

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

January 8, 2004

Mohsen A. Sales
Decco Cerexagri, Inc.
1713 S. California Avenue
Monrovia, CA 91016

Subject: Decco 240 Liquid Chlorine
EPA Registration No. 2792-61
Application Date: September 26, 2003
Receipt Date: October 17, 2003

Dear Mr. Sales:

The following amendment, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), as amended, is acceptable with the conditions listed below:

- Revise label per PR Notice 2001-1

Conditions

1. This label refers to the terms "Sanitization" and "Sanitation" interchangeably. The term Sanitation involves waste disposal. The term Sanitization means the reduction of microorganisms on treated surfaces. Therefore, you must change Sanitation to Sanitization everywhere it appears on the label and in the Instruction Booklet No.1.
2. The label must be revised to read "FOR AGRICULTURAL AND INDUSTRIAL USE ONLY."
3. The industrial uses (i.e., Water Cooling Tower) which are located under the Sanitization of Water heading must also appear on the label.
4. The directions for nonporous surfaces and hard surfaces must be identified as "Hard Non-Porous Surfaces."
5. The heading "Chlorination of incoming water supply for in-plant chlorination" should read as "Chlorination of incoming water supply for in-plant sanitization."
6. Correct the typographical error under spray directions for Garlic. It should appear as 75-150 ppm.

CONCURRENCES							
SYMBOL	7570C						
SURNAME	Mitchell						
DATE	1-8-04						

7. *The Precautionary Statement should read:*

HAZARDS TO HUMAN AND DOMESTIC ANIMALS:

DANGER. Fatal if inhaled or absorbed through the skin. Corrosive. Causes irreversible eye damage and skin burns. Do not breathe vapors or get in eyes, on skin or clothing. Wear goggles, protective clothing and rubber gloves as discussed below. Wash hands thoroughly with soap and water after handling and before eating drinking or using tobacco. Remove contaminated clothing and wash clothing before reuse. Prolonged frequently repeated skin contact may cause allergic reactions in some individuals.

8. *The Environmental Hazards Statement should be revised to add to the beginning:*

This pesticide is toxic or highly toxic to fish and aquatic invertebrates.

General Comments

A stamped copy of the labeling accepted with conditions is enclosed. Submit a copy of your final printed labeling before distributing or selling the product bearing the revised labeling.

Should you have any questions or comments concerning this letter, please contact Wanda Mitchell at (703) 308-6345.

Sincerely,



Wanda Y. Mitchell

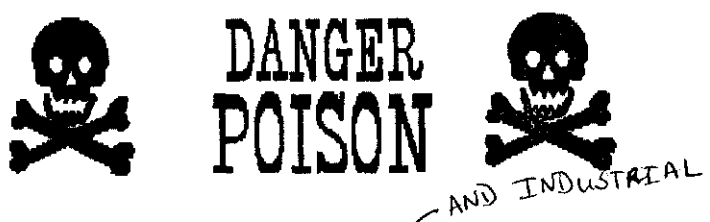
*Acting Product Manager - Team 32
Regulatory Management Branch II
Antimicrobials Division (7510C)*

DECCO Cerexagri Inc. DECCO 240 LIQUID CHLORINE

To be used in Decco Wash Process for control of organisms causing decay of artichokes, asparagus, carrots, cauliflowers, celery, cherries, citrus fruits, cucumbers, nectarines, onions, peaches, peppers, potatoes, radishes, tomatoes and many other fresh fruits and vegetables after harvest as listed on the label. Also, for surface sanitation of packing house equipment; other food processing equipment, and for sanitation of water.

