



PACKAGING: 1, 5 e 20 L

ANALYSIS	w/w	w/v	g/L
Total Nitrogen (N)	3%	3.99%	39.9
Organic Nitrogen (N)	2%	2.66%	26.6
Ureic Nitrogen (N)	1%	1.33%	13.3
Potassium oxide (K ₂ O) water soluble	7%	9.31%	93.1
Organic matter	24%	31.92%	319.2

COMPONENTS

Vegetal extracts, methionine, phenylalanine, monosaccharides.

TECHNICAL PARAMETERS

pH of the product as it is: 8.7
Density at 20°C: 1.330 Kg/L

METHODS OF APPLICATION AND DOSAGES

CROP	TIME OF APPLICATION	DOSAGE
POME FRUIT, SLUM, CHERRY	2 applications at 10 days' distance (last application should be carried out 10 days before harvest)	350-400 mL/hL
GRAPEVINE AND TABLE GRAPE	2 applications at 15 days' distance (last application should be carried out 15 days before harvest)	350-400 mL/hL
CITRUS, OLIVE	2 applications at 10 days' distance (last application should be carried out 15-20 days before harvest)	400 mL/hL
HORTICULTURAL CROPS (FRESH TOMATO, PEPPER, EGGPLANT, etc.)	2 applications for each truss at 4-7 days' distance (last application should be carried out 5-6 days before harvest)	350-400 mL/hL
PROCESSING TOMATO	2 applications at 8-12 days' distance (last application should be carried out 15-20 days before harvest)	3,5 L/ha
	It is possible to carry out one single treatment 15-20 days before harvest	5-6 L/ha
MELON AND WATERMELON	2 applications at 8-12 days' distance (last application should be carried out 15-20 days before harvest)	3,5 L/ha
STRAWBERRY	2 applications at 3-4 days' distance (last application should be carried out 3-4 days before harvest). Applications are advisable with low temperature and low light conditions.	350 mL/hL
FLOWER CROP	2 applications at 8-10 days' distance from the beginning of flower colouring	250-300 mL/hL

Dosages per 100 L are calculated for a normal volume distribution. A uniform distribution is advised in order to avoid dripping.

COMPATIBILITY

The product can be mixed with all common agrochemicals; avoid blends with products that contain Copper, mineral oils and emulsions.

SUNRED

BIOPROMOTER OF FRUIT RIPENING
AND COLOUR DEVELOPMENT



- ✓ *Enhances fruit colour*
- ✓ *Accelerates ripening and makes it more uniform*
- ✓ *Increases soluble sugar content (°Brix)*



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SUNRED

BIOPROMOTER OF FRUIT RIPENING
AND COLOUR DEVELOPMENT

SUNRED is a biopromoter containing phenylalanine, methionine, monosaccharides and plant extracts rich in cyclopentanonic compounds (oxylipins), enhancers of many ripening-related metabolic processes. **SUNRED** supplies both the precursor (phenylalanine) and enhancer (oxylipins) of the biosynthetic pathways of anthocyanin and flavonol, pigments responsible for red, orange or purple colour in fruit. As a result, **SUNRED** promotes pigment accumulation and enhances fruit colour. **SUNRED** also supplies the precursor (methionine) of ethylene biosynthetic pathway, which triggers and coordinates ripening-related processes and soluble sugar accumulation; **SUNRED**, consequently, improves fruit ripening uniformity and increases soluble sugar content (°Brix). **SUNRED** does not alter flesh firmness and hence fruit storability.

Why use SUNRED?

PROCESSING TOMATO

- Improve ripening uniformity reducing fruit discard at harvest.
- Enhance soluble sugar content.

TABLE GRAPE

- Improve berry colour and cluster uniformity.
- Advance ripening in early varieties.

GRAPEVINE

- Increase soluble sugar content and improve fruit colour uniformity.

PEAR AND APPLE

- Improve fruit colour intensity and uniformity.

STRAWBERRY

- Improve fruit colour brightness and intensity with low temperature and low light conditions.
- Plan and manage harvest.

MELON and WATERMELON

- Increase sugar content.
- Advance and uniform harvest.

CHERRY

- Improve fruit colour brightness and intensity.
- Anticipate ripening in early varieties.
- Plan and manage harvest.

FRESH TOMATO/ PEPPER/EGGPLANT

- Improve fruit colour and uniformity in cluster tomato.
- Manage ripening and harvest according to market trend.



MODE OF ACTION

MONOSACCHARIDES

- Stimulation of primary metabolism.



PHENYLALANINE + OXYLIPINS

- Biosynthesis of pigments (anthocyanines).
- Biosynthesis of compounds that strengthen cell walls (phenols).

- Biosynthesis of pigments (carotenoids).
- Stimulation of the ripening process.

ETHYLENE

METHIONINE + OXYLIPINS

TABLE GRAPE

Variety: Crimson

Treatment: 2 x 350 mL/hL at 10 days' distance at the beginning of veraison.

Collected fruit at first harvest:

CONTROL → 10%
SUNRED → 80%



PEAR

Variety: Carmen

Treatment: 2 x 3.5 L/ha 17 and 7 days before harvest.



CHERRY

Variety: Ferrovia

Trattamenti: 2 x 350 mL/hL 21 and 7 days before harvest.

Harvest advance: 4/5 days

Soluble sugar content: +1° Brix



GRAPEVINE

Variety: Refosco

Treatment: 2 x 350 mL/hL at 20 days' distance from the beginning of veraison.

° BRIX:

CONTROL → 15,8%
SUNRED → 17,5%



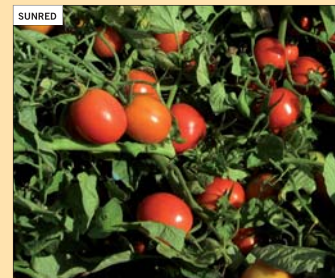
PROCESSING TOMATO

Variety: Rufus

Treatment: 2 x 3.5 L/ha 25 and 12 days before harvest.

Discard percentage on harvested product:

CONTROL → 15%
SUNRED → 3,5%



FRESH TOMATO

Variety: Intenso

Treatment: 2 x 400 mL/hL 22 and 10 days before harvest.

