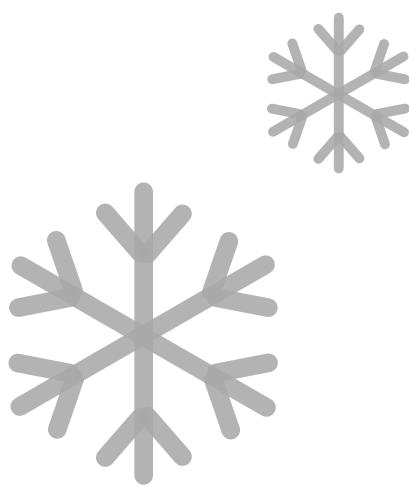
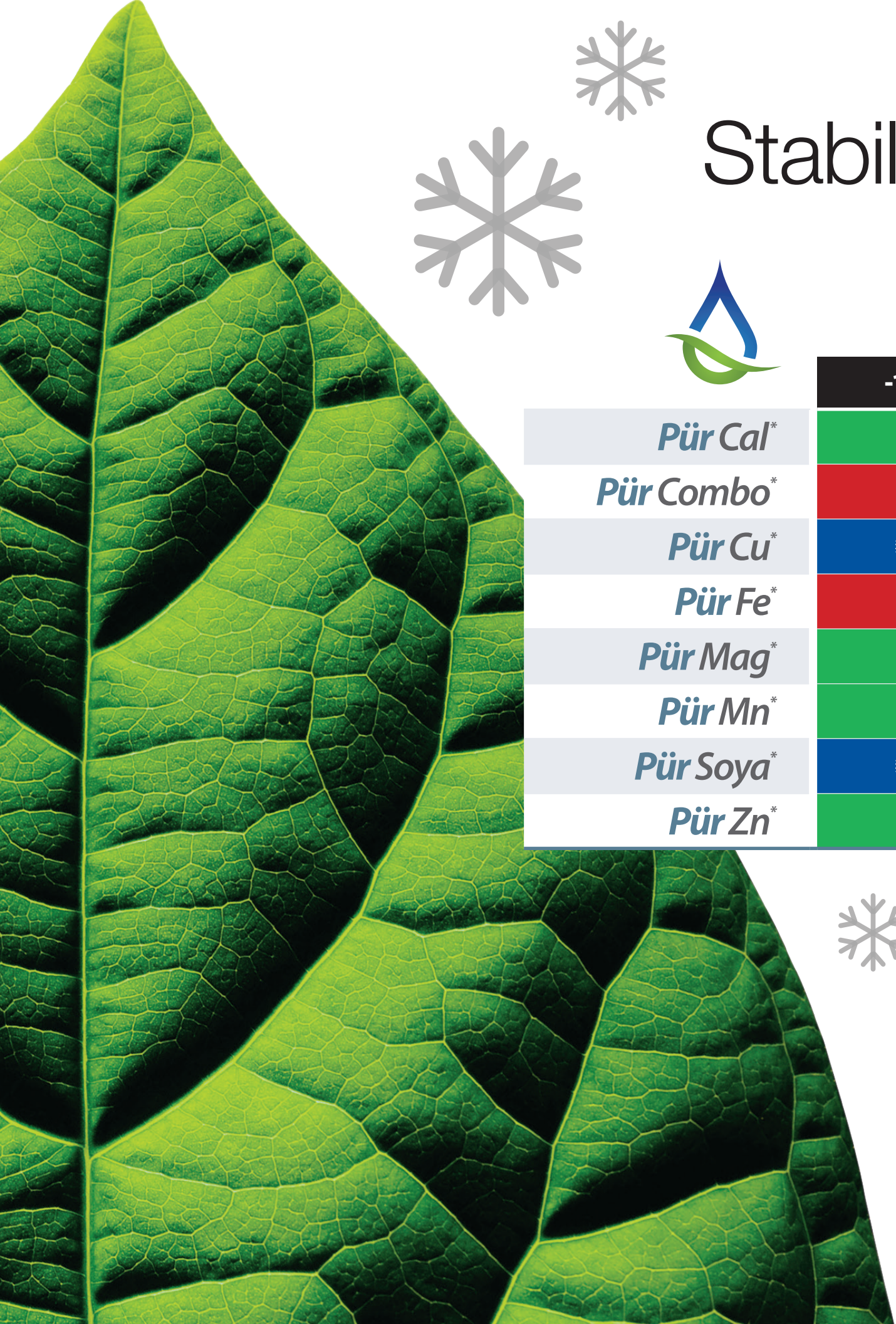




Stability to cold *Pür*



	Temperature		
	-15 °C	-5 °C	5 °C
<i>Pür Cal</i> *	•	•	•
<i>Pür Combo</i> *	x	x	•
<i>Pür Cu</i> *	❄️❄️	❄️❄️	•
<i>Pür Fe</i> *	x	x	•
<i>Pür Mag</i> *	•	•	•
<i>Pür Mn</i> *	•	•	•
<i>Pür Soya</i> *	❄️❄️	❄️❄️	•
<i>Pür Zn</i> *	•	•	•

At the right temperature

The crystallization and sedimentation of a product are influenced by the duration of exposure. **Thawing varies from one product to the next** and will depend on temperature, volume of product, exposure time, exposure to heat (stacking) and product quality.



* Test based on laboratory sample

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No sedimentation or crystallization

❄️

Reversible crystallization with rapid thawing at room temperature

❄️❄️

Reversible crystallization with slow thawing

x

Irreversible crystallization



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