Active Ingredient:	
Chlorine	99.5%
Other Ingredients	0.5%
Total	100.0%

EPA Reg. No. 2792-61 EPA Est. No. 37982-CA-1
Net Contents: 150 lbs □ 2000 lbs □

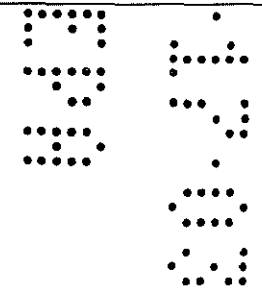


**FOR AGRICULTURAL USE ONLY
KEEP OUT OF REACH OF CHILDREN
SEE SIDE PANEL FOR PRECAUTIONARY STATEMENTS
DANGER**

FIRST AID	
If swallowed:	<ul style="list-style-type: none"> - Call a poison control center or doctor immediately for treatment advise. - Have person sip a glass of water if able to swallow. - Do not induce vomiting unless told to do so by a poison control center or doctor. - Do not give anything by mouth to an unconscious person.
If on skin or clothing:	<ul style="list-style-type: none"> - Take off contaminated clothing. - Rise skin immediately with plenty of water for 15-20 minutes. - Call a poison control center or doctor for treatment advice.
If inhaled:	<ul style="list-style-type: none"> - Move person to fresh air. - If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible. - Call a poison control center or doctor for further treatment advice.
If in eyes:	<ul style="list-style-type: none"> - Hold eye open and rinse slowly and gently with water for 15-20 minutes. - Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. - Call a poison control center or doctor for treatment advice.
EMERGENCY TELEPHONE NUMBERS: CHEMETRIC: 800-424-9300 MEDICAL: 303-623-5716 Rock Mountain Poison Control Center	
Have the product container or label with you when calling a poison control center or doctor, or going for treatment.	
NOTE TO PHYSICIAN Probably mucosal damage may contraindicate the use of gastric lavage.	

Note: This product meets AWWA B 301-59

**ACCEPTED
with COMMENTS
- EPA Letter Dated:
JAN - 8 2004**



Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended, for the pesticide, registered under EPA Reg. No. 2792-61

**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 clothing.

ENVIRONMENTAL HAZARDS: This product is toxic to fish. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, ocean or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

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

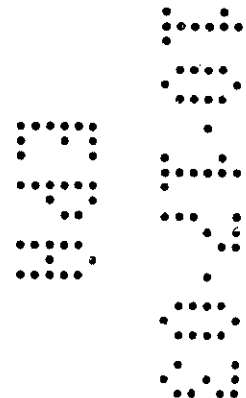
DIRECTIONS FOR USE:

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

STORAGE AND DISPOSAL:

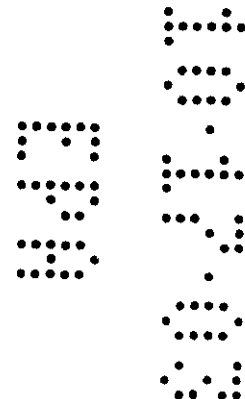
Keep containers away from heat. Do not store in direct sun light. Do not drop containers. Empty cylinders should be properly identified with return tags and returned to the supplier according to prescribed instructions and practices of the supplier. All storage containers must have a weather resistant 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 right panel.



Recommended Chlorine Concentration

Commodity	Treatment Method	ppm Available Chlorine
Apples	Dump Tank	100-150
	Flume	30-50
	Spray	100-150
Artichokes	Spray	100-150
Asparagus	Hydrocooler	125-150
Bell Peppers	Spray	100-150
	Spray	300-400
	Dump Tank	100-135
Broccoli	Spray	100-150
Brussels Sprouts	Spray	100-150
Cabbage (chopped) ¹	Spray	80-100
Carrots	Dump Tank and Flume	100-200
	Spray	50-100
Cauliflower	Spray	300-400
Celery	Spray	100
Corn	Spray	75-100
Cherries	Spray	75-100
Chopped Salad ¹	Spray	80-100
Cucumbers	Spray	75-100
Eggs	Spray Shell	50-200
Fish and Shrimp	Tank	20
	Brining Tank	3-5
	Spray	3-5
Garlic	Spray/Tank	75-150
Grapefruit ²	Spray	40-75
	Drench	100-150
Lemons ²	Spray	40-75
	Dump Tank	30-50
Lettuce (Chopped) ¹	Spray	80-100
Lettuce (Butter)	Spray	10-20
Lettuce (Romaine)	Spray	20-40
Meat	Processing Spray	1-5
	Reprocessing Spray	20-50
Melons (All varieties)	Spray	100-200
	Hydrocooler	30-75
Mushrooms ³	Spray	100-200
Onions (green)	Spray	75-120
Onions (dry)	Spray/Tank	75-150
Oranges ²	Spray	40-75
	Drench	100-200
Peaches and Nectarines	Spray	50-100
	Hydrocooler	30-75
Pears	Dump Tank	200-300
Peas (pod)	Spray	50-100
Peppers	Spray	300-400
Plums	Spray	50-100
	Hydrocooler	30-75
Poultry	Processing Spray	1-5
	Reprocessing Spray	20-50
Potatoes	Dump Tank	30-100
	Flume	200-300
	Spray	100-200
Potatoes (White)	Bleach	500-600
Radishes	Spray	100-150
	Tank	10-25
Spinach	Spray	75-150
Sweet Potatoes	Tank	100-150
Tomatoes	Tank	200-350
Yams	Spray	100-150
	Tank	100-200



