

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY



U.S. ENVIRONMENTAL PROTECTION AGENCY

Office of Pesticide Programs
Antimicrobials Division (7510C)
1200 Pennsylvania Avenue NW
Washington, D.C. 20460

EPA Reg. Number: 1677-234

Date of Issuance: AUG 30 2011

Term of Issuance: Unconditional

Name of Pesticide Product: DLSB-99

NOTICE OF PESTICIDE:
[X] Registration
[ ] Reregistration

(under FIFRA, as amended)

Name and Address of Registrant (include ZIP Code):

Ecolab, Inc.
370 N. Wabasha Street
St. Paul, MN 55102

Note: Changes in labeling differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Registration Division prior to use of the label in commerce. In any correspondence on this product always refer to the above EPA registration number.

On the basis of information furnished by the registrant, the above named pesticide is hereby registered under the Federal Insecticide, Fungicide and Rodenticide Act.

Registration is in no way to be construed as an endorsement or recommendation of this product by the Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by others.

This product (OPP Decision Number: D-440609) is unconditionally registered in accordance with FIFRA sec 3(c)(7)(a) provided that you:

- 1. Submit and/or cite all data required for registration of your product under FIFRA sec. 3(c)(5) when the Agency requires all registrants of similar products to submit such data; and submit acceptable responses required for re-registration of your product under FIFRA section 4.
2. Make the labeling changes listed below before you release the product for shipment:
a. Revise the EPA Registration Number to read, "EPA Reg. No. 1677-234".

Signature of Approving Official:

[Handwritten Signature]

Jacqueline Campbell-McFarlane, Product Manager Team 34
Regulatory Management Branch II
Antimicrobials Division (7510P)

Date:

AUG 30 2011

CONCURRENCES

Table with columns for SYMBOL, SURNAME, and DATE, containing registration details like EPA Form 8570-6, EPA Reg. No. 1677-234, and DLSB-99.

EPA Reg. No. 1677-234

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA sec. 6(e). Your release for shipment of the product constitutes acceptance of these conditions.

A stamped label with comments is enclosed for your records. Submit one (1) copy of your final printed labeling prior to release of this product for shipment. Should you have any questions concerning this letter, please contact me by telephone at (703) 308-6416 during the hours of 8:00 am to 4:00 pm EST.

Sincerely,

*J/ Stacey Grigg*  
Jacqueline Campbell-McFarlane,  
Product Manager 34  
Regulatory Management Branch II  
Antimicrobials Division (7510P)

Enclosures: (Stamped Label)

CONCURRENCES

SYMBOL							
SURNAME							
DATE							

**DLSB-99**

**Water Additive for Pathogen Reduction in  
Fruit and Vegetable Wash or Process Waters**

**Controls the Growth of Spoilage and Decay Causing Non-Public Health Organisms on  
Fruit and Vegetable Surfaces and in Wash or Process Waters  
Antimicrobial Fruit and Vegetable Wash**

**Active Ingredients:**

Dodecylbenzensulfonic acid, sodium salt .....1.23%  
Lactic Acid..... 17.29%

**Other Ingredients:**..... 81.48%

**Total:**..... 100.0%

**WARNING**

**KEEP OUT OF REACH OF CHILDREN  
HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

Causes substantial but temporary eye injury. Harmful if absorbed through skin. Do not get in eyes, on skin or on clothing. Wear goggles, face shield, or safety glasses. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove and wash contaminated clothing before reuse.

**Use Dilution:** Harmful if absorbed through skin. Avoid contact with skin, eyes or clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove and wash contaminated clothing before reuse. After product is diluted in accordance with the directions for use safety glasses are not required.

**FIRST AID**

**If in Eyes:**

- Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if preset, after the first 5 minutes, then continue rinsing eyes.
- Call a Poison Control Center or doctor for treatment advice.

**If on Skin or Clothing:**

- Take off contaminated clothing.
- Rinse skin immediately with plenty of water for 15-20 minutes.
- Call a Poison Control Center or doctor for treatment advice.

**ACCEPTED  
with COMMENTS  
- EPA Letter Dated:**

**AUG 30 2011**

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

1677-234

### Use Dilution

#### In on Skin or Clothing:

- Take of contaminated clothing.
- Rinse skin immediately with plenty of water for 15-20 minutes.
- Call a Poison Control Center or doctor for treatment advice.

**FOR EMERGENCY MEDICAL INFORMATION CALL TOLL-FREE:  
1-800-328-0026**

When used as directed **DLSB-99** will:

1. Reduce 99.9% of the pathogens *Escherichia coli* O157:H7 (ATCC 43895, 35150, 43890), *Listeria monocytogenes* (ATCC 49594, 19114, 19116) and *Salmonella enterica* (ATCC 10721, 6962, 13311) in wash or process water for fruit and vegetable raw agricultural commodities (RACs).
2. Reduces spoilage and decay causing non-public health microorganisms present in the wash or process for fruit and vegetable raw agricultural commodities.

