





INVIGORATING FOOD VEGETABLE OILS: COCONUT

Main features:

COCO OIL is a vegetable product with a strengthening effect on the foliar system of plants. It is suitable for use in organic farming and particularly effective at removing stubborn organic residues from leaves and fruits, improving conditions for optimal photosynthesis.

Mechanism of action

COCO OIL acts directly on organic residues, dissolving them thanks to its composition. This disrupting action improves the photosynthetic efficiency of plants, ensuring better foliar health and helping to keep the plant apparatus clean and active.

COMPOSITION

Coconut palm oil 50% in emulsified water with Polysorbate 80 GMO free

C.P CHARACTERISTICS

pH 8.00 +/- 0.5
Density
Color Light pale
Smell Characteristic
Solubility Dispersible

FORMULATION

Viscous liquid

CLASSIFICATION

Danger



PACKAGING

Bottle.			• • •	• • •	• • •		.1L
Tank							. 5 L
Tank	•••	•••		•••	•••	•••	10 L

APPLICATION

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INSTRUCTIONS FOR USE

- Open field and greenhouse horticultural crops: 200-400 ml/hl
- Nursery (plants in container): 100-300 ml/hl
- Fresh-cut salads: 200-400 ml/hl
- Strawberries: 200-400 ml/hl
- Fresh herbs and aromatic: 100-300 ml/hl
- · Flowers and ornamentals: 100-300 ml/hl
- Fruit [pome fruits (apple, pear etc.), drupaceous fruit (apricot, peach, cherry, etc.), Actinidia (kiwi)]: 200-400 ml/hl
- · Grapes / olive: 200-400 ml/hl
- Grass: 100-300 ml/hl
- Extensive crops: 100-300 ml/hl
- · Shake well before use
- He fears low temperatures
- · Apply the product evenly
- Avoid use during the hottest hours of the day
- In case of spray application, the use in combination with NAT is strongly recommended
- It is advisable to test some plants for varietal tests before treating the whole surface
- · Reapply the product if necessary