



Plant Bio Regulators (Pty) Ltd

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NONTOX-SILICA™ AND SHELF LIFE OF MELONS AND LETTUCE

TRAIL SITE AND DESIGN

MELONS

Melons were harvested dipped in a solution of silicon, rinsed with water, dried and then stored. The fruit were periodically inspected for rotting. The final results indicated that dipped fruit gained an extra shelf life of 9 days.

| Treatment | % Rot | Appearance % |
|------------------------------------|--------------|---------------------|
| <i>Control</i> | 27 | 40 |
| <i>Dipped in 1500ppm Si</i> | 19 | 60 |
| <i>Dipped in 3000ppm Si</i> | 11 | 70 |

LETTUCE

Lettuce of the cultivar Nevada were treated once, at transplanting into gravel beds with Nontox Silica^R at a rate of 20mg Si per litre of nutrient solution. Leaves were harvested when they have reached the desirable size, pack in plastic bags and stored in a cold room.

| Treatment | Days to harvest | Shelf live in days |
|--|------------------------|---------------------------|
| <i>No Nontox Silica^R</i> | 35 | 4 |
| <i>Plus Nontox Silica^R</i> | 28 | 8 |

PREPARATION OF THE STOCK SOLUTION

1. Dissolve 400g Nontox Silica^R in one litre water (or 4kg in 10 litres water)
2. Shake or stir until all material is dissolved.
3. Leave overnight and then dilute as indicated above.

Nontox Silica^R is available as a powder and a ready to use stock solution

For technical enquiries contact John Pretorius 083-228 0258 or Hannes Coetzee 082-785 7595.