

1677-234

12/01/2011

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, D.C. 20460

DEC - 1 2011

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

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

FILE COPY

Subject: **DLSB-99**
EPA Registration No.: 1677-234
Application Date: October 25, 2011
Receipt Date: November 1, 2011

Dear Mr. Head:

This acknowledges receipt of your notification, submitted under the provision of PR Notice 98-10, FIFRA section 3(c) 9.

Proposed Notification:

Minor Label Changes: Primary Brand Name Change to Antimicrobial Fruit & Vegetable Treatment

General Comment:

Based on a review of the material submitted, your notification to update as referenced above is acceptable and a copy has been inserted in your file for future reference.

Should you have any questions or comments concerning this letter, you may contact me by telephone at (703) 308-6416 or by e-mail at campbell-mcfarlane.jacqueline@epa.gov or Stacey Grigsby by telephone at (703) 305-6440 or by e-mail at grigsby.stacey@epa.gov during the hours of 8:00am to 4:00pm EST. When submitting information or data in response to this letter, a copy of this letter should accompany the submission to facilitate processing.

Sincerely,

A handwritten signature in black ink, appearing to read "Jacqueline McFarlane".

Jacqueline McFarlane
Product Manager (34)
Regulatory Management Branch II
Antimicrobials Division (7510P)



United States
Environmental Protection Agency
 Washington, DC 20460

Registration
 Amendment
 Other

OPP Identifier Number

Application for Pesticide - Section I

1. Company/Product Number 1677-234	2. EPA Product Manager Jacqueline McFarlane	3. Proposed Classification <input checked="" type="checkbox"/> None <input type="checkbox"/> Restricted
3. Company/Product (Name) DLSB-99	PM# 34	
5. Name and Address of Applicant (Include ZIP Code) Ecolab Inc. 370 N. Wabasha Street St. Paul, MN 55102 <input type="checkbox"/> Check if this is a new address	6. Expedited Review. In accordance with FIFRA Section 3 (c) (3) (b) (i), my product is similar or identical in composition and labeling to: EPA Reg. No. _____ Product Name _____	

Section - II

Amendment - Explain below. Final printed labels in response to 5/14/2010

Resubmission in response to Agency letter dated _____ "Me Too" Application.

Notification - Explain below. Other - Explain below.

Explanation: Use additional Page(s) if necessary. (For section I and Section II)
Notification of minor label changes and Primary Brand Name Change.

This notification is consistent with the provisions of PR Notice 98-10 and EPA regulations at 40 CFR 152.46, and no other changes have been made to the labeling or the confidential statement of formula of this product. I understand that it is a violation of 18 U.S.C. Sec. 1001 to willfully make any false statement to EPA. I further understand that if this notification is not consistent with the terms of PR Notice 98-10 and 40 CFR 152.46, this product may be in violation of FIFRA and I may be subject to enforcement action and penalties under sections 12 and 14 of FIFRA.

Section - III

1. **Material This Product Will Be Packaged In:**

Child-Resistant Packaging <input type="checkbox"/> Yes* <input checked="" type="checkbox"/> No	Unit Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If "Yes" Unit Packaging wgt. No. per Container	Water Soluble Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If "Yes" Unit Package wgt. No. Per Container	2. Type of Container <input type="checkbox"/> Metal <input checked="" type="checkbox"/> Plastic <input type="checkbox"/> Glass <input type="checkbox"/> Paper <input type="checkbox"/> Other (Specify) _____
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3. Location of Net Contents Information
 Label Container

3. Size(s) Retail Container
96 oz
1, 4, 30, 50 gallons

5. Location of Label Directions
 On Label
 On Labeling accompanying product

6. Manner in Which Label is Affixed to Product
 Lithograph
 Paper glued
 Stenciled Other _____

Section - IV

1. Contact Point (Complete items directly below for identification of individual to be contacted if necessary to process this application.)

Name Theodore D. Head	Title Senior Manager, Product Registration & Compliance	Telephone No. (Include Area Code) (651) 293-2484
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Certification
 I certify that the statements which I have made on this form and all attachments are true, accurate and complete. I acknowledge that any knowingly false or misleading statement may be punishable by fine or imprisonment or both under applicable law.

2. Signature

3. Title
Senior Manager, Product Registration & Compliance

4. Typed Name
Theodore D. Head

5. Date
10-25-11

6. Date Application Received (Stamped)

Antimicrobial Fruit & Vegetable Treatment 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

NOTIFICATION
Date Reviewed: 12/1/2011
Reviewed By: _____

Active Ingredients:

Dodecylbenzenesulfonic acid, sodium salt1.23%

Lactic Acid..... 17.29%

Other Ingredients:..... 81.48%

Total:..... 100.0%

WARNING

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

Concentrate: 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.

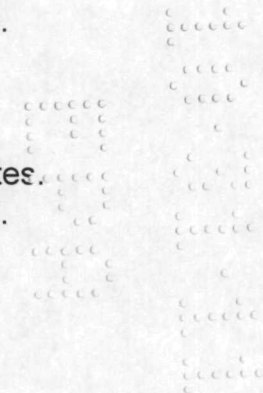
FIRST AID

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



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 Antimicrobial Fruit & Vegetable Treatment will:

1. Reduces 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 Controls spoilage and decay causing non-public health microorganisms present in the wash or process for fruit and vegetable raw agricultural commodities.
3. Controls the growth of spoilage and decay causing non-public health ~~organisms~~ microorganisms on fruit and vegetable surfaces.

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

DIRECTIONS FOR USE:

Dilute Antimicrobial Fruit & Vegetable Treatment into the processing vessel according to the table below, submerge and agitate fruits and vegetables for a minimum of 90 seconds. Drain thoroughly and allow to air dry.

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 – 108 111	1061 – 1391

* Sodium dodecylbenzenesulfonate

*check on limitations of changing ppm

Refer to the Antimicrobial Fruit & Vegetable Treatment 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 1/4 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 1/4 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. 1677-234

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

**Antimicrobial Fruit & Vegetable Treatment
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 Antimicrobial Fruit & Vegetable Treatment will:

1. Reduces 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 Controls spoilage and decay causing non-public health microorganism present in the wash or process water for fruit and vegetable raw agricultural commodities.
3. Controls the growth of spoilage and decay causing non-public health organisms microorganisms on fruit and vegetable surfaces.

Antimicrobial Fruit & Vegetable Treatment 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.

