

 **Moka**[®]

**BIOSTIMULANT
YEAST**

**A
CONCENTRATE
OF VITALITY
TO ENHANCE**

YIELDS



**USABLE
IN ORGANIC
FARMING**

**COMPATIBLE
WITH PHYTOSANITARY
PRODUCTS**

agrauxine.com

Stimulates
plant metabolism

Enhances
fruits' growth

Improves fruits
quality (caliber,
color, firmness)

 **Agrauxine**
by Lesaffre



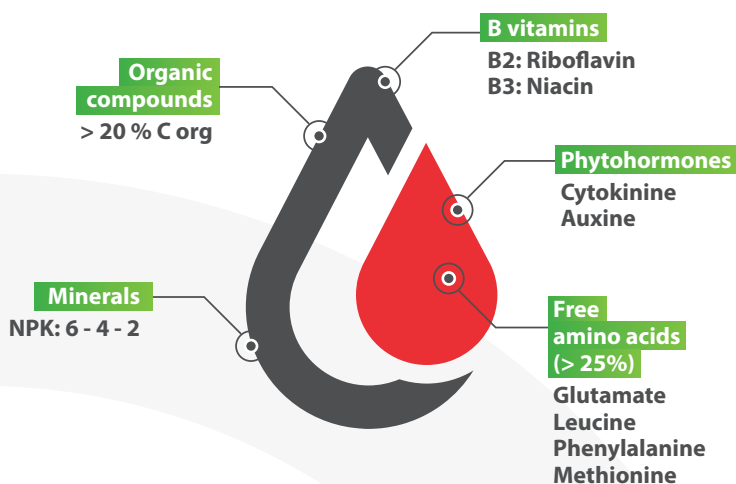
Drum
of **10L**



PACKAGING

The product is stable and without storage constraint

NATURALLY RICH IN :



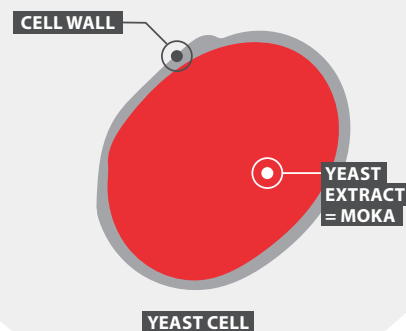
MODE OF ACTION

The biostimulant Moka is a high quality liquid formulation based on yeast extracts enhancing fruit set steps of the plant. It contains a high variety of free aminoacids, vitamins and minerals coming from yeast and easily available.

The application of yeast extracts stimulates:

- Cells division and expansion
- The biosynthesis of nucleic acids, proteins and chlorophyll
- Plant growth and fruit development

HOW DO WE OBTAIN MOKA ?



USES AND RATES

Crops	Dose	Number of applications	Stage of application
Grape, Table grape	2 L/ha	2	From beginning of fruit set (BBCH 70) to end of veraison (BBCH 87)
Stone fruits, Pome fruits, Citrus	2 L/ha	2	From beginning of fruit set (BBCH 70) until end of ripening (BBCH 87)
Strawberry, Berries	2 L/ha	2 to 4	From beginning of fruit set (BBCH 70) until the harvest (BBCH 89)
Solanaceas, Cucurbits	2 L/ha	2 to 6	From beginning of fruit set (BBCH 70) until the harvest (BBCH 89)