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**ACCEPTED**  
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**PRECAUTIONARY STATEMENTS  
 HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

**DANGER:** Corrosive to eyes, skin, and mucous membranes in the presence of moisture. It is fatal if inhaled. Do not breathe air containing this gas. Do not get in eyes, on skin, or on clothing.

**ENVIRONMENTAL HAZARDS:** The pesticide is toxic to fish. Do not discharge into lakes, streams, ponds, or public waters, unless in accordance with a NPDES permit. For guidance contact the regional office of the EPA, the state authority authorized to issue NPDES permits.

**CHEMICAL-PHYSICAL HAZARDS:** Chlorine is a non-flammable gas which is liquified 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.

**DIRECTIONS FOR USE:**  
 It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

**STORAGE AND DISPOSAL**  
 Keep containers away from heat. Do not store in direct sunlight. Do not drop containers. Empty cylinders should be properly identified with return tags and returned to the supplier according to prescribed instructions and practices of the supplier. All storage containers must have a weather resistant label attached near the outlet valve and must not be accessible to the general public. Do not contaminate water, food, or feed by storage or disposal. Wastes resulting from the use of this product may be disposed of on site or at an approved waste disposal facility.

Directions for use continued on rightpanel.



**DECCO**

To be used in the Decco Wash Process for control of organisms causing decay of artichokes, asparagus, carrot, cauliflower, celery, cherries, citrus fruits, cucumbers, nectrines, onions, peaches, peppers, potatoes, radishes, tomatoes, and many other fresh fruit and vegetables after harvest as listed on the label. Also for surface sanitation of packing house equipment, meat, fish, poultry and egg processing plant.

Active Ingredient: Chlorine ..... 99.5%  
 Inert Ingredients: ..... 0.5%



**DANGER  
 POISON**



**FOR AGRICULTURAL USE ONLY**

**KEEP OUT OF REACH OF CHILDREN**

**DANGER**

**Statement of Practical Treatment and First Aid:**  
 If inhaled, move to fresh air, keep warm and quiet and call a physician. If not breathing give artificial respiration, preferably mouth to mouth. If breathing is difficult, give oxygen. In case of contact, immediately flush eyes with plenty of water for at least 15 minutes. Immediately get medical attention. Have approved U.S. Bureau of Mines Gas Masks available. Make daily inspection for leaks. Stop leak at once since it will become greater with time.

EPA REG. NO. 2732-61  
 EPA EST NO. 37362-CA1 □, -CA2 □, -CA3 □, -WA1 □ 813-TX-6  
**Net Contents: 150 lbs. □ 2,000 lbs. □**  
 Note: This product meets AWWA B 301-59.

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**DIRECTION FOR USE:**

Decco 240 Liquid Chlorine is dispersed in water by ATOCHEM N.A. INC. chlorinated equipment especially designed for this purpose. It is intended to be used only by Decco personnel or under the supervision and instruction of ATOCHEM N.A. INC.

