

metragro



TECA  TM
técnicas europeas en
cultivos agrícolas

Stimulate your



PROFIT

TECA™ Fruit is a highly effective biostimulant designed to naturally improve fruit ripening, sizing, and quality, enhancing its organoleptic properties such as color, texture, smell, and taste.

Its unique formula is rich in potassium, L-amino acids, cyclic polyols, algae extracts and other key substances that, altogether, trigger a multilateral biochemical stimulation of the crop: All the metabolic routes that promote fruit ripening and sizing are activated in a balanced 100% natural way, ranging from nutrients mobilization to the activation of crucial genes.

For all this, **TECA™ Fruit** successfully leads to an increase in the yield and quality of your harvest, both in climacteric and non-climacteric crops.

Multilateral Biochemical Stimulation

+RIPENING +SIZING +QUALITY



100% Natural and Hormone Free



Foliar application

(drip application is also feasible in some cases)

Naturally!

Ripening &



Color

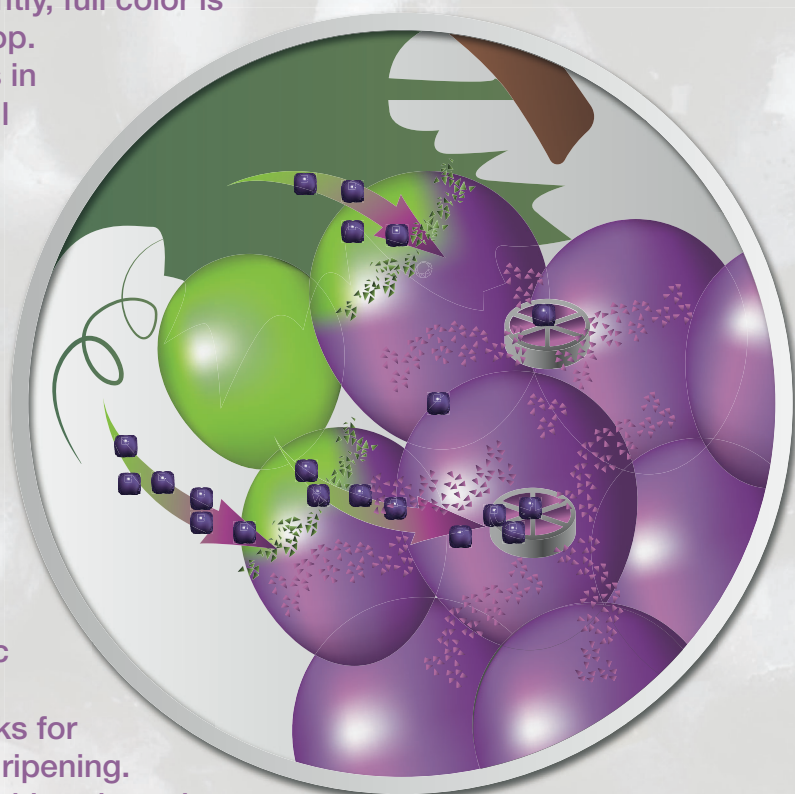
TECA[™] Fruit is hormone free and 100% natural. It is designed to stimulate multiple pathways related to color development and ripening.

Color Development

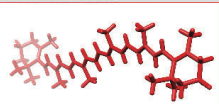
Sight is the first sense used. Consequently, full color is very important when marketing your crop. The product activates the crucial genes in the fruit responsible for both chlorophyll degradation and pigment biosynthesis, e.g., anthocyanin and carotenoids (grapes, berries, cherries, citrus, peaches, tomatoes, peppers, eggplants...). Altogether, this enables palatable colors to emerge and makes the fruit/vegetable color even more intense and attractive.

Ripening

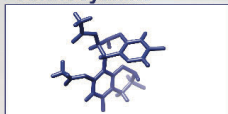
Due to its multilateral biochemical stimulation, TECA[™] Fruit is effective for both non-climacteric and climacteric crops. The product supplies specific molecules that act as key building blocks for ethylene biosynthesis, which promotes ripening. TECA[™] Fruit is formulated with thoroughly selected natural-origin cyclic polyols that activate complementary ripening mechanisms, *i.e.*, the so-called gibberellic acid and abscisic acid routes. Finally, pectinases and amylases are activated in order to soften the fruit and increase sugar content.



