

# How to make fermented fish amino acid

## Preparation procedure

First put 1kg of chopped fish, 1 kg brown sugar, 1 litre of water in the bucket and mix. Thereafter, cover the mixture with a cloth, fasten and place the materials in a safe place for 14 days. After 14 days of storing the content harvest the liquid extract by filtration and Keep both the filtrate and liquid separate in a safe place. Furthermore, label the bottle where the fermented fish Amino acid is stored.

## Application to plants

Ensure proper application of the fertilizer on plants for example for vegetables, fruits and ornamental crops mix 2-3 table spoon of fertilizer in 1 litre of water. Additionally, thoroughly spray liquid on plant leaves and soil every 7 days until fruiting stage.