Areas of use: Food retail establishments such as restaurants, cafeterias, food service operations, commissaries, and kitchens.

#### DIRECTIONS FOR USE:

Dilute **DLSB-99** into the processing vessel according to the table below, submerge and agitate fruits and vegetables for a minimum of 90 seconds.

Minimum Contact Time	Ounces of concentrate per gallon of water	Dilution ratio (parts concentrate : parts water)	Active ingredients	
			ppm SDBS*	ppm Lactic Acid
90 seconds	0.75 – 1.00	1:170 – 1:128	76 – 108	1061 – 1391

\* Sodium dodecylbenzensulfonate

Refer to the **DLSB-99** Package Insert for the recommended list of fruits and vegetables.

**DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE OR DISPOSAL**

**PESTICIDE STORAGE:** Store in a cool, dark, dry place in the original container. Always replace covers.

**PESTICIDE DISPOSAL:** Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

**CONTAINER DISPOSAL:** Non-refillable container. Do not reuse this container to hold materials other than pesticides or diluted pesticide rinsate. Offer for recycling if available or puncture and dispose in a sanitary landfill, or by other procedures approved by state and local authorities.

**RESIDUE REMOVAL INSTRUCTIONS:** For containers less than 5 gallons. Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill container ¼ full with water and recap. Shake 10 seconds. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat procedure two more times.

**RESIDUAL REMOVAL INSTRUCTIONS:** For containers greater than 5 gallons. Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill container ¼ full with water. Tip container on its side and roll back and forth, ensuring at least one complete revolution for 30 seconds. Stand the container on its end and tip back and forth several times. Turn the container over its other end and tip back and forth several times. Follow Pesticide Disposal instructions for rinsate disposal. Repeat procedure two more times.

**FOR COMMERCIAL USE ONLY**

Net Contents:

Manufactured by:  
Ecolab Inc.  
370 N. Wabasha Street  
St. Paul, MN 55102

EPA Reg. No. 1677-[pending]239

EPA Est. No.: 1677-MN-1 (P), 60156-IL-1 (SI), 1677-CA-2 (R), 1677-TX-1 (D), 1677-OH-1 (H), 1677-IL-2 (J), 1677-CA-1 (S), 1677-GA-1 (M), 1677-WV-1 (V)  
Superscript refers to first letter of date code

Package Insert

**DLSB-99**

**Water Additive for Pathogen Reduction in  
Fruit and Vegetable Wash or Process Waters**

**Controls the Growth of Spoilage and Decay Causing Non-Public Health Organisms on  
Fruit and Vegetable Surfaces and in Wash or Process Waters  
Antimicrobial Fruit and Vegetable Wash**

When used as directed **DLSB-99** will:

1. Reduce 99.9% of the pathogens *Escherichia coli* O157:H7 (ATCC 43895, 35150, 43890), *Listeria monocytogenes* (ATCC 49594, 19114, 19116) and *Salmonella enterica* (ATCC 10721, 6962, 13311) in wash or process water for fruit and vegetable raw agricultural commodities (RACs).
2. Reduces spoilage and decay causing non-public health microorganism present in the wash or process water for fruit and vegetable raw agricultural commodities.

DLSB-99 can be applied to the following types of fresh fruit, post harvest.

Vegetables

- Root and tuber vegetables such as carrot, potato, radish, rutabaga, sweet potato, yam and sugar beets.
- Leaves of root and tuber vegetables such as turnip greens and sugar beet
- Bulb vegetables such as onions, leeks, garlic and shallots.
- Leafy vegetables such as lettuce (head and leaf), celery, fennel, endive, escarole, parsley, radicchio, rhubarb, spinach
- *Brassica* leafy vegetables such as broccoli, brussel sprouts, cabbage, cauliflower, collards, kale, kohlrabi, mustard greens, mustard spinach and turnips.
- Legumes (succulent) such as beans, peas and alfalfa.
- Fruiting vegetables such as pepper (bell, pimento, hot, sweet), tomato, tomatillo and eggplant.
- Cucurbits such as cucumber, melon (crenshaw, honeydew, honey ball, mango, pineapple, watermelon), summer squash, pumpkins and winter squash.

**Fruits**

- Citrus fruits such as sweet orange, sour orange, lemon, lime, tangelo, tangerine, mandarin, citrus citron, kumquats and grapefruit.
- Pome fruits such as apples and pears
- Stone fruits such as sour and sweet cherry, peach, nectarine and plum.
- Small fruits and berries such as blackberries, blueberries, boysenberries, red and black raspberries and strawberries.

Herbs and spices such as basil, chives, dill, oregano, rosemary, sage, savory and thyme.

Miscellaneous such as apricots, artichoke, cranberry, dates, figs, grapes, guava, kiwi, mango, mushrooms, okra, olives, persimmons, pomegranate and watercress.