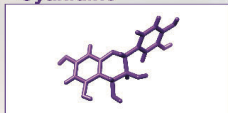
Zeaxanthin



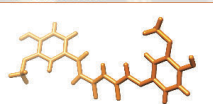
Anthocyanine



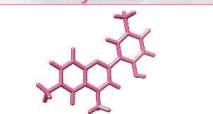
Cyanidine



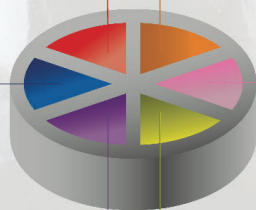
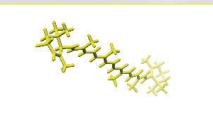
Curcumin



Anthocyanidin



Lutein



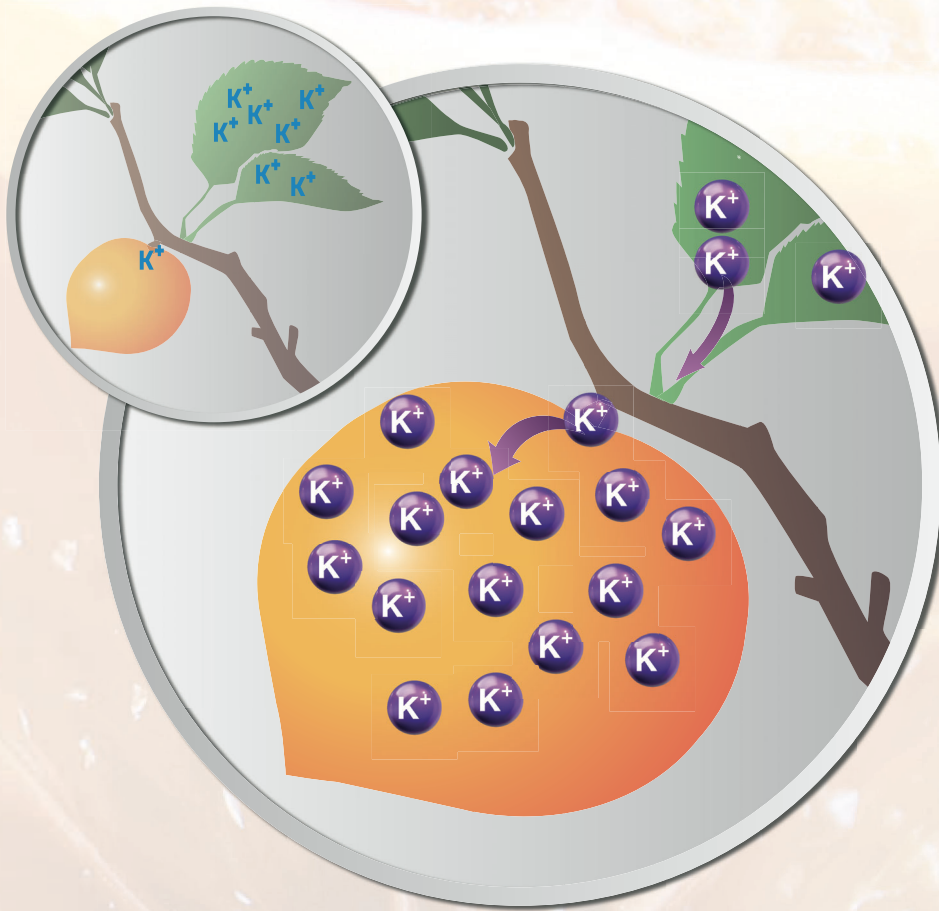
Naturally!

Sizing



Yield

It is well known that Potassium (K) plays a central role in fruit sizing and maturation – thus, it is essential to meet desired crop yields. However, even in well-balanced soils, the roots and the plant are usually not capable of assimilating the high-demands of K required for fruit sizing and ripening. **TECA[™] Fruit** solves the issue.



TECA[™] Fruit, complexed with natural L-amino acids, dramatically improves potassium assimilation, transport, and mobility towards targeted plant tissues. This ensures that plant K needs are fully satisfied through use of the product, leading to a highly effective accumulation of sugars into the fruit, increasing total weight.

Ultimately, **TECA[™] Fruit** enables the crop to reach the highest possible yield.

Naturally!

