



NOV 15 1972
UNDER THE FEDERAL INSECTICIDE
FUNGICIDE AND RODENTICIDE ACT,
FOR ECONOMIC POISON REGISTERED
ED UNDER NO. 1471-91

Frucote

GENERAL DIRECTIONS

FRUCOTE provides effective control of certain post-harvest diseases of citrus. When used as a dip, drench, or spray, FRUCOTE controls green and blue molds caused by *Penicillium spp.* and stem-end rot caused by *Diplodia natalensis* or *Phomopsis citri*.

APPLICATION DIRECTIONS

Read all directions carefully before using.
Preparation of the 1% FRUCOTE Treating Solution
To 1,000 gallons of water, add 14 gallons FRUCOTE. Mix thoroughly and adjust the solution to pH 8.0-9.0 immediately using hydrochloric, sulfuric, acetic or phosphoric acid. To prepare the carbonated treating solution, compressed CO₂ may be bubbled through the dilute solution, or dry ice can be added until the pH of 8.0-9.0 is obtained. If hard water is used with the carbonated solution, a precipitate may form.

DIRECTIONS FOR USE

- Select one of the following treatments:
- Dip Treatment**
Fruit should be dipped *once* in FRUCOTE treating solution for 1 to 5 minutes.
 - Drench Treatment**
Fruit should be drenched *once* with FRUCOTE treating solution for not less than 3 minutes.
 - Spray Treatment**
Spray equipment should be adjusted to apply one gallon of FRUCOTE treating solution per 30-35 bushels of fruit. The use of a wetting agent such as sodium lauryl sulfate is recommended for more uniform wetting of the fruit. *Treatment should be limited to one application.*

SPECIAL INSTRUCTIONS

Fruit may be waxed following the application of FRUCOTE by any of the recommended methods (dip, drench, or spray).
The effectiveness of FRUCOTE is decreased if the fruit is rinsed after treatment.
Field injury of fruit may be more apparent after FRUCOTE treatment.
The use of hydrochloric acid to adjust the pH of the FRUCOTE treating solution is not recommended for use in iron equipment.

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The volume in the dip or drench tanks should be maintained by the addition of FRUCOTE treating solution. Frequent checks of the FRUCOTE treating solution for FRUCOTE concentration should be made to maintain a 1% solution.

For each 0.1% reduction in FRUCOTE concentration in the treating solution, add 11 pints of FRUCOTE per 1,000 gallons of FRUCOTE treating solution. Mix thoroughly and adjust with appropriate acid to pH 8.0-9.0.

WARNING: FLAMMABLE! Keep away from heat, sparks, or open flames.

DANGER: LIQUID CAUSES BURNS.

VAPOR EXTREMELY IRRITATING.

LOOSEN CLOSURE CAUTIOUSLY BEFORE OPENING.

WEAR RUBBER GLOVES AND GOGGLES WHEN HANDLING.

ENSURE EFFICIENT VENTILATION THROUGHOUT WORK AND STORAGE AREAS.

DANGER: Extremely caustic; may be fatal if swallowed. Avoid inhaling spray. After contact with skin, wash freely with large amounts of water and vinegar for at least fifteen minutes. If splashed into eyes, rinse with generous amounts of water and call a physician. If swallowed, drink vinegar or lemon juice.

Do not store FRUCOTE where it will be exposed to direct light or extreme heat. Keep tightly closed. Do not contaminate foodstuffs, feeds, or fishponds.

After dilution for use, FRUCOTE treating solution may cause skin and eye irritation. After skin contact, rinse with dilute vinegar. If splashed into eyes, rinse with generous amounts of water.

When the FRUCOTE treating solution is to be disposed of, use at least a 200X dilution of working solution before discharging into waste systems.

Do not reuse empty drum. Return to drum conditioner or destroy by perforating or crushing and burying in a safe place away from water supplies.

The manufacturer makes no warranties, express or implied, concerning this product or its use, which extend beyond the description on the label. All statements made concerning this product apply only when used as directed.

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