**RECOMMENDED CHLORINE CONCENTRATION**

| COMMODITY             | TREATMENT METHOD     | PPM AVAILABLE CHLORINE |
|-----------------------|----------------------|------------------------|
| Apple                 | Dump Tank            | 100-150                |
|                       | Fume                 | 30-50                  |
|                       | Spray                | 100-150                |
| Artichoke             | Spray                | 100-150                |
| Asparagus             | Hydrocooler          | 125-150                |
|                       | Spray                | 100-150                |
| Bell Pepper           | Spray                | 300-400                |
|                       | Dump Tank            | 100-150                |
| Broccoli              | Spray                | 100-150                |
| Brussels Sprout       | Spray                | 100-150                |
| Cabbage(Chopped)      | Spray                | 80-100                 |
| Carrot                | Dump Tank/Fume       | 100-200                |
|                       | Spray                | 30-100                 |
| Cauliflower           | Spray                | 300-400                |
| Celery                | Spray                | 100                    |
| Corn                  | Spray                | 75-100                 |
| Cherry                | Spray                | 75-100                 |
| Chopped Salad 1       | Spray                | 80-100                 |
| Cucumber              | Spray                | 75-100                 |
| Eggs                  | Spray Shell          | 50-200                 |
|                       | Spray Product        | 100-200                |
| Fish & Shrimp         | Spray                | 1-3                    |
| Garlic                | Spray/Tank           | 75-150                 |
|                       | Spray                | 40-75                  |
| Grapefruit 2          | Drench               | 100-150                |
|                       | Spray                | 100                    |
| Kiwi fruit            | Spray                | 40-75                  |
| Lemon                 | Dump Tank            | 30-50                  |
|                       | Spray                | 80-100                 |
| Lettuce(Chopped)      | Spray                | 10-20                  |
| Lettuce(Butter)       | Spray                | 20-40                  |
| Lettuce(Romaine)      | Spray                | Up to 200              |
| Meat                  | Spray Mesh           | Up to 5                |
|                       | Processing Water     | 1                      |
| Melons(All varieties) | Reused Cooling Water | 1                      |
|                       | Spray                | 100-200                |
| Mushrooms 3           | Hydrocooler          | 30-75                  |
|                       | Spray                | 100-200                |
| Olives                | Spray                | 10-100                 |
| Onion (Green)         | Spray                | 75-150                 |
| Onions                | Spray/Tank           | 75-150                 |
|                       | Spray                | 40-75                  |
| Orange 2              | Drench               | 100-200                |
|                       | Spray                | 30-100                 |
| Peach & Nectarine     | Hydrocooler          | 30-75                  |
|                       | Dump Tank            | 200-300                |
| Pears                 | Spray                | 30-100                 |
| Peanut(Pods)          | Spray                | 300-400                |
| Pepper 2              | Spray                | 30-100                 |
|                       | Spray                | 300-400                |
| Plum                  | Spray                | 30-100                 |
|                       | Hydrocooler          | 30-75                  |
| Poultry               | Boiler               | 5-20                   |
|                       | Processed            | 20                     |
| Potato                | Dump Tank            | 30-100                 |
|                       | Fume                 | 200-300                |
| Potato(Mt)            | Spray                | 100-200                |
|                       | Witch                | 300-400                |
| Prunes                | Spray/Tank           | 30-100                 |
| Pumpkin               | Spray                | 100-200                |
| Radishes              | Spray                | 100-150                |
|                       | Tank                 | 10-25                  |
| Spinach               | Spray                | 75-150                 |
| Sweet Potato          | Tank                 | 100-150                |
| Squash                | Spray                | 75-100                 |
| Tomato                | Tank                 | 200-300                |
| Turnip                | Spray                | 100-150                |
| Yam                   | Tank                 | 100-200                |

**DIRECTION FOR USE CONTINUED**

Refer to product bulletin (DECCO 240 LIQUID CHLORINE INSTRUCTION BOOKLET) for commodity and surface sanitizing instruction.

**Notes:**

1. After treatment the adhered moisture must be removed by a centrifugation process.
2. For citrus quarantine treatment, use 200 ppm available Chlorine at pH 6.0-7.5, using Calcium Carbonate buffer system in a Decco wash chlorinator unit under the supervision of Decco Personnel.
3. Mushrooms must be treated with an anti-oxidant after chlorine treatment to prevent browning.

**WARRANTY AND DISCLAIMER**

ATOCHEM N.A. INC. warrants that this material conforms to the chemical description on the label and is reasonably fit for the purposes referred to in the Directions for Use, subject to the risks referred to therein. ATOCHEM N.A. INC. MAKES NO OTHER EXPRESS OR IMPLIED WARRANTY OF FITNESS OR MERCHANTABILITY OR ANY OTHER EXPRESS OR IMPLIED WARRANTY. IN NO CASE SHALL ATOCHEM N.A. INC. OR SELLER BE LIABLE FOR CONSEQUENTIAL, SPECIAL OR INDIRECT DAMAGES RESULTING FROM THE USE OR HANDLING OF THIS PRODUCT INCLUDING, BUT NOT LIMITED TO, LOSS OF PROFITS, BUSINESS REPUTATION, OR CUSTOMERS; LABOR COST, OR OTHER EXPENSES INCURRED IN REPACKAGING, SORTING OR REPROCESSING.

ATOCHEM N.A. INC. and seller offer this product and the buyer and user accept it subject to the foregoing conditions of sale and warranty which may be varied only by agreement in writing signed by a duly authorized representative of ATOCHEM N.A. INC.

