



LMF™ (Liquid Microbe Food)

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.

PACKAGING:

1 L, 5 L, 20 L,
200 L, 1000 L
Product Code: LMF



MICROBE
CULTURING



BREWING INSTRUCTIONS

All brewing equipment must be thoroughly cleaned before and after use (e.g. using Path-X™ at 100 mL/10 L). When using potentially contaminated water sources (e.g. dam water) treat water first using bleach (4 % available chlorine) at a rate of 50 mL per 100 L of water. Proportional amounts of bleach will be required if the available chlorine % varies. Aerate for at least one (1) hour, until the smell of chlorine dissipates.

Fungi Dominated:

For each 100 L of water in the brewer add 1 L of LMF™ (Liquid Microbe Food) plus 1 L of Dominate-F™, followed by 5 L of compost (a compost tea bag may be required, depending on the design of the brewing equipment). 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.

Bacteria Dominated:

For each 100 L of water in the brewer add 1 L of LMF™ (Liquid Microbe Food) plus 1 L of Dominate-B™, followed by 50 g of Nutri-Life Micro-Force™ (sprinkling product over the surface and allowing agitation to mix). Brew with aeration and agitation for 18 – 24 hrs* at 20 – 30°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.

*Brews may require longer in cooler conditions. Monitor the brew closely. Heavy frothing is a sign of completion of a bacterial dominated brew and the brewer can now be turned off. Fungal brews should show minimal frothing.

TYPICAL ANALYSIS

SG..... 1.2
pH..... 2.8 – 3.8

INSTRUCTIONS

- Ensure compliance with your quality assurance code of practice regarding the use of microbial products before use.

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.
- Wash hands after use.
- Avoid spraying close to harvest if produce is susceptible to staining.

STORAGE & HANDLING

- **Shake or stir well before use.**
- Store in ambient conditions out of direct sunlight.
- This is not a microbial product but is used in the production of microbial brews. While handling, brewing and applying microbial products protective clothing, gloves and face masks should be worn. Avoid aerosols generated by aeration.

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