

# ALL-PURE CHLORINE GAS

ACTIVE INGREDIENT - Chlorine INERT INGREDIENTS
TOTAL

99.5% 0.5%

100.0%

## KEEP OUT OF REACH OF CHILDREN



## ACCEPTED

SEP 1 4 1998

Under the Federal Insecticide, Fungicide, and Rodenticide Act as americal, for the pesticide, registered under EPA Reg. No. 3 79 80-2

## DANGER POISON

Manufactured and Packaged By All-Pure Chemical Company Walnut Creek, California 94596

EPA REG. NO 37982-EPA EST. NO. 37982-CA-1, CA-3, 65584-WA-1

Net Weight: 150 lb., 2000 lb.

#### STATEMENT OF PRACTICAL TREATMENT (FIRST AID)

In case of inhalation exposure, remove patient to fresh air. It may be necessary to remove clothing. Keep warm by covering with a blanket and keep quite. Call a physician. If breathing has ceased, administer artificial respiration.

#### PRECAUTIONARY STATEMENTS

#### HAZARDS TO HUMANS AND DOMESTIC ANIMALS

**DANGER**: Corrosive to eyes, skin, and mucous membranes. May be fatal if inhaled. Do not breathe air containing this gas. Do not get into eyes, on skin, or on clothing.

#### **ENVIRONMENTAL HAZARDS**

This product is toxic to fish and aquatic organisms. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or public waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product into sewer systems without previously notifying the sewage treatment plant authority. For guidance contact your State Water Board or regional office of U.S. Environmental Protection Agency.

#### PHYSICAL AND CHEMICAL HAZARDS

Chlorine is a non-flammable gas which is liquefied and under pressure. Do not drop container. Keep away from intense heat or open sunlight. Chlorine is corrosive to most metals in the presence of moisture.

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#### **DIRECTIONS FOR USE**

#### \*\*\*\* IMPORTANT \*\*\*\*

BEFORE USING ALL-PURE CHLORINE GAS, READ AND CAREFULLY OBSERVE THE PRECAUTIONARY STATEMENTS, INSTRUCTION BOOKLET ON ALL-PURE CHLORINE GAS, ADDITIONAL SAFETY INFORMATION BOOKLETS, AND ALL OTHER INFORMATION APPEARING ON THE PRODUCT LABEL. THIS LABELING MUST BE IN THE POSSESSION OF THE USER AT THE TIME OF APPLICATION.

It is a violation of federal law to use this product in a manner inconsistent with its labeling.

All-Pure chlorine gas is to be used by experienced and trained personnel only.

Before handling or moving, have available gas masks, approved by the U. S. Bureau of Mines or the National Institute for Occupational Safety and Health. Handle and use only in accordance with practices recommended in the "Chlorine Manual" published by The Chlorine Institute, Inc. or the pamphlet "Using All-Pure Chlorine Gas" published by All-Pure Chemical Company. Use in well ventilated areas. This product meets AWWA Standard B301-59.

Due to changing chlorine demands with varying water temperatures it is imperative that users of chlorine gas use a colorimetric or titrimetric test kit to accurately determine residual chlorine levels. Flow meter set points must be adjusted continuously to compensate for changing chlorine demands for any water flow rate.

All-Pure Chlorine Gas is recommended:

- as a disinfectant in the treatment of municipal drinking water supplies.
- as a disinfectant in sewage waste treatment plants.
- as a disinfectant in industrial and commercial swimming pools.
- for the control of bacteria, algae and slime build-up in plant processing equipment.
- for use in the control of algae and slime in fountains, ponds and ornamental lakes containing no fish or wildlife.
- a slimicide in water cooling systems and in paper mills.
- for the control of organisms causing decay of fruits or vegetables.

