



FULVIC AND HUMIC ACID BRING BALANCE TO HUMANS AND NATURE

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 are happy to explain the fermentation process to you:

1. Raw humus arrives in large, closed bags.
2. We empty the bags into fermentation vessels, the same type as you may know from the wine industry.
3. We add purified rainwater, enzymes and microbes. We therefore do not use any chemicals in our production process.
4. The enzymes ensure the separation of 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, all this time we wait patiently.
6. We critically inspect the fulvic acid after the waiting period. Has the product reached the correct acidity, density, color and consistency?
7. Now that the fermentation process is complete, we filter the fulvic acid through a patented filter system. This way we prevent any harmful microbes in the end product.
8. The fulvic acid goes into the package and is ready for your use!



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