

# RAYKAT® BRIX



COLOR AND BRIX IN YOUR FRUITS.

QUALITY PARAMETERS IN YOUR CROP.



## Description

**Raykat® Brix** is a specific biostimulant for the final stage of fruit growth that boosts the metabolic pathways of ripening and organoleptic quality. Increases yield and qualitatively improves commercial parameters of the fruit: higher color, sugar content (°Brix) and size.

Its composition is based on a specially selected mixture of specific amino acids, assimilable potassium, organic precursor molecules of ripening factors, polysaccharides, organic matter, seaweed (*Ascophyllum nodosum*) and boron. All this triggers in a multiactive way the physiological pathways involved in the stages of fruit development and ripening.

**Raykat® Brix** also homogenizes fruit ripening, optimizing harvesting processes and increasing commercial yields of the crop.

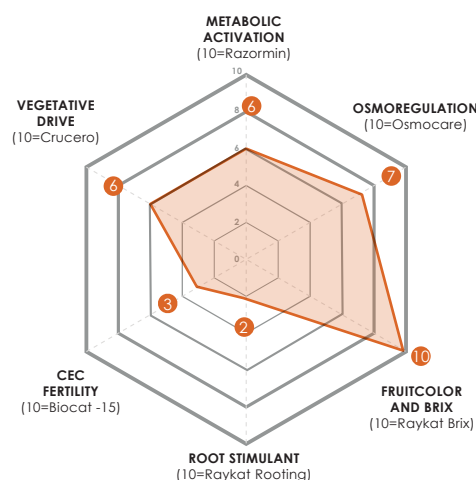


## Composition

|  |           |
|--|-----------|
| Free L-amino acids                               | 3 % w/w   |
| Leucine, phenylalanine and methionine            |           |
| Seaweed extract                                  | 5 % w/w   |
| <i>Ascophyllum nodosum</i>                       |           |
| Organic matter (O.M.)                            | 20 % w/w  |
| Polysaccharides                                  | 13 % w/w  |
| Potassium oxide (K <sub>2</sub> O) water-soluble | 18 % w/w  |
| Boron (B) water-soluble                          | 0,2 % w/w |

## Action

- Increases °Brix sugars in fruits.
- Improves coloration and promotes color change.
- Homogenizes the ripening process of the harvest.
- Increases yield and organoleptic quality of fruits.



Relative rating scale within the biostimulant range.  
The product with the highest level for that characteristic is indicated in parentheses.

# RAYKAT® BRIX



## BENEFITS OF USING RAYKAT® BRIX

### 1. Improvement of Brix and soluble solids.

Its use in ripening stages causes greater transport and accumulation of soluble solids in the fruit, resulting in higher °Brix or sugars, a parameter that determines the quality of the harvest. This improves the flavor of the fruits and improves the properties related to post-harvest life.

### 2. Homogeneous ripening and fruit coloration.

**Raykat® Brix** enables the signaling and activation of the pathways involved in fruit coloration and aroma parameters thanks to its specific aminogram. The color change is improved through the increase of compounds such as anthocyanins, flavonoids and tannins and other aromatic compounds that improve their organoleptic characteristics. Together, the harvesting processes are optimized since the ripening process is homogeneous, and this has an impact on yields and the ultimate return of the crop.

### 3. More and higher quality harvest (size and post-harvest life).

Some specific compounds of **Raykat® Brix** such as monosaccharides and signal peptides are intended to improve the fruit filling and ripening process. The transition pathways between the cell division stage and cell expansion, or weight and size gain, are enhanced. Likewise, the synthesis of phenolic compounds and other antioxidants derived from the presence of *Ascophyllum nodosum* seaweed are favorably related to fruit quality and post-harvest life, providing a better commercial yield of the crop.

## MODE OF USE AND DOSAGE

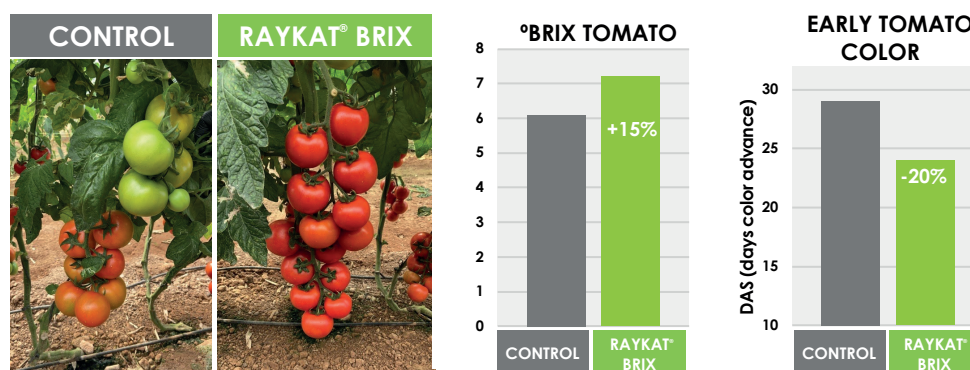
**Raykat® Brix** is a product intended primarily for foliar use. If foliar treatment is not feasible, it could also be used via soil. It is recommended to start its application close to the time of fruit color change to promote homogeneity in the coloring, intensity, as well as ripening parameters (°Brix, aromatic compounds, etc.). Useful for applications combined with **Kelik® K**.

| CROP  | FOLIAR (cc/100L) | RECOMMENDATIONS   |
|---|------------------|---|
| Fruit trees and grapes (table and winemaking) | 250-400          | 1-3 applications spaced 10 days apart. Make the last application 10 days before harvest.        |
| Citrus and olive trees                        | 400              | 1-3 applications spaced 10 days apart. Make the last application 15- 20 days before harvest.    |
| Horticulture                                  | 250-400          | 1-3 applications spaced 4- 7 days apart. Make the last application 5- 6 days before harvest.    |
| Melon and watermelon                          | 250-400          | 2-3 applications spaced 8- 12 days apart. Make the last application 15- 20 days before harvest. |
| Strawberries                                  | 300-400          | 2-3 applications spaced 3- 4 days apart. Make the last application 3- 4 days before harvest.    |
| Flowers                                       | 200-300          | 2-3 applications spaced 8-10 days apart, starting from the beginning of petal coloration.       |

\* **Alternative application via fertigation:** If foliar treatment is not feasible, carry out fertigation treatments at a dose of 3-5 L/ha in similar circumstances of application.

## TESTS

**Raykat® Brix** activates the fruit ripening pathways, increasing the content of soluble solids or °Brix, homogenizing the harvest, increasing the density and size of the fruit and advancing its coloration by 5 to 7 days.



**COMPATIBILITY:** Do not mix with mineral oils, coppers or sulfurs.

**WARNINGS:** Keep out of reach of children. Do not ingest the product. Avoid contact with eyes and skin. Wash with soap and water after application.

**NOTE:** In terms of the indicated dosage per application, it will be up to the user to decrease or increase it depending on the vegetative stage of the plant and the characteristics of the soil where the crop will be grown. Application recommended under the advice of an Agronomist Technician. For specific dosage recommendations consult your distributor or local representative. The composition, mode of use and dosage of the products may vary in each country due to climatic, technical and/or legal conditions.



Raykat Brix.com