

2792-62

11/05/2008

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460



Office of Pesticide Programs

November 5, 2008

FILE COPY

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

Subject: **Agclor 310**
EPA Registration Number: 2792-62
Application Dated: October 06, 2008
Receipt Date: October 17, 2008

Dear Mr. Sales:

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

Proposed Notification

- Additional Brand Name "Agclor 310F"

General Comment

Based on a review of the material submitted, the following comment applies:

This notification is accepted and a copy has been inserted in your file for future reference.

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

Sincerely,

Wanda Henson
Product Reviewer (32)
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 2792-62	2. EPA Product Manager Tony Kish	3. Proposed Classification <input checked="" type="checkbox"/> None <input type="checkbox"/> Restricted
4. Company/Product (Name) Agclor 310	PM# 22	
5. Name and Address of Applicant (Include ZIP Code) Decco Cerexagri Inc. 1713 S. California Ave. Monrovia, CA 91016 <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

<input type="checkbox"/> Amendment - Explain below.	<input type="checkbox"/> Final printed labels in response to Agency letter dated _____
<input type="checkbox"/> Resubmission in response to Agency letter dated _____	<input type="checkbox"/> "Me Too" Application.
<input type="checkbox"/> Notification - Explain below.	<input checked="" type="checkbox"/> Other - Explain below.

Explanation: Use additional page(s) if necessary. (For section I and Section II.)

Alternative name of the product: "Agclor 310F"

Section - III

1. Material This Product Will Be Packaged In:				2. Type of Container	
Child-Resistant Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Unit Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Water Soluble Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> Text No		<input type="checkbox"/> Metal	<input checked="" type="checkbox"/> Plastic
* Certification must be submitted		If "Yes" Unit Packaging wgt. No. per container	If "Yes" Package wgt. No. per container	<input type="checkbox"/> Glass	<input type="checkbox"/> Paper
3. Location of Net Contents Information <input checked="" type="checkbox"/> Label <input type="checkbox"/> Container		4. Size(s) Retail Container 52 & 55 Gallons		5. Location of Label Directions <input type="checkbox"/> On Label <input checked="" type="checkbox"/> On Labeling accompanying product	
6. Manner in Which Label is Affixed to Product <input checked="" type="checkbox"/> Lithograph Paper glued <input type="checkbox"/> Stenciled			<input type="checkbox"/> Other _____		

Section - IV

1. Contact Point (Complete items directly below for identification of individual to be contacted, if necessary, to process this application.)		
Name Mohsen A. Sales	Title Technical Service Manager	Telephone No. (include Area Code) 626-358-1838
Certification I certify that the statements I have made on this form and all attachments thereto 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.		Date Application Received (Stamped)
2. Signature <i>Mohsen A. Sales</i>	3. Title Technical Service Manager	
4. Typed Name Mohsen A. Sales	5. Date 10/6/08	



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DECCO Cerexagri Inc.
1713 S. California Ave.
Monrovia, CA 91016-0120
Phone: (626) 358-1838

11/1/08

Mr. Tony Kish (PM 22)
C/O Ms. Otisha Thompson
Fungicide Branch
Registration Division (7505P)
US EPA
Office of Pesticide Programs
One Potomac Yard
2777 S. Crystal Drive
Arlington, VA 22202

Fax: 703-308-6467

Subject: Alternative Brand Name
Agclor 310 – EPA Reg. No. 2792-62

Dear Ms. Thompson:

Per our phone conversation please consider the statement below as a part of our application dated 10/6/08 requesting the alternative name "Agclor 310 F" for "Agclor 310".

"Notification of label change per PR Notice 2007-4. This notification consistent with the guideline in PR Notice 2007-4 and the requirements of EPA's regulations at 40 CFR §§ 156.10, 156.140, 156.144, 156.146, and 156.156. No other changes have been made to the labeling or the Confidential Statement of Formula for 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 the amended label is not consistent with the requirements of 40 CFR §§ 156.10, 156.140, 156.144, 156.146, and 156.156, this product may be in violation of FIFRA and I may be subject to enforcement action and penalties under section 12 and 14 of FIFRA."