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

* Refer to product bulletin (Decco 240 Liquid Chlorine Instruction Booklet No. 1) for commodity treatment, sanitization of hard surfaces and water treatment instructions.

^{nonporous}
NOTE:

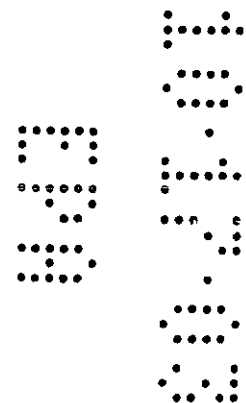
1. After treatment, the adhered moisture must be removed by a centrifugation process.
2. For citrus quarantine treatment, use 200 ppm of available chlorine at pH 6.0-7.5, using Calcium Carbonate buffer system in a Decco wash chlorinator unit under the supervision of Decco Personnel.
3. Mushrooms must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

WARRANTY AND DISCLAIMER

CEREXAGRI 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. CEREXAGRI INC. MAKES NO OTHER EXPRESS OR IMPLIED WARRANTY OF FITNESS OR MERCHANTABILITY OR ANY OTHER EXPRESS OR IMPLIED WARRANTY. TO THE EXTENT ALLOWED BY APPLICABLE LAW, IN NO CASE SHALL CEREXAGRI 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.

CEREXAGRI 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 CEREXAGRI INC

DECCO
Cerexagri Inc.
1713 S. California Ave.
Monrovia, CA 91017-0120

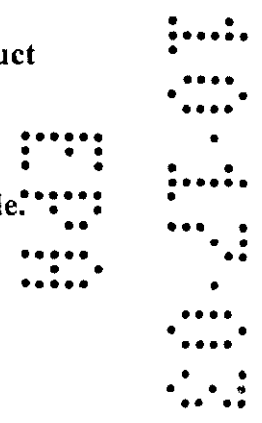




DECCO 240 LIQUOD CHLORINE
INSTRUCTION BOOKLET No. 1
EPA REG. NO. 2792-61

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

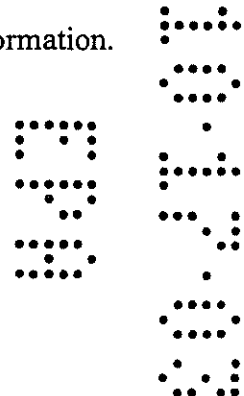
Always read the label before using any pesticide.





1)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) Chlorine cylinder 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 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 commodities 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 precautionary statements and statement of practical treatment on the label before using this product.
- 10) Refer to the Chlorine Institute Manual for additional safety information.





II) DAILY CHECK LIST:

1) Check for chlorine leaks:

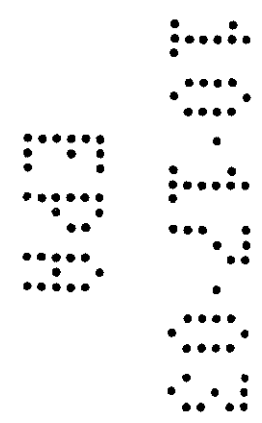
This can be done by using ammonia, wet a swab with ammonia and go over places in the unit where leaks may occur. White smoke appears when ammonia comes in contact with chlorine gas. If a leak is detected, shut the system down completely. Do not operate the system until it is fixed

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 the Decco wash process. The 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. A constant flow of fresh water to this tank is necessary. The in-flow of water should be the same as the out-flow of chlorinated water. Percolate the chlorine from the bottom of the tank and take the chlorinated water from the top.





