

MMTS



MMTS® Sugar = All Crops

High Octane Energy with Long-Lasting Performance

Why use MMTS®?

- Most cost-effective way to add supplemental carbon
- Get 2 for 1 – Molasses plus sugar in one product
- Can boost energy levels in crops to increase plant health
- Can increase plant brix and protein levels
- Superior food source for microbiological life
- Outstanding sticker for spray applicators
- Easy handling and storage
- 2 times sweeter than glucose
- More stable than glucose
- MMTS® is a neutral sugar and is more easily transported through the plant than glucose
- MMTS® can be broken down into different sugars which makes it very versatile

What is MMTS®?

- Pure cane sugar
- Cold processed to save energy and enzymes
- Minerals from using pure cane
- Major food source for micro-organisms in soil and biological products

AT PLANTING: *In starter solutions*

BROADCAST: *In foliar nutrient, weed and insect sprays*

BIOLOGICAL CONCENTRATES: *Equal parts MMTS® to Bio*

APPLICATION RATES: 1-4 lbs. per acre split applied throughout the growing season.

Consult with your ST Biological Mentor.

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More for your money. *We have combined a Top Line energy source with a valuable mineral nutrient.*

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Minerals plus enzymes combined. *The benefits of these two in plant production and digestion can be vital to profitability.*

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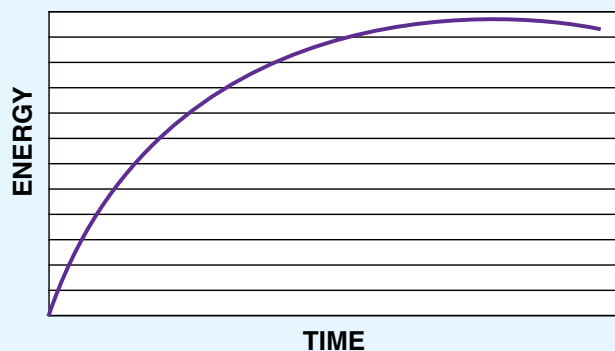
Time released energy source. *All living organisms must have a sustained source of food to have continual production.*

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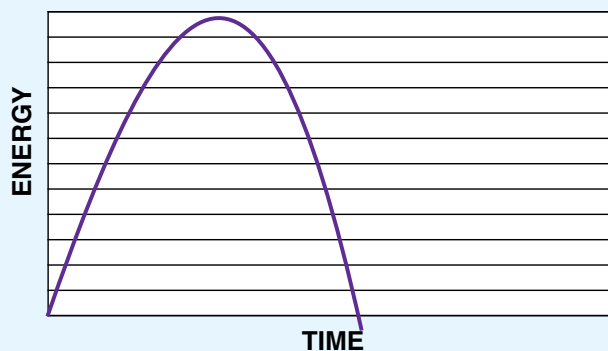
Superior quality and flow ability. *From the cane fields, to the bags, to your farm, we maintain the highest standards.*

Yield Responses

COLD PROCESSED



HEAT PROCESSED



For years we have all known the benefits of Molasses. It is a vital source of minerals and enzymes. **TEVA Corporation** is now making available MOLASSES MINERAL impregnated sugar for carbon energy (MMTS®). MMTS® is processed under strict guidelines to ensure the highest enzyme, mineral, and energy content. We use only fresh cut domestic cane, which is slow processed to ensure quality. After crushing, the juice is filtered, centrifuge spun, and air-dried. This process allows the molasses mineral to stay intact.