#### PLANT AND FOOD PROCESSING EQUIPMENT

For the recommended concentration of available chlorine for various applications involving plant and food processing equipment, refer to the following table.

| APPLICATION   | CANNERIES | WINERIES | MEAT AND POULTRY |
|---|-----------|----------|------------------|
| Non-porous food contact surfaces  | 200 ppm   | 200 ppm  | 200 ppm          |
| Porous food contact surfaces  | 15 ppm    | N/A      | N/A              |
| Cooling water system, including chillers, etc.                            | 15 ppm    | 10 ppm   | 10 ppm           |
| General cleaning, washing of plant floor, ceiling, walls, driveways, etc. | 200 ppm   | 100 ppm  | 200 ppm          |

#### ALGAE AND SLIME IN FOUNTAINS, PONDS AND ORNAMENTAL LAKES

The recommended concentration level of available chlorine for the control of algae and slime in fountains, ponds and ornamental lakes containing no fish or wildlife is 3 - 5 ppm.

#### POST HARVEST TREATMENT OF FRUITS AND VEGETABLES

For the control of organisms causing decay of fruits and vegetables, please refer to the following tables for the recommended concentration levels of available chlorine. Follow the instructions provided in this document for using a chlorinator.

For treatment of fruit and vegetable commodities, do not rinse with fresh water after treatment. After treatment, moisture must be removed by centrifuging. Mushrooms must be treated with an anti-oxidant after chlorine treatment to prevent browning.

# CHLORINE DOSAGE IN FRUIT AND VEGETABLE TREATMENT Available Chlorine Required in Treatment Water

| COMMODITY            | TREATMENT METHOD            | AVAILABLE CHLORINE TO APPLY        | COMMENTS   |  |
|----------------------|-----------------------------|------------------------------------|--|--|
|                      |                             | (ppm)                              | _  |  |
| Apples               | Dump Tank                   | 100 - 500                          | Submerge the apples for a minimum of 45 seconds. Do  |  |
|                      | Flume                       | 30 - 50                            | not exceed 90 seconds contact time in dump tank or   |  |
|                      | Spray                       | 100 -150                           | flume. Spray until thoroughly wet.   |  |
| Artichokes           | Spray                       | 100 -150                           | Spray until thoroughly wet.  |  |
| Bell Peppers         | Dump Tank<br>Spray          | 100 - 135<br>300 - 400             | Remove after 2 - 5 minutes contact time in the dump tank. Spray until thoroughly wet.                      |  |
| Broccoli             | Spray                       | 100 - 150                          | Spray until thoroughly wet.  |  |
| Brussels Sprouts     | Spray                       | 100 - 150                          | Spray until thoroughly wet.  |  |
| Cabbage<br>(Chopped) | Spray                       | 80 - 100                           | Spray until thoroughly wet. After treatment, the adher moisture must be removed by centrifuging.           |  |
| Carrots              | Dump Tank<br>Flume<br>Spray | 100 - 200<br>100 - 200<br>50 - 100 | Remove the carrots from dump tank and flume after 1 - 5 minutes contact time.  Spray until thoroughly wet. |  |
| Cauliflower          | Spray                       | 300 - 400                          | Spray until thoroughly wet.  |  |
| Celery               | Spray                       | 100                                | Spray until thoroughly wet.  |  |

| Cherries               | Spray                | 75 - 100             | Spray until thoroughly wet.   |
|------------------------|----------------------|----------------------|---|
| Chopped Salad          | Spray                | 80 - 100             | Spray until thoroughly wet. After treatment the adhering moisture must be removed by centrifuging.  |
| Corn                   | Spray                | 75 - 100             | Spray until thoroughly wet.   |
| Cucumbers              | Spray                | 75 - 100             | Spray until thoroughly wet.   |
| Gariic                 | Tank                 | 75 - 150             | Remove from tank after 2 - 5 minutes contact.   |
| Grapefruits            | Spray<br>Drench      | 100 - 150<br>40 - 75 | Spray until thoroughly wet. Drench for 3 - 5 minutes. For citrus quarantine treatment, use 200 ppm of available chlorine at pH 6.0 - 7. 5 in drench tank. |
| Klwl Fruit             | Spray                | 100                  | Spray until thoroughly wet.   |
| , Lemons               | Spray<br>Drench      | 100 - 150<br>40 - 75 | Spray until thoroughly wet. Drench for 3 - 5 minutes. For citrus quarantine treatment, use 200 ppm of available chlorine at pH 6.0 - 7.5 in drench tank.  |
| Lettuce (Butter)       | Spray                | 10 - 20              | Spray until thoroughly wet.   |
| Lettuce<br>(Chopped)   | Spray                | 80 - 100             | Spray until thoroughly wet. After treatment the adhered moisture must be removed by centrifuging.   |
| Lettuce<br>(Romaine)   | Spray                | 20 - 40              | Spray until thoroughly wet.   |
| Melons (all varieties) | Hydrocooler<br>Spray | 30 - 75<br>100 - 200 | Hydrocool for 20 - 30 minutes. Spray until thoroughly wet.  |