BRIX

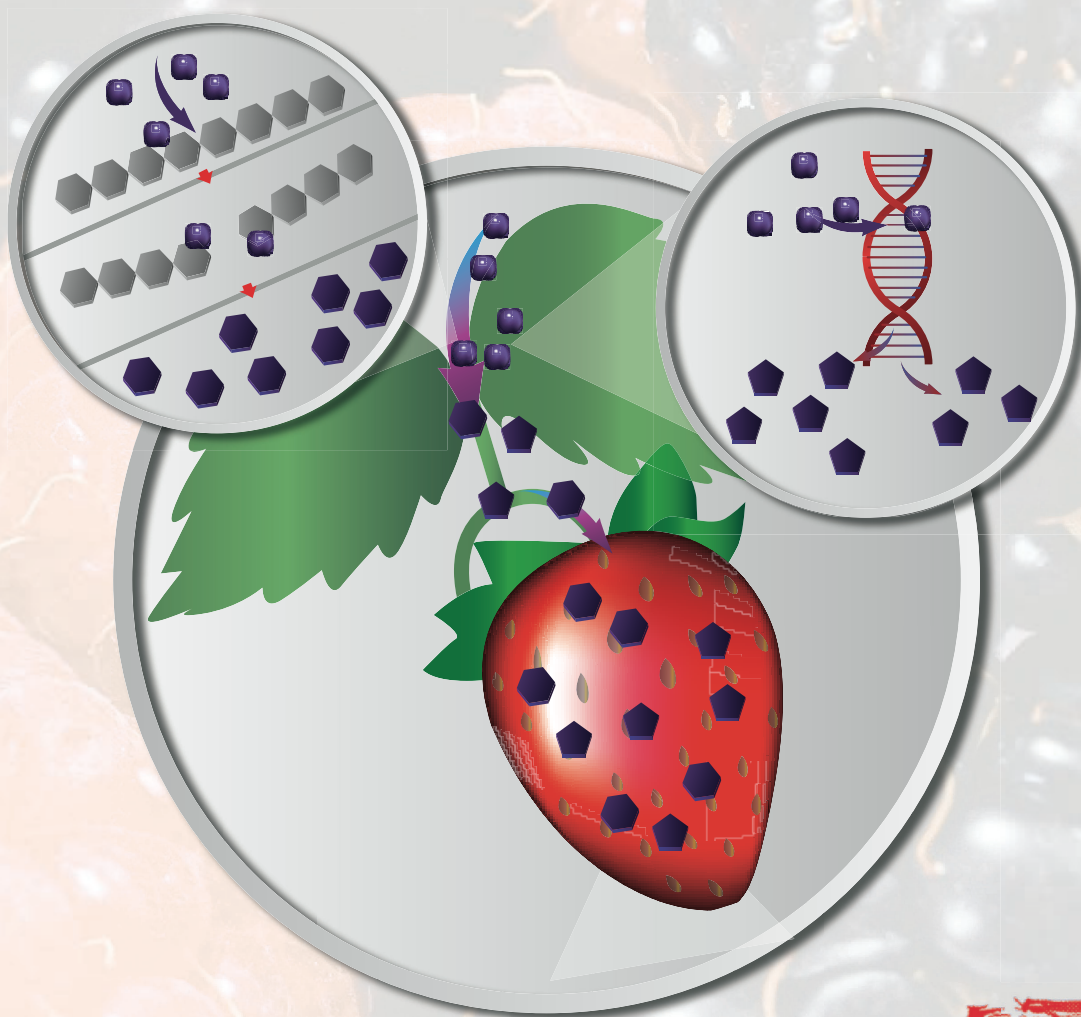


Boost

TECA™ Fruit shoots up the Brix degrees of the crop by natural activation of specialized genes (*i.e.*, ETR1 and CTR1) responsible for both polysaccharide hydrolysis and de novo sugar synthesis.

Complex sugar hydrolysis provides higher levels of oligosaccharides, which subsequently are converted into simple sugars such as glucose or fructose. Additionally, the plant metabolism is tuned to increase sugar biosynthetic turnovers, leading to a higher sugar content.

Finally, the potassium complexes and the cyclic polyols present in the formula facilitate sucrose, glucose, and fructose transportation from plant tissues towards the fruit.



Naturally!

Quality

A close-up photograph of several oranges and a green leaf, all covered in water droplets, set against a dark background. The oranges are bright orange and the leaf is a vibrant green. The water droplets are scattered across the surfaces, creating a fresh and clean appearance.

TECA™ Fruit stimulates the synthesis of natural quality-conferring metabolites such as flavonoids, terpenes, and aromatic compounds. This increases the overall organoleptic quality of the crop: texture is improved, flavor is enhanced, and smell substances are maximized.

+ savor



+ texture



+ smell



Naturally!



a brand of



grupoinesta™



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