

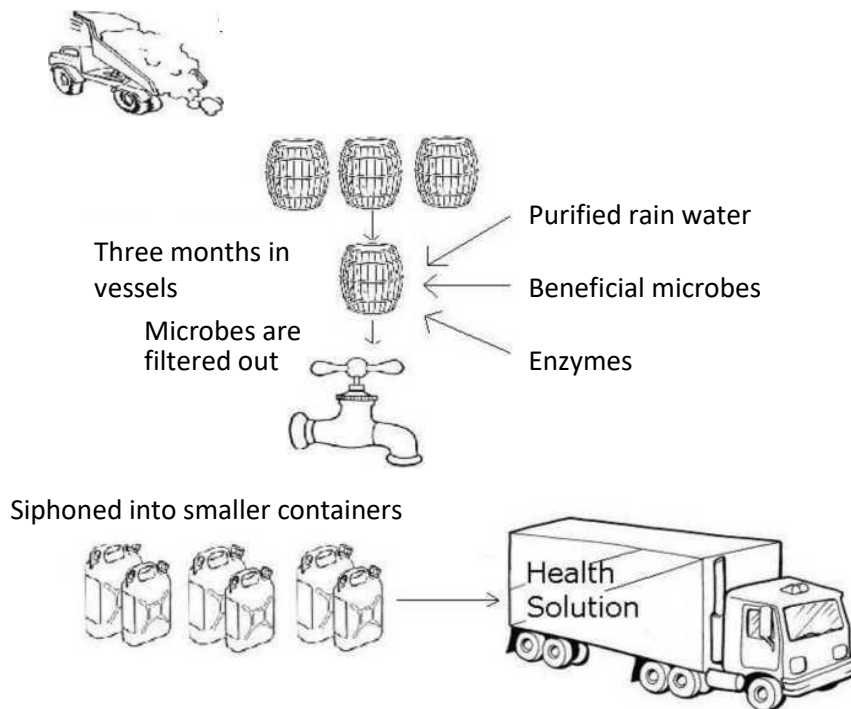


The unique fermentation process of BioAg fulvic acid

The fermentation process of fulvic acid as carried out by BioAg is unique compared to all other suppliers of fulvic acid. We would like to explain the fermentation process to you:

1. Unprocessed humus arrives in large, sealed bags.
2. We empty the bags into fermentation vessels, the same type you might know from the wine industry.
3. We add purified rainwater, enzymes and microbes. So in our production process, we don't use any chemicals. It now looks like this: 
4. The enzymes separate fulvic acid from the humus, a process called fermentation. The microbes prevent harmful bacteria such as E.coli from developing in the vessels.
5. The fermentation process takes 3 to 4 months, and during this time, we wait patiently.
6. We critically inspect the fulvic acid after the waiting period. Has the product reached the right acidity, density, colour and consistency?
7. Now that the fermentation process is complete, we filter the fulvic acid through a patented filtering system. This prevents any harmful microbes from getting into the final product.
8. The fulvic acid is packaged and ready for you to use! It now looks like this: 



Health Solution Specialist in humus en fulvinezuur

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