Sodium bicarbonate





Food grade

NaHCO₃

Fungistatic action product



Sodium hydrogen carbonate Purity Molecular formula



Application Foliar



DESCRIPTION

Sodium acid carbonate (NaHCO₃), commonly known as Sodium bicarborate or Sodium Hydrogen Carbonate is a derivative of carbonic acid.

At room temperature it appears as a white crystalline powder soluble in water and insoluble in alcohol.

For centuries Sodium bicarbonate has been obtained in impure form from the ashes of some types of algae and plants from salt lakes. In aqueous solution, if heated below 100 $^{\circ}$ C, it begins to decompose into carbon

dioxide and sodium carbonate giving a mild alkaline reaction.

It is prepared from sodium carbonate, water and carbon dioxide.

In agriculture it is a particularly suitable solution for the treatment of fungal diseases such as powdery mildew, downy mildew and gray mold, diseases that often affect fruit and vegetable crops, causing several and huge damage to crops.

DOSES AND METHOD OF USE

Crops	Pathogen	Doses
Vegetables, Soft fruit, Ornamentals	Mildews (Sphaerotheca spp, Oidium spp)	333 - 1000 g/hl
Grapevine	Powdery mildew (Uncinula necator)	420 - 2000 g/hl
Apples	Apple scab (Venturia inaequalis)	500 - 1000 g/hl
Fruit of different types (Oranges, Cherries, Apples, Papaya)	Storage diseases like Blue mould (Penicillium italicum) Green mould (Penicillium digitatum)	1000 - 4000 g/hl
Potted plants	Liverwort/ Bryophyte (thallose Lunularia cruciata) Green thallus of liverwort plus fruiting bodies	122 Kg/ha

Doses refer to those officially published in the Reports by EFSA