

LMF

Specialised food formulation for microbial brews.

One key to successful compost tea brewing is the supply of a food source capable of feeding and fostering thousands of different microbe species. LMF (Liquid Microbe Food) contains the essential ingredients, which have proven to deliver suitable promotion to maintain this all-important diversity during the multiplication process.

Benefits

- Soluble food source for bacterial and fungal brews.
- Ensures rapid microbe multiplication.
- Reduces contamination potential.

Typical Analysis w/v

- SG 1.2
- pH 2.8 - 3.8

Important

- All brews may need filtering to prevent equipment blockages.
- All microbial products should be added to the tank last after all other inputs have been diluted.
- Ideally, apply in the late afternoon.
- Do not exceed 60 psi.
- While handling and applying microbial products protective clothing, gloves and face masks should be worn. Wash hands after use.
- Avoid spraying close to harvest if produce is susceptible to staining.

Fungi Dominated

For each 100 L of water in the brewer add 1 L of LMF plus 1 L of Dominate F, followed by 50 g of 4/20 (sprinkling product over the surface and allowing agitation to mix). Brew with aeration and agitation for 24 - 36* hrs at 20 - 25°C. Ideally apply as soon as possible after brewing, however use of a Dominate product will increase the stability of the brew for up to 2 weeks.

Storage & Handling

- Store in ambient conditions out of direct sunlight.
- SHAKE WELL BEFORE USE.
- This is not a microbial product but is used in the production of microbial brews. Immuno-compromised persons (e.g. those undergoing chemotherapy) should not handle or be exposed to microbial products. While handling, brewing and applying microbial products protective clothing, gloves and face masks should be worn. Avoid aerosols generated by aeration.

Packaging

- 1 L
- 20 L

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● Fact. Add. : Manor Dam Road, Village Manor, Taluka Palghar, Palghar - 401 404, Maharashtra, India.

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