

Seawater and Fermented Seawater



Cho Global Natural Farming (CGNF)



1. Seawater

(1) Seawater

Diluted with fresh water in the ratio of 1/30.

(2) Fermented seawater

Mix seawater (x1/30), rice-washed water (x1/200),

FPJ (mugwort + dropwort, x1/500) together and keep

the mixture for a half day in the summer

(for 2~3 days if cloudy).





2. How to use seawater and fermented seawater

- (1) For increasing the sugar content of the fruit.
- (2) For seedling treatment of onions, big leeks, or garlic.
- (3) To prevent feather-loss in chickens during the summer.





2. How to use seawater and fermented seawater

- (4) Fermented seawater prevents and controls anthracnose.
- (5) Use seawater (x1/30, 1/25, 1/20) to enhance ripening.



