


BIOSTIMULANT

 **DORI**[®]

ZOLFOPROSpecial



Certificate Number & Issue date:
EFCI Register - FPR 2019/1009 -
B-DORI-24/10/2023- 24/10/2028-DE.2441



DORI® ZOLFOPROspecial

LEGISLATION: Regulation (EU) 2019/1009 PFC 6.B Non-microbial Plant Biostimulant
Certificate Number: EFCI Register - FPR 2019/1009 - B-DORI-24/10/2023- 24/10/2028-
DE.2441

FUNCTIONS:

Tolerance to abiotic stress (heat), increases fresh and dry biomass of sprouts.

FEATURES:

DORI® ZOLFOPROspecial is a fluid paste biostimulant, based on a special combination of natural sulphur and corn gluten hydrolysate.

The special formulation induces the activation of known biochemical processes regarding the proportion between saturated and unsaturated fatty acids constituting cell membranes and other poorly understood endogenous mechanisms.

In particular, DORI® ZOLFOPROspecial increases the leaf absorption of Sulphur, Potassium and Calcium as well as improving the photosynthetic activity of the plant.

COMPONENTS

CMC 1: Substances and mixtures based on raw material.

Corn gluten, hydrolyzed (CAS No. 639814-42-9)	38%
Sulphur	35%

Culture	Variety	Phenological phase	Dosage
Vitis vinifera	Table grapes and wine grapes	Vegetative resumption	3 L/ha
		Flowering	3 L/ha
		Berry enlargement	3 L/ha
		Start of veraison	3 L/ha
		Ripening	3 L/ha

COMPOSITION

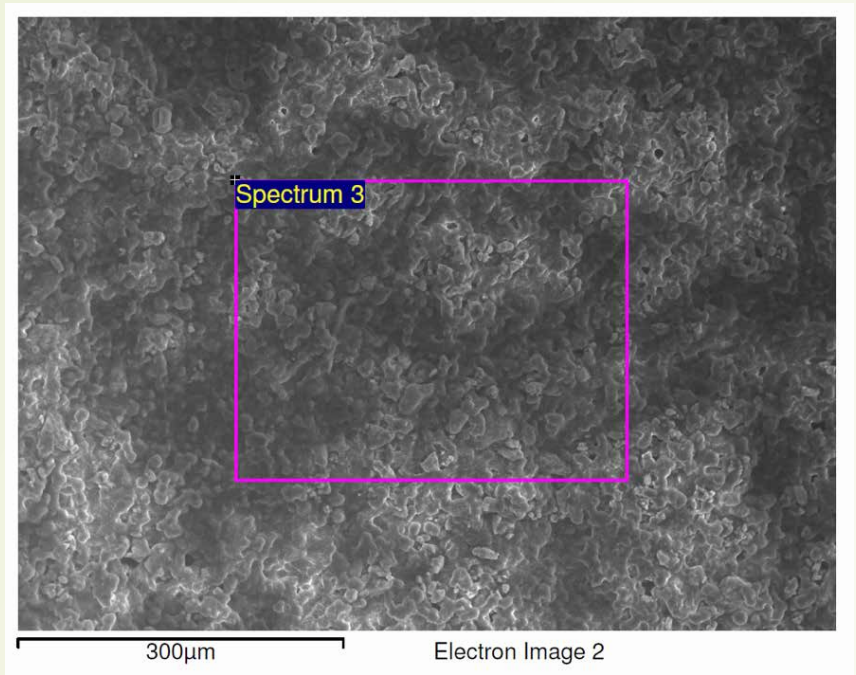
Total Nitrogen (N)	1,0%
Soluble organic nitrogen (N)	1,0%
Elemental Sulphur (S)	35,0%
Organic carbon (C) of biological origin	10,0%