| Olives                 | Spray                | 10 -100              | Spray until thoroughly wet.  |  |  |
|------------------------|----------------------|----------------------|--|--|--|
| Onion                  | Spray / Tank         | 75 - 100             | Remove from tank after 2 - 3 minutes contact time. Spray until thoroughly wet.   |  |  |
| Onions (green)         | Spray                | 10 - 100             | Spray until thoroughly wet.  |  |  |
| Oranges                | Drench<br>Spray      | 100 - 150<br>40 - 75 | Drench for 3 - 5 minutes. For citrus quarantine treatment, use 200 ppm of available chlorine at pH 6.0 - 7.5 in drench tank. Spray until thoroughly wet. |  |  |
| Nectarines             | Hydrocooler<br>Spray | 30 - 75<br>50 - 100  | Spray until thoroughly wet. Hydrocool for 20 - 30 minutes.   |  |  |
| Peaches                | Hydrocooler<br>Spray | 30 - 75<br>50 - 100  | Hydrocool for 20 - 30 minutes. Spray until thoroughly wet.   |  |  |
| Pears                  | Dump Tank            | 200 - 300            | Remove from tank after 2 - 3 minutes contact time.   |  |  |
| Peas (pod)             | Spray                | 50 - 100             | Spray until thoroughly wet.  |  |  |
| Peppers                | Spray                | 300 - 400            | Spray until thoroughly wet.  |  |  |
| Plums                  | Hydrocooler<br>Spray | 30 - 75<br>50 - 100  | Hydrocool for 20 - 30 minutes. Spray until thoroughly  |  |  |
| Melons (all varieties) | Hydrocooler<br>Spray | 30 - 75<br>100 - 200 | Hydrocool for 20 - 30 minutes. Spray until thoroughly wer  |  |  |
| Plums                  | Hydrocooler<br>Spray | 30 - 75<br>50 - 100  | Hydrocool for 20 - 30 minutes. Spray until thoroughly wet.   |  |  |

| Potatoes         | Dump Tank    | 30 - 100  | Remove from tank and flume after 2 - 5 minutes contact  |
|------------------|--------------|-----------|---|
|                  | Flume        | 200 - 300 | time. Spray until thoroughly wet.   |
| · ·              | Spray        | 100 - 200 |   |
| Potatoes (white) | Spray        | 500 - 600 | This concentration of chlorine should be used only if bleaching of potatoes is desirable. Spray until thoroughly wet on cleaned potatoes. |
| Prunes           | Spray / Tank | 50 - 100  | Spray until thoroughly wet. Remove from tank after 1 - 3 minutes contact time.  |
| Pumpkins         | Spray        | 100 - 200 | Spray until thoroughly wet.   |
| Radishes         | Spray        | 100 - 150 | Remove from tank after 1 - 1 1/5 minutes contact time.  |
| }                | Tank         | 10 - 25   | Spray until thoroughly wet.   |
| Spinach          | Spray        | 75 - 150  | Spray until thoroughly wet.   |
| Squash           | Spray        | 75 - 150  | Spray until thoroughly wet.   |
| Sweet Potatoes   | Tank         | 100 - 150 | Remove after 2 - 3 minutes of contact time in the tank.   |
| Tomatoes         | Tank         | 200 - 350 | Remove after 2 - 3 minutes of contact time in the tank.   |
| , 3,,,,,,,,      | Spray        | 100 - 150 | Spray until thoroughly wet.   |
| Turnips          | Tank         | 100 - 200 | Remove after 2 - 3 minutes of contact time the tank.  |

