

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.