III) DIRECTIONS FOR USE:

For surface ^{sanitization} ~~sanitation~~ of packinghouse equipment, meat, fish, poultry, egg, winery, cannery, and other food processing and packing plants, use the following instructions:

1) Sanitization of nonporous food contact surfaces

Rinse Method:
^{Sanitization} ^{Non Porous} Sanitation of Hard Surfaces

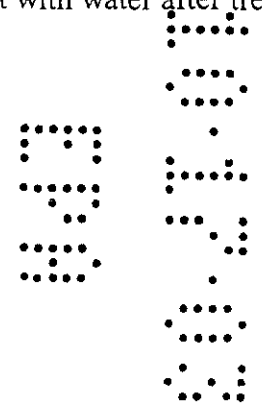
A solution of 100 ppm available chlorine may be used in the sanitizing solution. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to insure that available chlorine does drop below 50 ppm. Check the concentration of available chlorine using a chlorine test kit.

Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solutions, maintaining cobntact with the sanitizer for at least 2 minutes. If solution contains less than 50 ppm available chlorine, as determined by a suitable test kit, discard the solutions. Do not rinse equipment with water after treatment and do not soak equipment overnight.

Immersion Method:

A solution of 100 ppm available chlorine maty be used in the sanitizing solution. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to insure that available chlorine does not drop below 50 ppm. Check the concentration of available chlorine using a chlorine test kit.

Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. Do not rinse equipment with water after treatment.





2) Sanitization of porous food contact surfaces:

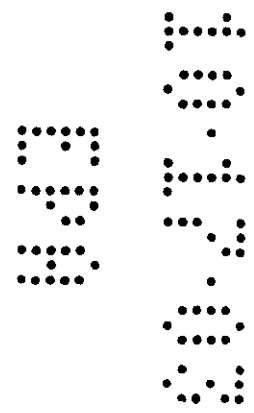
Rinse Method:

A solution of 600 ppm available chlorine may be used to sanitize porous food contact surfaces (i.e. wood chopping blocks). Clean surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with 600 ppm sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. Prior to using equipment, rinse all surfaces with a 200 ppm available chlorine solution. Do not rinse and do not soak equipment overnight.

Immersion Method:

Prepare a solution containing 600 ppm available chlorine. Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. Prior to using equipment, immerse all surfaces in a 200 ppm available chlorine solution. Do not rinse and do not soak equipment overnight.

Note: Sanitizers used in automated systems for sanitization of non-porous food contact surfaces may be used for general cleaning, but may not be re-used for sanitizing purposes.





B) ^{Sanitization} ~~Sanitation~~ of Water

1) ^{Sanitization} ~~Sanitation~~ of water cooling tower/evaporative condenser water

Slug feed method:

Initial dose: When system is noticeably fouled, maintain 5-10 ppm available chlorine in the water.

Subsequent dose: When microbial control is evident, maintain the chlorine residual at 1 ppm. Badly fouled systems must be cleaned before treatment is begun.

• Intermitted feed method:

Initial dose: When system is noticeably fouled, maintain 5-10 ppm of available chlorine in the water.

Subsequent dose: When microbial control is evident, maintain the chlorine residual at 1 ppm. Badly fouled systems must be cleaned before treatment is begun.

Continuous feed method:

Initial dose: When system is noticeably fouled, maintain 5-10 ppm of available chlorine in the water.

Subsequent dose: Adjust the chlorinator to deliver chlorine continuously so a level of 1 ppm available chlorine can be maintained in the water. Badly fouled systems must be cleaned before treatment is begun.

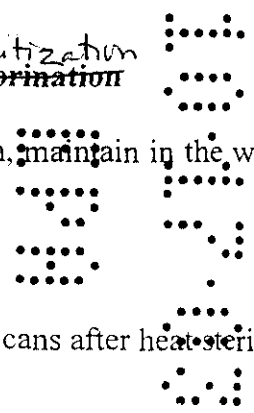
Note: If additional additives, such as corrosive inhibitors, anti-foam agents and others are used in cooling tower, do not reuse this water on food or food contact surface unless these additives have food tolerances.

2) Chlorination of incoming water supply for in-plant ^{sanitization} ~~chlorination~~

For entire incoming water supply, to be used in-plant chlorination, maintain in the water a free available chlorine residual of 5-7 ppm.