PHYSICAL AND CHEMICAL PROPERTIES

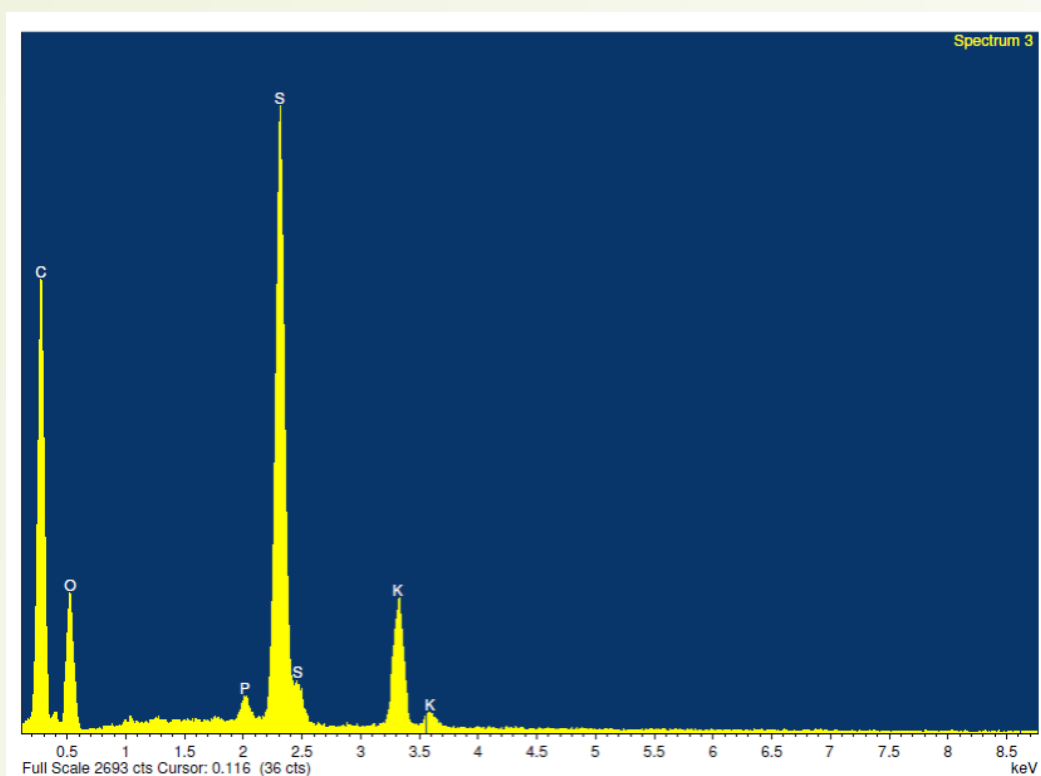
Density	1.35 - 1.38 Kg/L
pH (10% sol.)	7,38
Conductivity	12.87 mS/cm
Color	Golden
State	Liquid



SUSPENSION OF SULFUR IN CORN GLUTEN HYDROLYSATE OBSERVED AT SEM (SCANNING ELECTRON MICROSCOPE)



CTS Spectrum of Sulfur Suspension in Corn Gluten Hydrolysate



PRODUCT STRENGTHS



First CE biostimulant produced with Na.Lo.Surf.[®] Technology thanks to which, dry sulphur is incorporated into corn gluten. Together with the active substances, it is effective for improving tolerance to heat stress.



It preserves the chromatic characteristics of the berries



Resistance to washout



Reduction of phytotoxicity risk at high temperatures



Increase of leaf biomass



It does not leave dust and stains on the fruits



It does not damage the protections in protected crops.

Member of CISQ Federation



CERTIFIED MANAGEMENT SYSTEM
ISO 14001

Member of CISQ Federation



CERTIFIED MANAGEMENT SYSTEM
ISO 9001

Member of CISQ Federation



CERTIFIED MANAGEMENT SYSTEM
ISO 45001

**Certified Quality, Environmental, Safety Management System:
ISO 9001:2015, ISO 14001:2015 and ISO 45001:2018**

 **SPAA**[®] s.r.l.
Science in Natural Growth

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