



MATUR UP®

NATURAL PROMOTER OF RIPENING AND FRUIT COLOURING



STRENGTHS

- PROMOTES, STANDARDISES AND ANTICIPATES RIPENING
- ACTIVATES THE NATURAL PHYSICAL MECHANISMS LEADING TO THE BIOSYNTHESIS OF ELITENE AND THE PIGMENTS RESPONSIBLE FOR FRUIT COLOURATION
- REDUCES THE PERCENTAGE OF GREEN WASTE AND HARVESTING STEPS (PROCESSING TOMATOES)
- DETERMINES THE INCREASE IN SUGAR CONCENTRATION IN THE FRUIT [°BRIX AND FIRMNESS]
- RAISES THE QUALITY LEVEL OF PRODUCTIONS
- SPEEDS UP FLOWER OPENING



PACKAGE

Bottles 1L (20x1)
Jerrycans 5L (4x5)



CHEMICAL-PHYSICAL PROPERTIES

Formulation: **liquid**
Density: 1,300 - pH (sol. 1%): **6.0 ±1**
Conductivity (1%) mS/cm 18° C: **0.51**

FEATURES

MATUR UP is applied to plants by foliar and/or root application. Thanks to its particular constituents (Ca, Mg, Fe, B, protein hydrolysates of vegetable origin, algae extracts and polysaccharides), it is able to accelerate all the physiological activities of the plant and above all to naturally reduce the organic acids present in the fruit, increasing the production of anthocyanins that **favour colouring and ripening**. **Methionine** and **arginine** (contained in protein hydrolysates) complete the maturation induction activity. Regular applications of **MATUR UP** result in earlier and uniform fruit colouration, higher sugar content (°Brix) and overall a substantial improvement in the quality of fruit and vegetable production. **MATUR UP** is particularly suitable for uniforming and concentrating ripening, reducing the number of green fruits in the case of a single harvest, or reducing the number of harvest passages for processing tomatoes. It is also suitable for all industrial, greenhouse, fruit and wine crops. On flowers, it increases brilliance and shelf-life, cut flowers, roses, and speeds up flower opening.

DOSES AND METHODS OF USE

CROPS

Fruit crops

(table grapes, wine grapes, pear, apple, nectarines, peach, cherry, apricot, kiwi, tropical, etc.)

Citrus, Olive oil and table olives

Horticultural and industrial field crops

(ind. and table tomatoes, peppers, aubergines, strawberries, artichokes, watermelon, melons, borlotti beans, sugar beet, etc.)

Floriculture, Ornamentals, Cut flowers

FOLIAR APPLICATION

350-400 ml/hl carry out 2-3 close treatments (7 days) starting from the onset of ripening

350-400 ml/hl carry out 2-3 close treatments (7 days) starting from the onset of ripening

300-350 ml/hl carry out two treatments on each fruit branch from fruit mid filling 250-300 ml/hl

250-300 m/hl

CROPS

All crops

FERTIGATION

0.8-1.0 l/1000 m² from fruit mid filling.



THE EXPERT ADVISES

For foliar applications, a synergistic combination with **FITOFOL 7.10.42** - 350 gr/hl or in **Fertigation ULTRAFERT 5.13.40** is recommended: 1-1.5 Kg / 1000 m²

COMPOSITION

| | |
|-------------------------------------|------|
| Water-soluble calcium oxide [CaO] | 5,0% |
| Water-soluble magnesium oxide (MgO) | 5,2% |
| Water-soluble boron [B] | 0,5% |
| Water-soluble iron [Fe] | 0,3% |
| Iron [Fe] chelated with DTPA | 0,3% |



Go to brochure