



STIMOLO[®] MO

**REDUCES NITRATE
ACCUMULATION IN CROPS**



STRENGTHS

- STIMULATES ENZYMATIC ACTIVITY BY SPEEDING UP THE TRANSFORMATION OF NITRIC NITROGEN INTO ORGANIC COMPOSTS (**amino acids and proteins - NITRATE REDUCTASE**) IN PLANTS AND SYMBIOTIC NITROGEN FIXATION IN LEGUMINOUS PLANTS).
- IDEAL FOR REDUCING THE NITRATE CONTENT OF ALL CROPS WITH A SHORT GROWING CYCLE IN WINTER (SALADS, SPINACH, SWISS CHARD, ETC.)
- STIMULATES PLANT GROWTH AND QUICKLY AND EFFECTIVELY PREVENTS AND TREATS MOLYBDENUM DEFICIENCIES IN PARTICULARLY SENSITIVE CROPS



Allowed in organic farming



PACKAGE

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

FEATURES

STIMOLO MO is a product specifically designed for **FHERSHCUT** crops and all crops that are clearly prone to **nitrate accumulation**.

STIMOLO MO is rich in low molecular weight amino acids to which **MOLYBDENUM** and **ZINC** are complexed.

The product penetrates quickly into the leaves, stimulating and increasing growth, speeding up the transformation of nitrate nitrogen into organic compounds (amino acids and proteins) and thus **significantly reducing the nitrate content at harvest**. The rapid supply of molybdenum promotes **NITRATE REDUCTASE**, even in situations of low temperatures and low light intensity (**short day**).



COMPOSITION

Total nitrogen (N)	5,0%
Organic nitrogen (N)	5,0%
Water-soluble molybdenum (Mo)	3,0%
Water-soluble zinc (Zn)	0,1%
Zinc (Zn) chelate EDTA	0,1%
Organic carbon (C)	15,0%
Total amino acids	33,0%
Free amino acids	6,0%



CHEMICAL-PHYSICAL PROPERTIES



Formulation: **liquid**
pH (sol.1%): **5.9 ± 1**
Density: **1,240**
Conductivity (1‰) mS/cm 18°: **0.23**

DOSES AND METHODS OF USE



CROPS	FOLIAR APPLICATION
Baby leaf, Fresh-cut vegetables (spinach, rocket, endive, valerian, lettuce, chard, onion, carrot, cabbage, cauliflower etc.) Aromatics Field vegetable crops (potato, carrot, melon, watermelon, courgette, strawberry, tomato, garlic, onion, leek ... etc.)	250-300 ml/hl Interventions every 8-12 days from the 4-leaf stage onwards
Industrial crops (soybean, green bean, pea, rapeseed, alfalfa)	300 ml/hl Regularly every 10-15 days.
Fruit crops: Citrus, Olive, Pome fruit, Stone fruit, Kiwi, Vine	200-300 ml/hl Regularly every 10-15 days.
Flower and ornamental crops Turf	200 ml/hl Regularly every 8-12 days.
CROPS	FERTIGATION
All crops	10-15 l/ha; repeated applications at pre-flowering, post-set and fruit filling



STIMOLO MO can be combined with all biostimulants for root application and fertigation.

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NITRATES

WHAT ARE NITRATES

Nitrates are chemicals that are widespread in the environment and can accumulate in vegetables and water due to excessive fertiliser use or reduced metabolism due to poor light (**short day in winter**). Nitrates are nitrogen compounds; in their chemical formula they contain nitrogen (N) and oxygen (O).

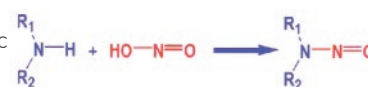
WHAT NITRATES ARE USED FOR

Nitrates are indispensable elements for plant life. They nourish plants, which are able to metabolise them, making them valuable elements for their growth and development.

NITRITES AND NITROSAMINES

Nitrates (NO₃), once assimilated by the body, are reduced to nitrites (NO₂), which react in an acidic guamines and ureas to form **nitrosamines**.

MUTAGEN AND CARCINOGENIC SUBSTANCES



WATER POLLUTION BY NITRATES

Contamination of groundwater by nitrogen is mainly due to several factors:

- runoff from agricultural areas treated with nitrogen fertilisers;
- disposal of livestock manure;
- losses from landfills; discharges of urban and/or industrial waste water. In addition [water pollution has been promoted by intensive agricultural reduction methods, which have led to increased use of chemical fertilisers.

NITRATE CONTENT IN VEGETABLES

The amount of nitrate in plant tissue also depends on:

- **species**: 1 legumes generally do not accumulate nitrate, while wheat, grasses, flax, sorghum, barley, oats and rye have more problems of accumulation;
- **growth stage**: nitrate concentrations are usually higher in young plants than in mature ones;
- **plant parts**: the parts closest to the soil contain the highest concentrations of nitrate.
- **nitrogenous fertilisation, irrigation with water high in nitrates**

CLASSIFICATION OF VEGETABLES ACCORDING TO NITRATE CONTENT

(mg/kg of fresh product) Santamaria 1997

NO ₃	
Very low (<200):	garlic, asparagus, yam, artichoke, watermelon, green bean.
Low (200-500):	carrot, cauliflower, broccoli, spring onions, pumpkin and courgette.
Medium (500-1000):	cabbage, Savoy cabbage, turnip greens.
High (1000-2500):	kohlrabi, leaf chicory, fennel, endive, leek, parsley, rhubarb, escarole, celeriac.
Very high (>2500):	chard, garden chard, chervil, lettuce, radish, rocket, celery, spinach, lamb's lettuce.