

Enhanced Fish Amino Acid concentrate for Indigenous Biodynamic Organic Agriculture

Anthony Samy*

Department of Botany, Saraswathi Narayanan College, India

***Corresponding Author:** Anthony Samy, Department of Botany, Saraswathi Narayanan College, India.

Received: April 12, 2019; **Published:** May 10, 2019

DOI: 10.31080/ASAG.2019.03.0477

In Organic agriculture usage of Fish amino acid for growth promotion is a common practice. This can be easily prepared using fish waste from fish market with country black sugar. Though this amino acid does lot of good to the plant, its sustainable effect is very less compared to chemical growth promoters. Hence different ways and means were experimented to combat chemical growth promoters. Among them the following new combination proved very effective. The growth of the plant was vigorous and at the same time uniform growth with steady branching and profuse flowering that transformed as fruits with very less droppings. There are number of enhanced Fish Amino acid formulas with farmers varying in combinations according to their need and crops. The method proposed here is tested effective for all seasons and all agricultural or horticultural crops. Though the results do not show same steady growth parameters at all crops and all seasons but the health and yield is remarkable in all times and crops. Secondly this amino acid can be preserved up to 9 months without any lose in nutritional strength. This formula is a result of few innovative organic farmers in and around Kanchipuram district of South India.

Recipe for 15 liters of Fish amino acid concentrate:

- 10 kg of Fish waste from Fish market
- 2 kg of well ripened bananas(Crushed)
- 1 kg of sweet low cost dates (seeds removed)
- 10 kg of Jaggery (non-refined sweetener)
- 2 litres of well fermented curd

In a fifty litres container mix well the above ingredients and seal it with airtight lid and place it in a shaded place for 40 days. It does not need a shake or stirring in between. It just needs time to react with all ingredients to form a nice enhanced fish amino acid. On the 41st day when we open the lid we get a very pleasant aroma of fish amino acid. Because of the fruits and curd the fish amino acid we get is very thick and concentrated. It can be collected and filtered for storage and use.

Cautions: It should be kept in shade for better results. It should not be left open for long time because flies lay eggs and larva in the concentrate. This will spoil the quality and the storage capacity. The procured Fish amino acid becomes waste after 9 months of storage. Hence should be used within 6- 8 months of preparation.

Uses: It's a very effective growth promoter. It enhances the plant health for better yield and acts a pest repellent too. Formation of broad and long leaves, strong branches and long nodes indicate the yield promise. Soil health with more and more earthworms is noticed when applied during the rainy seasons.

Volume 3 Issue 6 June 2019

© All rights are reserved by Anthony Samy.