



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

February 2, 2024

Carla J. Figueroa
SciReg, Inc.
Agent for
AGLOR 310
Electronic Transmittal: [cfigueroa@SciReg.com]

Subject: Label Amendment – Label Amendment to Comply with current PR Notice and Policies, Revise Application Rates, Add Crops, and Revise Container Handling Text

Product Name: AGCLOR 310
EPA Registration Number: 2792-62
Received Date: 06/12/2020
Action Case Number: 00218587

Dear Carla J. Figueroa:

The amended label referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide and Rodenticide Act (FIFRA), as amended, is acceptable. This approval does not affect any conditions that were previously imposed on this registration. You continue to be subject to existing conditions on your registration and any deadlines connected with them.

A stamped copy of your labeling is enclosed for your records. This labeling supersedes all previously accepted labeling. Pursuant to 40 CFR 156.10(a)(6) you must submit one copy of the final printed labeling before you release the product for shipment with the new labeling. In accordance with 40 CFR 152.130(c), you may distribute or sell this product under the previously approved labeling for 18 months from the date of this letter. After 18 months, you may only distribute or sell this product if it bears this new revised labeling or subsequently approved labeling. "To distribute or sell" is defined under FIFRA section 2(gg) and its implementing regulation at 40 CFR 152.3.

Should you wish to add/retain a reference to the company's website on your label, then please be aware that the website becomes labeling under FIFRA and is subject to review by the Agency. See FIFRA section 2(p)(2). If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) lists examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product's label, claims made on the website may not substantially differ from those claims approved through the registration process, FIFRA section 12(a)(1)(B). Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the

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EPA approved registration, the website will be referred to the EPA's Office of Enforcement and Assurance.

Your release for shipment of the product constitutes acceptance of these conditions. If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6. If you have any questions, please contact Jack Hall by phone at 202-566-0731, or via email at hall.john.j@epa.gov.

Sincerely,

A handwritten signature in black ink, appearing to read "DF", with a long horizontal stroke extending to the right.

Demson Fuller, Product Manager 32
Regulatory Management Branch I
Antimicrobials Division (7510P)
Office of Pesticide Programs

Enclosure

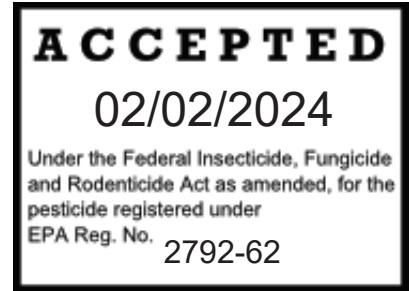


AGCLOR® 310

A solution of Sodium Hypochlorite for control of organisms causing decay of fresh fruits and vegetables after harvest.

Active Ingredient:
 Sodium hypochlorite12.5%
 Other Ingredients87.5%
 TOTAL 100.0%
 1.2 lbs Available Chlorine/Gallon

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



DANGER KEEP OUT OF REACH OF CHILDREN

SEE SIDE PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

FIRST AID	
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.
If on skin or clothing:	<ul style="list-style-type: none"> - 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.
If Swallowed:	<ul style="list-style-type: none"> - Call a poison control center or doctor immediately for treatment advice. - 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 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.
EMERGENCY TELEPHONE NUMBERS: CHEMTREC: 800-424-9300 MEDICAL: 303-623-5716 Rocky 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 Probable mucosal damage may contraindicate the use of gastric lavage.	

PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed, absorbed through skin or inhaled. Do not get in eyes, on skin or clothing. Wear goggles or face shield and rubber gloves when handling this product. 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. 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 will release chlorine gas which is 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.

FRUIT & VEGETABLE 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. To control pH, use DECCO BUFFER 312 (0.75 gallons). Other compatible buffers can also be used. Follow label directions on the buffer label.

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 312. Other compatible buffers can also be used. Follow the label directions on the buffer label. Apply for two minutes using a suitable spray or dip tank treatment.

NOTE: This product degrades with age and exposure to sunlight and heat. Use a test kit and increase dosage as necessary to obtain required level of available chlorine. Since chlorine reacts readily with dirt and other organic matter in dip tanks, the concentration must 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 of 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.

Use 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)	50-200
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)	50-200
Radishes	100-150
Stone fruits (Hydrocooler)	30-75
Tomatoes	300-350

NOTES:

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 of available chlorine;
For treating potatoes in a pit system, use 100-150 ppm of available chlorine;
For treating tomatoes in a dump tank system, use 70-120 ppm of available chlorine.
5. For Hydrocooler, use 10 ppm of available chlorine.
6. For commodities not listed above, use 20-200 ppm of available chlorine.

Test each commodity prior to line use.

STORAGE AND DISPOSAL

Do not contaminate food or feed by storage, disposal or cleaning of equipment.

PESTICIDE STORAGE: Store this product in a cool dry area, away from direct sunlight and heat to avoid deterioration. In case of spill, flood areas with large quantities of water.

PESTICIDE DISPOSAL: Pesticide wastes are hazardous. Improper disposal of excess pesticide, spray mixture or rinsate is a violation of Federal Law. Product or rinsates that cannot be used must be diluted with water before disposal in a sanitary sewer. 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 guideline.

CONTAINER HANDLING:

NON-REFILLABLE CONTAINER. Do not reuse or refill this container. Offer for recycling if available or place in trash collection. Offer for reconditioning, if appropriate. Triple rinse or pressure rinse container (or equivalent) promptly after emptying.

If container has a capacity greater than five (5) gallons, triple rinse as follows: Empty remaining contents into application equipment or mix tank. Fill the container $\frac{1}{4}$ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth several times. Turn the container over onto its other end and tip it back and forth several times. Empty the rinsate into application equipment or the mix tank or store rinsate for later use or disposal. Repeat this procedure two more times.

If the container has a capacity of five (5) gallons or less, triple rinse as follows: Empty the remaining contents into application equipment or a mix tank and drain for 10 seconds after the flow begins to drip. Fill the container $\frac{1}{4}$ full with water and recap. Shake for 10 seconds. Pour rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times.

Pressure rinse as follows: Empty the remaining contents into application equipment or mix tank and continue to drain for 10 seconds after the flow begins to drip. Hold container upside down over application equipment or mix tank or collect rinsate for later use or disposal. Insert pressure rinsing nozzle in the side of the container, and rinse at 40 PSI for at least 30 seconds. Drain for 10 seconds after the flow begins to drip.

WARRANTY AND DISCLAIMER

DECCO US POST-HARVEST 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. DECCO US POST-HARVEST 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 DECCO US POST-HARVEST 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.

DECCO US POST-HARVEST 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 DECCO US POST-HARVEST INC.

Manufactured for:

**DECCO US POST-HARVEST INC.
1713 S. California Ave.
Monrovia, CA 91016-0120**

Revised 6/12/2020