3) Can-cooling water

Maintain 1 ppm available chlorine in water used for cooling sealed cans after heat sterilization.





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Directions for Use Continued:

For treatment of different commodities, use the following directions for treatment method and exposure time. When treating commodities, maintain the following temperatures for chlorinated water:

Tank/Flume: 60-70°F Spray: 65-75°F Hydrocooler: 34-40°F

Do not rinse treated commodities with water prior to packaging.

Apples:

- ❖ Dump Tank: Immerse the apples for 45-90 seconds in water containing 100-150 ppm available chlorine.
- ❖ Flume: Immerse the apples in 45-90 seconds in water containing 30-50 ppm available chlorine.
- ❖ Spray: Spray the apples for 5-15 seconds with water containing 100-150 ppm available chlorine.

Artichoke:

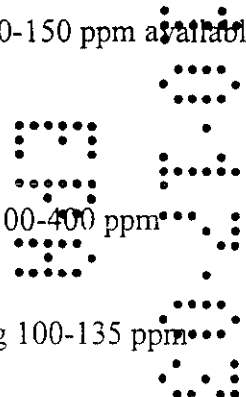
- ❖ Spray: Spray the artichokes for 5-15 seconds with water containing 100-150 ppm available chlorine.

Asparagus:

- ❖ Hydrocooler: Hydrocool asparagus for 20-30 minutes in water containing 125-150 ppm available chlorine.
- ❖ Spray: Spray asparagus for 5-15 seconds with water containing 100-150 ppm available Chlorine.

Bell Pepper:

- ❖ Spray: Spray bell peppers for 5-15 seconds with water containing 300-400 ppm available chlorine.
- ❖ Dump Tank: Immerse the bell peppers for 2-5 minutes in water containing 100-135 ppm available chlorine





Broccoli: (Do not use in California)

- ❖ Spray: Spray the broccoli for 5-15 seconds with water containing 100-150 ppm available chlorine.

Brussels Sprouts:

- ❖ Spray: Spray Brussels sprouts for 5-15 seconds with water containing 100-150 ppm available chlorine.

❖ Cabbage (chopped):

- ❖ Spray: Spray chopped cabbage for 5-15 seconds with water containing 80-100 ppm available chlorine.

After treatment, the adhered moisture must be removed by a centrifugation process

Carrots:

- ❖ Dump Tank: Immerse the carrots in dump tank for 1-5 minutes in water containing 100-200 ppm available chlorine.
- ❖ Flume: Immerse the carrots in dump tank for 1-5 minutes in water containing 100-200 ppm available chlorine
- ❖ Spray: Spray the carrots for 5-15 seconds with water containing 50-100 ppm available chlorine.

Cauliflower:

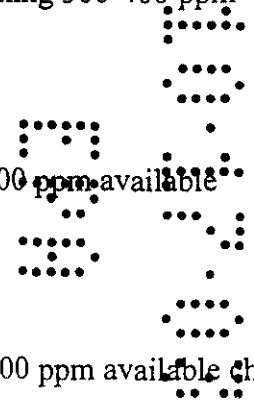
- ❖ Spray: Spray the cauliflower for 5-15 seconds with water containing 300-400 ppm available chlorine

Celery:

- ❖ Spray: Spray the celery for 5-15 seconds with water containing 100 ppm available chlorine.

Corn: (Do not use in California)

- ❖ Spray: Spray the corn or 5-15 seconds with water containing 75-100 ppm available chlorine.





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Cherry

- ❖ **Spray:** Spray the cherries for 5-15 seconds with water containing 75-100 ppm available chlorine.

Chopped Salad:

- ❖ **Spray:** Spray the chopped salad for 5-15 seconds with water containing 80-100 ppm available chlorine
- ❖ **Cucumber:** (Do not use in California)
- ❖ **Spray:** Spray the cucumbers for 5-15 seconds with water containing 75-100 ppm available chlorine.

Eggs:

- ❖ For eggs prepared for grading and packing, spray rinse the shell of washed eggs with warm water (90°F or higher, or at least 20 F warmer than the temperature of eggs, temperature should not exceed 130°F) containing 50-200 ppm available chlorine (7 CFR 56.76) until thoroughly wetted.
- ❖ For eggs prepared for breaking, spray rinse the shell of washed eggs with warm water (90°F or higher, or at least 20 F warmer than the temperature of eggs, temperature should not exceed 130°F) containing 100-200 ppm available chlorine (7 CFR Part 59.515) until thoroughly wetted.

