



CONCENTRATED VINEGAR, 5 L

Code: 1244000

Fortifier strengthens the plant defences

COMPOSITION

100% wine and fruit vinegar

FORMULATION

liquid to dilute. Percentage of acetic acid 5 times higher than food vinegar

PACKS

5 l can



Charateristics

it's a fortifier obtained thanks to the action of bacteria of the genus *Acetobacter* which, in the presence of air, oxidize the ethanol contained in the wine and in the fruit, turning it into acetic acid. The percentage of acetic acid which originates varies according to the type of fermentation. The vinegar used in cooking contains typically a 3-5% volume of acetic acid, whereas this product can reach a 18-20% percentage. Thanks to its acidity, the vinegar is used as fortifier to lower the pH of water when carrying out treatments with organic products, some of which lose or reduce their effectiveness with a neutral or alkaline pH. When in contact with all sorts of green plants (e.g. flowers, weeds etc.) it performs a caustic action, as it changes their tissues in depth to the point of burning them (weeding action).



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How to use

shake well before use. With 100 ml solution one can treat a 1 m² surface.

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