## Amylo-X

For the reduction of Powdery and Downy Mildew. A biological fungicide for resistance and residue management.

## **BioManagement**





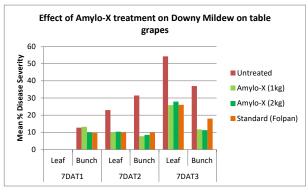


## Why use Amylo-X?

- A new generation biofungicide, highly effective for management of foliar diseases.
- Ideal for Integrated Disease Management programs, to reduce residues and manage resistance.
- Multiple modes of action; Bacillus bacterium produces a protective biofilm, excretes antimicrobial metabolites and activates Systemic Acquired Resistance.
- **Versatile application** and excellent compatibility allows for easy integration into existing spray programs.
- Broad spectrum efficacy extensive international label.
- Non-toxic, no residues and safe for the environment and applicators.
- Listed and certified for organic production by OMRI.



Above: A scanning electron micrograph biofilm on the surface of kiwi fruit pollen. Amylo-X is used in New Zealand for prevention of Botrytis on kiwi fruit.



Above: Results demonstrating the efficacy of Amylo-X treatments of Amylo-X bacteria forming a protective to suppress downy mildew on table grapes. Against moderate disease pressure Amylo-X performed comparatively well and matched the performance of the chemical standard. This trial was conducted on Sugarone grapes in the Paarl region of the Western Cape.



Above: Uncinula necator is the causal organism of Powdery Mildew on grapes. This pathogen can infect any green tissue on the grape vine and is responsible for losses due to fruit damage and reduced wine quality from infected grapes. The disease thrives in humid environments and requires preventative treatments through the season.

## What is Amylo-X

- Beneficial bacterium Bacillus amyloliquifaciens strain D747.
- Manufactured by bioproduct specialists Certis USA.
- **Natural product** with no chemical additives, suitable for **organic use**.
- Registered for suppression of Powdery and Downy Mildew on table grapes and Powdery Mildew on cucurbits.
- **Excellent shelf life** of up to 24 months at room temperature.

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