Do not apply potable water rinse. The solution should not be re-used to sanitize eggs. Allow the eggs to dry thoroughly before casing or breaking.

Fish and Shrimp:

- ❖ When unloading the fish and shrimp into the washing tank, use potable, non-recirculated water containing 20 ppm of available chlorine. Spray wash the fish and shrimp with water containing 3-5 ppm of available chlorine after taking them from the tank.
- ❖ When using brining tank in the final wash, chlorinate the tank and maintain 3-5 ppm of available chlorine in the water. Do not expose fish and shrimp to this solution for more than 20 seconds. Change the solution at least once every hour. Use only brining salts that are compatible with chlorine.

Do not reuse these solutions for any other purpose. Do not rinse the fish and shrimp with water after sanitation.



Garlic:

- ❖ Tank: Immerse the garlic in the tank for 2-5 minutes in water containing 75-150 ppm available chlorine.
- ❖ Spray: Spray the garlic for 5-15 seconds with water containing 75-150 ppm available chlorine.

Grapefruit:

- Spray: Spray the grapefruits for 5-15 seconds with water containing 40-75 ppm available chlorine.
- ❖ Drench: Drench the grapefruit for 3-5 minutes with water containing 100-150 ppm available chlorine.

For citrus quarantine treatment, use 200 ppm of available chlorine at a pH of 6.0-7.5 in drench tank.

Lemon:

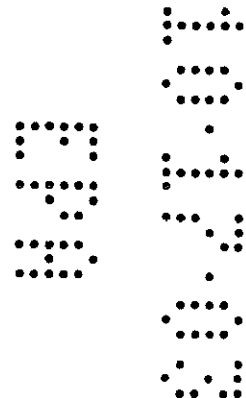
- ❖ Dump tank: Immerse the lemons for 2-3 minutes in water containing 30-50 ppm available chlorine.

For citrus quarantine treatment, use 200 ppm of available chlorine at a pH of 6.0-7.5 in drench tank.

Lettuce (Chopped):

- ❖ Spray: Spray chopped lettuce for 5-15 seconds with water containing 80-100 ppm available chlorine.

After treatment the adhered moisture must be removed by a centrifugation process.





Lettuce (Butter):

- ❖ Spray: Spray the butter lettuce for 5-15 seconds with water containing 10-20 ppm available chlorine.

Lettuce (Romaine):

- ❖ Spray: Spray the romaine lettuce for 5-15 seconds with water containing 20-40 ppm available chlorine.

Meat:

- ❖ Processing Water: when processing meat, spray wash the meat with water containing 1-5 ppm of available chlorine (Refer to LPSNC, Part II Category G4).
- ❖ Reprocessing Water: when reprocessing meat carcasses spray wash the meat carcass with final wash water containing 20-50 ppm of available chlorine (Refer to LPSNC, Part II Category G4).
(LPSNC = "The List of Proprietary Substances and Non-food Compounds" US Government Printing Office)

Melons (all varieties):

- ❖ Spray: Spray the melons for 5-15 seconds with water containing 100-200 ppm available chlorine.
- ❖ Hydrocooler: Hydrocool melons for 20-30 minutes with water containing 30-75 ppm available chlorine.

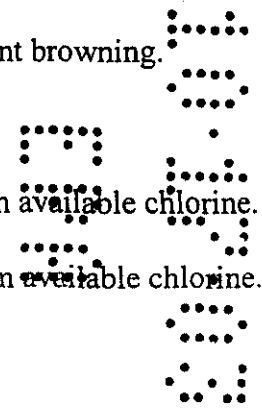
Mushrooms:

- ❖ Spray: Spray mushrooms for 5-15 seconds with water containing 100-200 ppm available chlorine.

Mushrooms must be treated with an anti-oxidant after chlorine treatment to prevent browning.

Onions (dry):

- ❖ Tank: Immerse the onions for 2-3 minutes in water containing 75-150 ppm available chlorine.
- ❖ Spray: Spray the onions for 5-15 seconds with water containing 75-150 ppm available chlorine.





