

PRECAUTIONARY STATEMENTS
HAZARD TO HUMANS AND
DOMESTIC ANIMALS

CAUTION

Harmful if swallowed. Wash thoroughly after handling. Avoid contamination of food and feed.

Do not leave container where children or animals may gain access.

ENVIRONMENTAL HAZARDS

BORAX or borax solutions carelessly spilled or applied to cropland or growing plants - including trees and shrubs - may kill or seriously retard plant growth. Do not contaminate water by cleaning of equipment or disposal of wastes.

DIRECTIONS FOR USE

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

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage or disposal.

STORAGE - Store in a dry place. Do not store in areas where children or animals may gain access.

PESTICIDE DISPOSAL - Wastes may be disposed of by incineration or by other methods approved by local, state, or federal authorities.

CONTAINER DISPOSAL - Completely empty container. Do not reuse. Do not dispose of empty container in a sanitary landfill, or by incineration, or by other means. Do not reuse for food or feed.

20 MULE TEAM®

BORAX

GRANULAR

For Control of
Blue and Green Mold Decay on Citrus

ACTIVE INGREDIENT:

Sodium Tetraborate Decahydrate ($\text{Na}_2\text{B}_4\text{O}_{10} \cdot 10\text{H}_2\text{O}$) 100.00%
(Borax Oxide B_2O_3 Equivalent 31.50%)

KEEP OUT OF REACH
OF CHILDREN

CAUTION

See Side Panel For Additional
Precautionary Statements

ACCEPTED

MAR 15 1985

Under the Federal Insecticide
Fungicide, and Rodenticide Act
as amended for the pesticide
registered under
EPA Reg. No. 1624-95

A 20 MULE TEAM® Product

U.S. BORAX

Manufactured by
United States Borax & Chemical Corporation
Los Angeles, CA 90010

EPA Reg. No. 1624-95 EPA Est. 1624-CA-2

Net Contents 100 lbs. (45.4 kg)

USE FOR CONTROL OF
BLUE AND GREEN MOLD DECAY ON CITRUS

Borax solutions may be used as rinses to inhibit the development of penicillium molds, which cause decay and loss of citrus in storage and shipping.

To control penicillium molds on oranges and grapefruit. During the washing process or immediately after, immerse fruit two to four minutes in a 4 per cent borax solution at about 100°F, and rinse. To make a 4 per cent borax solution, add 33.6 pounds of borax to 100 gallons of washing or treating water.

To control penicillium molds on lemons held in storage. Drench or spray fruit with a 3 per cent solution of borax in the lemon storage wax emulsion. Expose the fruit to the drench or spray for 2 to 4 minutes and maintain the solution temperature at 100°F to 115°F. Do not rinse - dry and store. Following storage and before packing and shipping, wash in foam detergent and rinse.

To make a 3 percent solution, add 24 pounds of borax to 100 gallons of the storage wax emulsion.

NOTICE

BORAX is capable of destroying plant life and therefore should not be stored or dumped into areas underlain with roots of valuable vegetation.

Because of many varying conditions affecting use and application, manufacturer warrants buyer that these may impact or vary the results or effects of the use of this product. In any event, complete prevention of decay by fungi or other organisms is not guaranteed. Neither manufacturer nor seller shall be liable in respect to any injury or damage suffered by reason of the use of this product for a purpose not indicated by the label or when used contrary to the directions or instructions hereon or with respect to breach of any warranty, not expressed, specified herein. Buyer accepts this material subject to these terms, and assumes all risk of usage and handling except when used or handled in accordance with this label. Neither manufacturer nor seller, and their employees and agents are not permitted to make any representations or warranties, express or implied by law, not specifically set forth herein.

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United States Borax & Chemical Corporation