#### CHLORINE DOSAGE IN CONTINUOUS FLOW SYSTEMS

#### Weight of Chlorine Gas Required per Day

| WATER | RFLOW   |         |         | DESIRED | LEVEL OF A | VAILABLE | CHLORINE |         |         |
|-------|---------|---------|---------|---------|------------|----------|----------|---------|---------|
| G/MIN | G/DAY   | 0.5 ppm | 1.0 ppm | 2.0 ppm | 3.0 ppm    | 4.0 ppm  | 5.0 ppm  | 6.0 ppm | 8.0 ppm |
| 10    | 14,400  | 1 oz    | 2 oz    | 4 oz    | 6 oz       | 8 oz     | 10 oz    | 12 oz   | 16 oz   |
| 15    | 21,600  | 1.5 oz  | 3 02    | 6 oz    | 9 oz       | 12 oz    | 15 oz    | 18 oz   | 21 oz   |
| 20    | 28,800  | 2 oz    | 4 oz    | 8 oz    | 12 oz      | 16 oz    | 20 oz    | 24 oz   | 32 oz   |
| 30    | 43,200  | 3 oz    | 6 oz    | 12 oz   | 18 oz      | 24 oz    | 30 oz    | 36 oz   | 48 oz   |
| 40    | 57,600  | 4 oz    | 8 oz    | 16 oz   | 24 oz      | 32 oz    | 40 oz    | 48 oz   | 64 oz   |
| 50    | 72,000  | 5 oz    | 10 oz   | 20 oz   | 30 oz      | 40 oz    | 50 oz    | _60 oz  | 80 oz   |
| 60    | 86,400  | 6 oz    | 12 oz   | 24 oz   | 36 oz      | 48 oz    | 60 oz    | 72 oz   | 96 oz   |
| 70    | 100,800 | 7 oz    | 14 oz   | 28 oz   | 42 oz      | 56 oz    | 70 oz    | 84 oz   | 112 oz  |
| 80    | 115,200 | 8 oz    | 16 oz   | 32 oz   | 48 oz      | 64 oz    | 80 oz    | 96 oz   | 128 oz  |
| 90    | 129,600 | 9 oz    | 18 oz   | 36 oz   | 54 oz      | 72 oz    | 90 oz    | 108 oz  | 144 oz  |
| 100   | 144,400 | 10 oz   | 20 oz   | 40 oz   | 60 oz      | 80 oz    | 100 oz   | 120 oz  | 160 oz  |
| 150   | 216,000 | 15 oz   | 30 oz   | 60 oz   | 90 oz      | 120 oz   | 150 oz   | 180 oz  | 240 oz  |
| 200   | 288,000 | 20 oz   | 40 oz   | 80 oz   | 120 oz     | 160 oz   | 200 oz   | 240 oz  | 320 oz  |
| 300   | 432,000 | 30 oz   | 60 oz   | 120 oz  | 180 oz     | 240 oz   | 300 oz   | 360 oz  | 480 oz  |

1 lb. = 16 oz

To obtain a desired chlorine level for a known water flow rate, find the desired chlorine level in ppm at the top of the chart. Follow the column down until you are opposite the flow rate for your equipment. The figure in that column is the weight of chlorine that must be added daily. If the desired chlorine level is not shown on the chart, multiple the chart values to get the correct dosage level.

Example: To obtain 4 ppm at a flow rate of 100 gallons per minute, add 80 oz or 80/16 = 5 lb. of chlorine per day. To obtain 100 ppm at a flow rate of 60 gallons per minute, use 12 x 100 = 1200 oz or 1200/16 = 75 lb. chlorine per day.