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Onions (Green):

- ❖ Spray: Spray the green onions for 5-15 seconds with water containing 75-120 ppm available chlorine.

Oranges:

- ❖ Spray: Spray oranges for 5-15 seconds with water containing 40-75 ppm available chlorine.
- ❖ Drench: Drench the oranges for 3-5 minutes with water containing 100-200 ppm available Chlorine.

For citrus quarantine treatment, use 200 ppm of available chlorine at a pH of 6.0-7.5 in drench tank.

Peach & Nectarines:

- ❖ Spray: Spray peaches and nectarines for 5-15 seconds with water containing 50-100 ppm available chlorine.
- ❖ Hydrocooler: Hydrocool peaches and nectarines for 20-30 minutes with water containing 30-75 ppm available chlorine.

Pears:

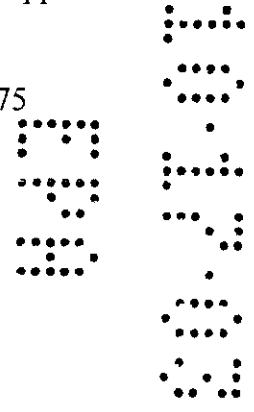
- ❖ Dump tank: Immerse the pears for 2-3 minutes in water containing 200-300 ppm available chlorine.

Peas (pod):

- ❖ Spray: Spray the peas for 5-15 seconds with water containing 50-100 ppm available chlorine.

Plums:

- ❖ Spray: Spray the plums for 5-15 seconds with water containing 50-100 ppm available chlorine.
- ❖ Hydrocooler: Hydrocool plums for 20-30 minutes with water containing 30-75 ppm available chlorine.





Peppers: (Not for use in California)

- ❖ Spray: Spray the peppers for 5-15 seconds with water containing 300-400 ppm available chlorine.

Potato:

- ❖ Dump tank: Immerse the potatoes for 2-5 minutes in water containing 30-100 ppm available chlorine.
- ❖ Flume: Immerse the potatoes for 2-5 minutes in water containing 200-300 ppm available chlorine.
- ❖ Spray: Spray the potatoes for 5-30 seconds with water containing 100-200 ppm available chlorine.

Potato (white variety):

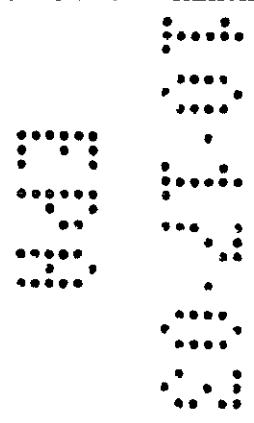
- ❖ Spray: Spray white potatoes for 5-20 seconds with water containing 500-600 ppm available chlorine.

This concentration of chlorine should be used only if bleaching of potatoes is desirable.

Poultry:

- Reprocessing Water: when reprocessing poultry, spray wash the poultry carcasses internally contaminated with feces, spray wash the poultry with water containing 20-50 ppm of available chlorine (Refer to LPSNC, Part II, Category G4).
- ❖ Processing Water: when processing poultry spray wash the poultry with water containing 1-5 ppm of available chlorine (Refer to LPSNC, Part II, Category G4).

(LPSNC = "The List of Proprietary Substances and Non-food Compounds* US Government Printing Office)





Radishes:

- ❖ Tank: Immerse radishes for 1-1.5 seconds with water containing 10-25 ppm available chlorine.
- ❖ Spray: Spray the radishes for 5-15 seconds with water containing 100-150 ppm available chlorine.

Spinach: (Not for use in California)

- ❖ Spray: Spray the spinach for 5-15 seconds with water containing 75-150 ppm available chlorine.

Sweet Potatoes:

- ❖ Tank: Immerse the sweet potatoes for 2-3 minutes in water containing 100-150 ppm available chlorine.

Tomatoes:

- ❖ Tank: Immerse the tomatoes for 2-3 minutes in the tank containing 200-350 ppm available chlorine.
- ❖ Spray: Spray tomatoes for 5-15 seconds with water containing 100-150 ppm available chlorine.

Yam:

- ❖ Tank: Immerse the yams for 2-3 minutes in water containing 100-200 ppm available chlorine.