If you have any questions, please call me at 818-318-1838, ext. 210.

Thank you for your assistant.

Sincerely;

Mohsen A. Sales
Technical Service Manager



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DECCO Cerexagri Inc.
1713 S. California Ave.
Monrovia, CA 91016-0120
Phone: (626) 358-1838

10/6/08

Mr. Tony Kish ³² (PM 22)
Fungicide Branch
Registration Division (7505P)
US EPA
Office of Pesticide Programs
One Potomac Yard
2777 S. Crystal Drive
Arlington, VA 22202

Subject: Alternative Brand Name
Agclor 310 – EPA Reg. No. 2792-62

Dear Mr. Kish:

We would like to inform you that we will be marketing the above subject product under the alternative name "Agclor 310F". All the direction for use, as well as the precautionary statements will be unchanged.

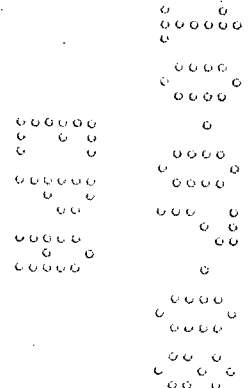
Enclosed please find EPA Form 8570-1 and a copy of the label with the alternative name.

If you have any questions, please call me at 818-318-1838, ext. 210.

Thank you for your assistant.

Sincerely;

Mohsen A. Sales
Technical Service Manager



DECCO

Cerexagri Inc.

AGCLOR® 310F

A solution of Sodium Hypochlorite for control of organisms causing decay of apples, asparagus, cabbage, carrots, cauliflower, celery, cherries, citrus, cucumbers, lettuce, mushrooms, nectarines, onions, peaches, pears, peppers, potatoes, prunes, quinces, and radishes after harvest.

Active Ingredient:
Sodium hypochlorite 12.5%
Other Ingredients 87.5%
TOTAL 100.0%
1.2 lbs Available Chlorine/Gallon

EPA Reg. No. 2792-62 EPA Est. No. 2792-CA-1
Net Contents: 55 Gallons

DANGER

KEEP OUT OF REACH OF CHILDREN

SEE SIDE PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

Table with 2 columns: Condition (e.g., If swallowed, If on skin or clothing) and First Aid instructions. Includes emergency phone numbers and a note to physician.

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

DANGER: Corrosive, may cause severe skin irritation or chemical burns to broken skin. Causes eye damage. Do not get in eyes, on skin or clothing. Wear goggles or face shield and rubber gloves when handling this product. Wash thoroughly after handling. Remove and wash contaminated clothing promptly. Avoid breathing vapors and mist. Use with adequate ventilation. Vacate poorly ventilated areas as soon as possible. Do not return until odors have dissipated.

ENVIRONMENTAL HAZARDS: This pesticide is toxic to fish and aquatic organisms. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, 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.

PHYSICAL AND CHEMICAL HAZARDS: STRONG OXIDIZING AGENT: Mix only with water according to label directions. Mixing this product with gross filth such as feces, urine, etc., or with ammonia, acids, detergent, toilet bowl cleaners, rust removers, vinegar, or other chemicals may release hazardous gases irritating to eyes, lungs, and mucous membranes.

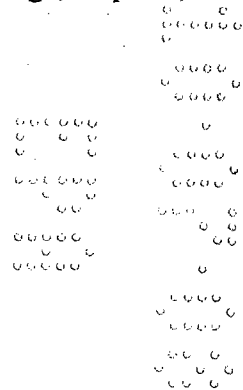
DIRECTIONS FOR USE:

NOTICE TO USER: It is a violation of Federal Law to use this product in a manner inconsistent with its labeling. This labeling must be in the possession of the user at the time of pesticide application.

STORAGE AND DISPOSAL

Agclor degrades with age. Storage at temperature above 70°F increases breakdown. Store in a cool, dry, well ventilated area away from direct sunlight.

In case of spill, flood with large quantities of water. Rinse empty container thoroughly with water and either return it to the manufacturer or discard by placing in trash collection. Product or rinsate that cannot be used, should be diluted with water and disposed of in a sanitary sewer. Do not contaminate food or feed by storage, disposal, or cleaning of equipment.