#### CHLORINATOR INSTRUCTION BOOKLET

#### SAFETY

- 1. Chlorine is corrosive to iron, brass and copper. Plastic lines should be used whenever practical.
- 2. Locate the chlorinator outside the building or room in which people normally work. Use plastic pipe to transport the chlorinated water.
- 3. Chlorine cylinders must be chained to a wall near the chlorinator.
- 4. If the chlorinator must be located inside the building, place it next to an outside wall or corner. Locate it as far away as possible from personnel.
- All-Pure Chlorine Gas label should be attached to each cylinder. Above the cylinder a sign (approximately 10 X 14 inches) stating "DANGER - CHLORINE" should be posted in clear view.
- 6. Chlorine is highly reactive when in contact with OPP or SOPP. DO NOT mix chlorine with water solution or wax containing OPP or SOPP.
- 7. When chlorine and OPP are used on the same line, chlorine treated commodities should be followed by a fresh water rinse or have a minimum interval of 10 seconds between chlorine application and OPP application to allow the chlorine to dissipate.
- 8. Read and follow the chlorinator manual before operating or changing the chlorine cylinder.
- 9. Read and follow the precautionary statements and statement of practical treatment on the label before using this product.
- 10. Refer to the Chlorine Manual or the pamphlet "Using All-Pure Chlorine Gas" for additional safety information.

#### DAILY CHECK LIST

- Check for chlorine leak This can be done by using ammonia. White smoke appears
  when ammonia comes in contact with chlorine gas. If a leak is detected shut the
  system down completely. Do not operate the system until the leak is fixed.
- Correct pH and chlorine concentration These are the most important factors in determining the effectiveness of the chlorine. The chlorine concentration should be

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checked at least twice daily and adjustments should be made whenever necessary. Use test paper or field colorimetric test kit to determine the chlorine concentration and pH. Maintain the pH between 7.2 - 7.8.

3. All-Pure Soda Ash is used as a pH buffer in the wash process. Use a 55 gallon plastic lined drum of All-Pure Soda Ash. Add more when the drum is less than 3/4 full. Constant flow of fresh water to this tank is necessary. The in-flow of water should be the same as outflow of chlorinated water. Percolate the chlorine from the bottom of the tank and take the chlorinated water from the top. Maintain pH between 7.2 - 7.8.

# CHLORINE DOSAGE IN CHLORINATOR SYSTEMS Weight of Chlorine Gas Required per 1000 Gallons

| DESIRED LEVEL | CHLORINE     | DESIRED LEVEL | CHLORINE     |
|---------------|--------------|---------------|--------------|
| OF AVAILABLE  | REQUIRED PER | OF AVAILABLE  | REQUIRED PER |
| CHLORINE      | 1000 GALLONS | CHLORINE      | 1000 GALLONS |
| 10 ppm        | 1.35 oz      | 90 ppm        | 12.15 oz     |
| 20 ppm        | 2.70 oz      | 100 ppm       | 13,50 oz     |
| 30 ppm        | 4.00 oz      | 150 ppm       | 20.00 oz     |
| 40 ppm        | 5.40 oz      | 200 ppm       | 27,00 oz     |
| 50 ppm        | 6.75 oz      | 300 ppm       | 40.00 oz     |
| 60 ppm        | 8.00 oz      | 400 ppm       | 52.00 oz     |
| 70 ppm        | 9.40 oz      | 500 ppm       | 65.00 oz     |
| 80 ppm        | 10.80 oz     | 600 ppm       | 78.00 oz     |

1 lb. = 16 oz

Select the concentration (ppm) desired and add the corresponding amount of chlorine gas to 1,000 gallons of chlorine free water.

Example: For a 300 ppm chlorine solution in 1,000 gallons of water, add 40 ounces of chlorine gas to chlorine free water. For a 300 ppm chlorine solution in 5,000 gallons of water, add five times as much chlorine gas or 200 ounces.

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For additional information contact your authorized All-Pure Chemical Company distributor or dealer or All-Pure Chemical Company.

#### STORAGE AND DISPOSAL

Keep tanks and cylinders away from heat. Do not store in direct sunlight. Do not drop containers. All containers must have a weather resistant label attached near the outlet valve and must not be accessible to the general public. Empty containers should be properly identified with return tags and returned to the packager according to the methods described in the Chlorine Institute Manual or in the pamphlet Using All-Pure Chlorine Gas.