Soy lecithin



Preventive and fungistatic against pathogenic fungi



Fluid Soy Lecithin in emulsion	
Total Phospholipids	> 95%
Phosphatidylcholine	> 15%
Natural product originated from soybean extraction, exclusively v physical processes	vith







DESCRIPTION

Soy Lecithin is a natural substance obtained from optimized mixtures of oils in an emulsifiable concentration. The active ingredients composing it are compatible with the environment and are harmless to humans. It leaves no residue and is commonly used for animal and human nutrition.

In agriculture Soy Lecithin has a remarkable preventive and fungistatic action especially on some pathogenic fungi because it closes the main penetration pathways. It effectively controls pathologies such as: anthracnose, scab, powdery mildew, peach laef curl, brown rot of stone fruits and downy mildew.

It renforces and gives elasticity to the cell walls avoiding various physiopathologies like: cracking, sunburn, etc in fruits. Used near the harvest, it gives hardness to the fruits, brilliance and color, increasing their quality and organoleptic characteristics. In post-harvest it extends fruits and vegetables shelf life.

Concerning the new European regulations about the reduction of Copper in agriculture, Soy Lecithin can be used combined with low rates of Copper-based products as a synergist and as a fungicide enhancer.

DOSES AND METHOD OF USE

Crops	Pathogen	Doses
Pome fruits, Stone fruits	Powdery mildew (Podosphaera leucotricha) Peach leaf curl (Taphrina deformans)	75 g/hl
Gooseberry	Powdery mildew (Microsphaera grossulariae)	200 g/hl
Vegetables (Cucumber, Lettuce, Corn salad, Tomato, Endive)	Powdery mildew (Erysiphe cichoracearum, Erysiphe polyphaga, Podosphaera xanthii, Phytophthora infestans, Alternaria cichorii)	150 g/hl
Ornamentals (especially Rose)	Powdery mildew and other fungal diseases	75 g/hl
Grapevine	Downy mildew (Plasmopara viticola) Powdery mildew (Erysiphe necator)	75 g/hl

Doses refer to those officially published in the Reports by EFSA