

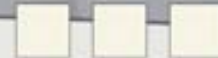
Water-soluble Calcium (WCA)



Cho Global Natural Farming (CGNF)



1. Characteristics of Calcium



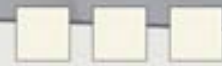
- **Contributes to better utilization of carbohydrates and protein.**
- **Prevents crops from overgrowing.**
- **Makes fruits firm and prolongs the storage period.**
- **Functions to carry and accumulate nutrients.**

2. Symptoms of Calcium Deficiency



- **Underdeveloped roots and feeble root hairs.**
- **Appearance of empty bean pods.**
- **The leaves discolor to a brownish color and then dry out.**

3. How to make WCA



① Control the temperature as you can touch the frying pan.

② Break the eggshells into small pieces.

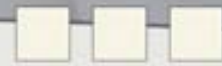
3. How to make WCA



③ Eggshells and membranes are becoming separated.

④ Roast until removing white membranes.

3. How to make WCA



⑤ Put the roasted eggshells
Into BRV, slowly.

⑥ Cover the container with
paper towel.

3. How to make WCA



⑦ The roasted eggshells may move up and down continuously emitting bubbles. At this time, the bottom of container should not remain while they are moving up.

⑧ The completed WCA container has nothing at the bottom and immediately filtering it before preservation.

Thank you



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