**ATOCHEM NORTH AMERICA INC.**  
**DECCO DEPARTMENT**  
**Agrichemicals Division**

MONROVIA, CALIFORNIA 91017-0120

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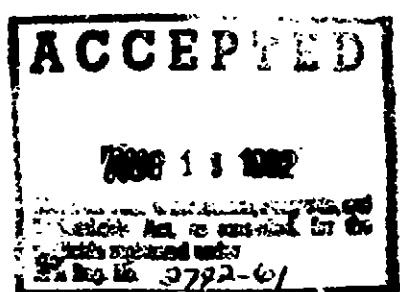
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**DECCO**  
AGRICHEMICALS DIVISION  
1713 S. California Avenue, Monrovia, California 91016-0120  
Tel: (818) 358-1038, Tlx: 4720597, Fax: (818) 359-7248

**DECCO 240 LIQUID CHLORINE**  
**INSTRUCTION BOOKLET**  
**EPA REG. NO. 2792-61**



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

Always read the label before using any pesticide.

**A) SAFETY RULES:**

- 1) Chlorine is corrosive to iron, brass and copper. Plastic lines should be used whenever practicable.
- 2) Locate the chlorinator outside the building or room in which people normally work. Use plastic pipe to transport the chlorinated water.
- 3) Chlorine cylinder 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 from the people working as possible.
- 5) Decco 240 Liquid Chlorine 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 is used on the same line, chlorine treated commodity should be followed by a fresh water rinse or have a minimum of 10 seconds interval 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 Chlorine Institute Manual for additional safety information.

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**DECCO**

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1713 S. California Avenue, Monrovia, California 91016-0120  
Tel: (818) 358-1838, Tlx: 4720597, Fax: (818) 359-7248

**B) DAILY CHECK LIST:**

**1) Check for chlorine leak:**

This can be done by using ammonia. Wet your finger with ammonia and go over places in the unit where leaks may occur. 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.

**2) Correct pH and chlorine concentration:**

These are the most important factors that determine the effectiveness of chlorine. The chlorine concentration should be checked at least twice daily and adjustments should be made when ever necessary. Use test paper or field colorimetric test kit to determine the chlorine concentration and pH.

**3) Decco Salt No. 14 tank:**

Decco Salt No. 14 (Calcium Carbonate) is used as a pH buffer in Decco wash process. pH control is automatic and no adjustment is needed when using Decco Salt No.14 (ph of 6.0-6.5). Use a 55 gallon plastic lined drum full of Decco Salt No. 14. 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 out-flow of chlorinated water. Percolate the Chlorine from the bottom of the tank and take the chlorinated water from the top.

**C) DIRECTION FOR USE:**

For surface sanitation of packing house equipment, meat, fish, poultry and egg processing plants.

For packing house use:

Clean the equipment, surfaces and brushes with fresh water and remove all the debris. Spray a solution of 50 ppm of chlorinated water on the surfaces to the point of run off. No fresh water rinse is required after chlorine treatment.

For treatment of different commodities no fresh water rinse is required.

For meat, poultry, egg and fish processing plants:

For sanitizing facilities and equipment after cleaning, spray 50 ppm of chlorinated water on the surface of equipment to the point of run off. This concentration also can be used to wash and sanitize the cutting and other portabel equipment. No potable water rinse is required.

If the poultry plant is in use and continues sanitizing is required use 20 ppm of chlorinated water.

Apples: Dump tank 100-150 ppm, Flume 30-50 ppm  
Spray 100-150

Submerge the apples for minimum of 45 seconds. Do not exceed 90 seconds contact time in dump tank or flume.  
Spray until thoroughly wet

Artichoke: Spray 100-150 ppm  
Spray until thoroughly wet

Asparagus: Hydrocooler 125-150 ppm, Spray 100-150 ppm  
Hydrocool for 20-30 minutes  
Spray until thoroughly wet

Bell pepper: Spray 300-400 ppm, Dump tank 100-135 ppm  
Spray until thoroughly wet  
Remove after 2-5 minutes contact time in the dump tank

Broccoli: Spray 100-150 ppm  
Spray until thoroughly wet

Brussels Sprout: Spray 100-150 ppm  
Spray until thoroughly wet

Cabbage (Chopped): Spray 80-100 ppm  
Spray until thoroughly wet  
After treatment the adhered moisture must be removed by a centrifugation process.

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**ATOCHEM**  
NORTH AMERICA

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1713 S. California Avenue, Monrovia, California 91016-0120  
Tel: (818) 358-1838, Tlx: 4720597, Fax: (818) 359-7248

Carrots: Dump tank and flume 100-200 ppm,  
Spray 50-100 ppm

Remove the carrots from dump tank and flume after 1-5  
minutes contact time.  
Spray until thoroughly wet

Cauliflower: Spray 300-400 ppm  
Spray until thoroughly wet

Celery: Spray 100 ppm  
Spray until thoroughly wet

Corn: Spray 75-100 ppm  
Spray until thoroughly wet

Cherry: Spray 75-100 ppm  
Spray until thoroughly wet

Chopped Salad: Spray 80-100 ppm  
Spray until thoroughly wet  
After treatment the adhered moisture must be removed by  
a centrifugation process.