APPLICATION: For recommended concentration of available chlorine for various commodities to be treated see table on right panel. To obtain a 100 ppm solution of chlorine, add 0.75 gallons of AGCLOR to 1,000 gallons of water. Use of DECCO BUFFER 311 to control pH is highly recommended (0.75 gallons).

For other application rates, use appropriate dilutions.

For citrus canker quarantine:

Use of AGCLOR at 200 ppm at pH 6.0 to 7.5 is achieved by adding 1.5 gallons of AGCLOR to 1,000 gallons of water along with 1.5 gallons of DECCO BUFFER 311. Apply for two minutes using a suitable spray or dip tank treatment.

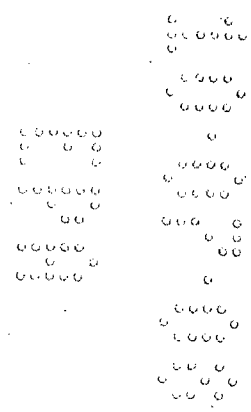
NOTE: This product degrades with age. Monitoring chlorine level and increasing dosage, as necessary, is recommended to obtain the required level of available chlorine. Since chlorine reacts readily with dirt and other organic matter in dip tanks, the concentration should be checked at least three to four times each day by use of colorimetric or titrimetric kit or indicator paper. Once opened, use the entire contents of the container within 30 days.

FOR THE SANITATION OF NONPOROUS FOOD CONTACT SURFACES

RINSE METHOD: A solution of 100 ppm available chlorine may be used in the sanitizing solution if a chlorine test kit is available. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to insure that the available chlorine does not drop below 50 ppm. Prepare a 100 ppm sanitizing solution by thoroughly mixing 1 oz. of this product with 10 gallons water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 2 oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight.

Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. If solution contains less than 50 ppm available chlorine, as determined by a suitable test kit, either discard the solution or add sufficient product to reestablish a 200 ppm residual. Do not rinse equipment with water after treatment and do not soak equipment overnight.

Sanitizers used in automated systems may be used for general cleaning, but may not be re-used for sanitizing purposes.

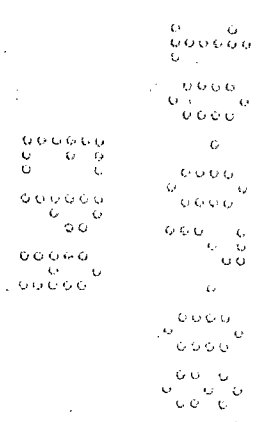


Recommended levels of chlorine:

<u>Commodity</u>	<u>ppm of available chlorine to use</u>
Apple	150-200
Artichokes	100-150
Asparagus	125-150
Brussels Sprouts	100-150
Carrots	100-200
Cauliflower	300-400
Cherry	75-100
Celery	100-110
Chopped Cabbage ²	80-100
Chopped Lettuce ²	80-100
Citrus (spray, flood, dip, drench)	200
Cucumbers	300-350
Green Onions	75-120
Melons ⁵	100-150
Mushrooms ³	100-120
Peaches, Nectarines & Plums	50-100
Pears (without buffer)	200-300
Peppers ^{1,4}	300-400
Potatoes ^{1,4}	65-125
Pomegranates(spray, flood, dip, drench)	200
Radishes	100-150
Stone fruits (Hydrocooler)	30-75
Tomatoes	300-350

NOTE:

1. Concentration given for use in flow through washer systems only.
2. After treatment, the adhered moisture must be removed by a centrifugation process.
3. After treatment with the chlorinated water, the mushrooms must be treated with an approved anti-oxidant to prevent browning.
4. For treating peppers in a dump tank use 100-135 ppm Cl₂ ;
 For treating potatoes in a pit system use 100-150 ppm Cl₂ ;
 For treating tomatoes in a dump tank system use 70-120 ppm Cl₂.
5. For Hydrocooler use 10 ppm.



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.
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Monrovia, CA 91017-0120**

