

**Condiciones y forma de pago**

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	<p><b>Purple Black Berries Beer</b> <b>Irish red</b></p> <p>First food law still in force in the world, the law of purity; made with barley, yeast, hops and water; enhanced with oatmeal and clarifier agent. <b>Content:</b> 330 mL amber bottle; better to enjoy at 5 °C.</p> <p><b>4.6% V</b> <b>32 IBU</b></p> <p><b>GENNBIO.github.io</b> Breeding_Genetics_Biotechnology</p> <p>Expiration date:</p>
	<p><b>Purple Black Berries Beer</b> <b>Weizenbock</b></p> <p>First food law still in force in the world, the law of purity; made with barley, yeast, hops and water; enhanced with wheat and clarifier agent. <b>Content:</b> 330 mL amber bottle; better to enjoy at 5 °C.</p> <p><b>9.0% V</b> <b>24 IBU</b></p> <p><b>GENNBIO.github.io</b> Breeding_Genetics_Biotechnology</p> <p>Expiration date:</p>
	<p><b>Purple Black Berries Beer</b> <b>Oatmeal stout</b></p> <p>First food law still in force in the world, the law of purity; made with barley, yeast, hops and water; enhanced with oatmeal and clarifier agent. <b>Content:</b> 330 mL amber bottle; better to enjoy at 5 °C.</p> <p><b>5.0% V</b> <b>24 IBU</b></p> <p><b>GENNBIO.github.io</b> Breeding_Genetics_Biotechnology</p> <p>Expiration date:</p>
	<p><b>Purple Black Berries Beer</b> <b>Belgian tripel</b></p> <p>First food law still in force in the world, the law of purity; made with barley, yeast, hops and water; enhanced with wheat and clarifier agent. <b>Content:</b> 330 mL amber bottle; better to enjoy at 5 °C.</p> <p><b>4.5% V</b> <b>35 IBU</b></p> <p><b>GENNBIO.github.io</b> Breeding_Genetics_Biotechnology</p> <p>Expiration date:</p>

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More information: Morales, J. and Chiluisa-Ultras, V. (2022). Mejoramiento biotecnológico de plantas y modificación genética. Editorial Grupo Compás, Guayaquil, Ecuador.



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## Plant Tissue Culture Medium Contains sucrose and vitamins

### ❖ Basal

**Product description:** semisolid nutritious culture medium, with standardized gelling agent; constituted by a carbon source, nutritious mineral salts, associated compounds and vitamins that stimulate root development.

**Product content:** 250 ml of culture medium, and 85 g of gelling agent.

**Storage:** at cooling temperature. Ready to use.

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Expiration date:

## Plant Tissue Culture Medium Contains sucrose and vitamins

### ❖ Proliferation

**Product description:** semisolid nutritious culture medium, with standardized gelling agent; constituted by 0.5X of nutritious mineral salts, vitamins, and amino acid that induce cell proliferation. Add plant growth regulators.

**Product content:** 250 ml of culture medium, and 85 g of gelling agent.

**Storage:** at cooling temperature. Ready to use.

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Breeding\_Genetics\_Biotechnology

Expiration date:

## Plant Tissue Culture Medium Contains sucrose and vitamins

### ❖ Rooting

**Product description:** semisolid nutritious culture medium, with standardized gelling agent; constituted by 0.5X of nutritious mineral salts, vitamins, and amino acid that induce root formation. Add plant growth regulators.

**Product content:** 250 ml of culture medium, and 85 g of gelling agent.

**Storage:** at cooling temperature. Ready to use.

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Breeding\_Genetics\_Biotechnology

Expiration date:

## Plant Tissue Culture Medium Contains sucrose and vitamins

### ❖ Anther culture

**Product description:** semisolid nutritious culture medium, with standardized gelling agent; constituted by osmotic agents, nutritious mineral salts, vitamins, and amino acid that induce organogenesis or morphogenesis. Add plant growth regulators.

**Product content:** 250 ml of culture medium, and 85 g of gelling agent.

**Storage:** at cooling temperature. Ready to use.

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Expiration date:





### Sweet Pepino Jam

Nutritious jam from Ecuadorian farmers, made with genetically improved fruits of sweet pepino, contains sucrose, anthocyanins antioxidant pigments, vitamin C, and food additives.

**Content:** medium size jar; better storage at cooling temperature.  
605 g/kg

Sucrose (energy)	
Vitamin C (antioxidant)	± 372 mg/kg
Potassium sorbate (shelf-life extender)	0.025 g/kg
Stabilizer agent	1X/kg

Expiration date:

### Sweet Pepino-Blackberry Jam

Nutritious jam from Ecuadorian farmers, made with genetically improved fruits of sweet pepino, contains sucrose, anthocyanins antioxidant pigments, vitamin C, food additives; and blackberries.

**Content:** medium size jar; better storage at cooling temperature.  
605 g/kg

Sucrose (energy)	
Vitamin C (antioxidant)	± 372 mg/kg
Potassium sorbate (shelf-life extender)	0.025 g/kg
Stabilizer agent	1X/kg

Expiration date

### Sweet Pepino-Banana Jam

Nutritious jam from Ecuadorian farmers, made with genetically improved fruits of sweet pepino, contains sucrose, anthocyanins antioxidant pigments, vitamin C, food additives; and bananas.

**Content:** medium size jar; better storage at cooling temperature.  
605 g/kg

Sucrose (energy)	
Vitamin C (antioxidant)	± 372 mg/kg
Potassium sorbate (shelf-life extender)	0.025 g/kg
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	<p style="text-align: center;"><b>Sweet Pepino Jam</b></p> <p>Nutritious jam from Ecuadorian farmers, made with genetically improved fruits of sweet pepino, contains sucrose, anthocyanins antioxidant pigments, vitamin C, and food additives.</p> <p><b>Content:</b> medium size jar; better storage at cooling temperature. 605 g/kg</p> <p>Sucrose (energy) Vitamin C (antioxidant) ± 372 mg/kg Potassium sorbate (shelf-life extender) 0.025 g/kg Stabilizer agent 1X/kg</p> <p>Expiration date:</p>
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