Cucumber: Spray 75-100 ppm  
Spray until thoroughly wet

Eggs: Spray shell 50-200 ppm, Spray product 100-200 ppm  
Spray until thoroughly wet.

Fish & Shrimps: Spray 1-3 ppm  
Spray until thoroughly wet

Garlic: Tank 75-150 ppm / Spray 75-150 ppm  
Remove from tank after 2-5 minutes contact.  
Spray until thoroughly wet

Grapefruit: Spray 40-75 ppm, Drench 100-150 ppm  
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.

Kiwifruit: Spray 100 ppm  
Spray until thoroughly wet

Lemon: Dump tank 30-50 ppm / Spray 40-75 ppm  
Remove from tank after 2-3 minutes contact time.  
Spray until thoroughly wet



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Lettuce (Chopped): Spray 80-100 ppm  
Spray until thoroughly wet  
After treatment the adhered moisture must be removed by a centrifugation process.

Lettuce (Butter): Spray 10-20 ppm  
Spray until thoroughly wet

Lettuce (Romaine): Spray 20-40 ppm  
Spray until thoroughly wet

Meat: Spray wash up to 200 ppm for carcass wash and spray water  
Processing water up to 5 ppm  
Reused cooling water 1 ppm

Melons(all varieties): Spray 100-200 ppm,  
Hydrocooler 30-75 ppm  
Spray until thoroughly wet  
Hydrocool for 20-30 minutes

Mushrooms: Spray 100-200 ppm  
Spray until thoroughly wet  
Mushrooms must be treated with an anti-oxidant after chlorine treatment to prevent browning.

Olives: Spray 10-100 ppm  
Spray until thoroughly wet

Onions: Tank 75-150 ppm / Spray 75-150 ppm  
Remove from tank after 2-3 minutes contact time  
Spray until thoroughly wet

Onions (Green): Spray 75-120 ppm  
Spray until thoroughly wet

Oranges: Spray 40-75, Drench 100-200 ppm  
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.

Peach & Nectarines Spray 50-100, Hydrocooler 30-75 ppm  
Spray until thoroughly wet  
Hydrocool for 20-30 minutes

Pears: Dump tank 200-300 ppm  
Remove from tank after 2-3 minutes contact time

Peas (pod): Spray 50-100 ppm  
Spray until thoroughly wet



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Plum: Spray 50-100 ppm, Hydrocool 30-75 ppm  
Spray until thoroughly wet  
Hydrocool for 20-30 minutes

Peppers: Spray 300-400 ppm  
Spray until thoroughly wet

Potato: Dump tank 30-100 ppm, Flume 200-300 ppm,  
Spray 100-200 ppm  
Remove from tank and flume after 2-5 minutes contact  
time

Potato (white varieties) : spray 500-600 ppm  
This concentration of chlorine should be used only if  
bleaching of potatoes is desirable.  
Spray until thoroughly wet on cleaned potatoes

Poultry: Cooler 5-20 ppm, processed 20 ppm  
Remove from cooler after up to one hour  
contact time.  
For processed spray until thoroughly wet

Prunes: Tank 50-100 ppm / Spray 50-100 ppm  
Remove from tank after 1-3 minutes contact time  
Spray until thoroughly wet

Pumpkin: Spray 100-200 ppm  
Spray until thoroughly wet

Radishes: Tank 10-25 ppm / Spray 100-150 ppm  
Remove from tank after 1-1 1/5 minutes contact time  
Spray until thoroughly wet

Spinach: Spray 75-150 ppm  
Spray until thoroughly wet

Sweet potatoes: Tank 100-150 ppm  
Remove after 2-3 minutes of contact time in the tank

Squash: Spray 75-100 ppm  
Spray until thoroughly wet

Tomatoes: Tank 200-350, Spray 100-150 ppm  
Remove after 2-3 minutes of contact time in the tank  
Spray until thoroughly wet

Turnip: Tank 100-200 ppm  
Remove after 2-3 minutes of contact time in the tank

Yam: Tank 100-200 ppm  
Remove after 2-3 minutes of contact time in the tank