/ha	From fruit set to the end of the cycle every 12-15 days
Strawberry and little fruits	1.5 - 3 l/ha	From flower buds to the end of the cycle every 8-10 days
HORTICULTURE		
Tomato, pepper	1.5 - 3 l/ha	From 1 st cluster fruit set to the end of the cycle every 8-10 days
Cucurbitaceae	1.5 - 3 l/ha	From 3 rd - 4 th leaf to the end of the cycle every 8-10 days
VITICULTURE		
Table grapes	1-2 l/ha	From pre flowering to ripening every 8-10 days
Wine grapes	1.5-3.5 l/ha	After flowering to ripening every 8-10 days
CEREALS	2 - 2.5 l/ha	In association with pesticides application

*Use the product at the concentration of 3-5‰

COMPOSITION % w/w (EQUIVALENT TO % w/v AT 20°C):

Total nitrogen (N)	8% w/w (10.16% w/v)
Ureic nitrogen (N)	8% w/w (10.16% w/v)
Potassium oxide (K ₂ O) soluble in water	8% w/w (10.16% w/v)
Boron (B) soluble in water	0.1% w/w (0.127% w/v)
Molybdenum (Mo) soluble in water	0.01% w/w (0.013% w/v)

PHYSICAL AND CHEMICAL PROPERTIES:

Density (at 20 °C): 1,27 g/ml
 pH (1% w. sol. w/w): 10,0 ± 0,5 u. pH
 Electrical conductivity (w. sol. 1 g/l): 200 µS/cm

PACKAGING:

