



WHAT DOES IT DO?

Helps to produce fruits with organoleptic characteristics of high economical value (firmness, color, taste, brightness). Leading to a longer shelf life and a low incidence of postharvest diseases.

HOW DOES IT WORK?

The aromatic acids in this product increase the biosynthesis of pectins. The calcium and boron in the formulation, enforce the cell wall of fruit tissues. In addition, the product induces production of wax, pigments, and carbohydrates that allow a better firmness, shelf life, and decreases the incidence of postharvest diseases.

CHARACTERISTICS

PHYSICAL PROPERTIES			
pH: 4.5 – 5.5 at 20 °C		Physical state: Liquid	Color: Brown
Density: 1.28 – 1.31 g/cm³ at 20 °C		Corrosivity: Non-corrosive. Flammable: Non-flammable.	
GENERAL PROPERTIES			
Storage: Keep closed in a well-ventilated and dry place.	Environmentalism: Non residual, low impact	Incompatibility: Do not mix with stronger oxidizers	Toxicity: Slightly toxic

DOSE

BENEFITS

- Better fruit quality.
- Decreases losses due to fruit rejection.
- Reduces physiological disorders like: Blossom End Rot, Tip Burn, Bitter Pit, flowers and fruit cracking, Black Heart, and others.
- Longer shelf life of flowers and fruits.
- Increases fruit firmness.
- Highlights the organoleptic characteristics of the fruits (color, taste, and brightness).

USE

Ideally, applications **Packhard**[®] should be made during the fruit development phase, spraying it from fruit set to maturation.

To prepare the spraying solution,

- Shake container, unscrew the cap, and remove the safety seal
- Measure the recommended application amount in a test tube or graduated cylinder and pour into a bucket for premixing
- Dilute fully, and pour into the half full spray tank
- Mix and complete filling the spray tank.

SPECIFICATIONS

ACTIVE INGREDIENT	% w/w
Calcium (Ca)	8.0
Boron (B)	0.25

CROP	DOSE	APPLICATION
Vegetables (Peppers, tomatoes, green tomatoes, bell peppers, eggplant)	42 fl oz/ac	2 applications of 42 fl oz/ac during the fruit development period. 42 fl oz/ac every two weeks on the harvest periods.
Cucurbits (Watermelon, melon, zucchini, cucumber)	42 fl oz/ac	2 applications of 42 fl oz/ac during the fruit development period. 42 fl oz/ac every two weeks on the harvest periods.
Cabbage, broccoli, kale	14 to 56 fl oz/ac	1 to 2 applications of 14 to 56 fl oz/ac during the rosette development. 2 to 3 applications of 42 to 56 fl oz/ac during the harvestable organs.
Bulb Vegetables	42 fl oz/ac	42 fl oz/ac during the bulb formation. 1 to 2 applications of 42 to 56 fl oz/ac during the bulb growth.
Berries (Blackberry, Blueberry, Raspberry, Strawberry)	42 to 128 fl oz/ac	2 applications of 42 to 128 fl oz/ac during the fruit development. 42 to 128 fl oz/ha every 2 weeks during the harvest period.
Ornamentals	28 to 64 fl oz/ac	28 to 64 fl oz/ac every two weeks during the floral stem development.
Temperate fruit trees (Apples, peaches, etc.)	56 to 128 fl oz/ac	56 to 128 fl oz/ac starting the fruit development, 2 to 3 applications after full blooming.
Grapes (table and wine)	56 to 128 fl oz/ac	56 to 128 fl oz/ac starting the fruit development, 4 weeks after full blooming, until veraison.
Nut crops (Almond, walnut, pistachios, etc.)	56 to 128 fl oz/ac	56 to 128 fl oz/ac starting the fruit development, 4 weeks after full blooming, until fruit full growth.
Tropical Fruit Trees (Avocado, citrus, pineapple, etc.)	56 to 128 fl oz/ac	56 to 128 fl oz/ac every two weeks starting the fruit development, four weeks after full blooming, until veraison.
Hemp	32 to 128 fl oz/ac	Foliar apply with enough water to achieve full coverage of the foliage throughout all stages of flowering at 7 to 14 day intervals between each application.