

8764-1

2/6/2013

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY  
WASHINGTON, DC 20460

OFFICE OF  
CHEMICAL SAFETY AND  
POLLUTION PREVENTION

Ms. Joanna Shute  
Regulatory and EHS Specialist  
John Bean Technologies Corporation  
d/b/a JBT FoodTech  
1660 Iowa Ave., Suite 100  
Riverside, CA 92507

FEB 6 2013

Subject: Product Name: Freshgard 25  
EPA Reg. No. 8764-1  
Submission date: 1/17/2013  
Storage and Disposal Statement Notification Change per PRN 2007-4  
OPP Decision Number: 474359

Dear Ms. Shute:

The Agency is in receipt of your Application for Pesticide Notification under Pesticide Registration Notice (PRN) 2007-4. The Registration Division (RD) has conducted a review of this request for its applicability under PRN 2007-4 and finds that the label changes requested fall within the scope of PRN 2007-4.

The label submitted with the application has been stamped "Notification" and will be placed in our records.

If you have any questions concerning this letter, please contact Kaitlin Keller at 703-308-8127 or [keller.kaitlin@epa.gov](mailto:keller.kaitlin@epa.gov).

Sincerely,

A handwritten signature in black ink that reads "Tony Kish".

Tony Kish  
Product Manager 22  
Fungicides Branch  
Registration Division (7504P)

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United States  
Environmental Protection Agency  
Washington, DC 20460

Registration  
 Amendment  
 Other

OPP Identifier Number  
FG25-01

**Application for Pesticide - Section I**

1. Company/Product Number 8764-1	2. EPA Product Manager Tony Kish	3. Proposed Classification <input checked="" type="checkbox"/> None <input type="checkbox"/> Restricted
4. Company/Product (Name) <b>Freshgard 25</b>	PM# 22	
5. Name and Address of Applicant (Include ZIP Code) John Bean Technologies Corporation (DBA: JBT FoodTech) 1660 Iowa Avenue, Suite 100 Riverside, CA 92507  <input type="checkbox"/> Check if this is a new address		6. <b>Expedited Review.</b> 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. FEB 6 2013
<input checked="" type="checkbox"/> Notification - Explain below.	<input type="checkbox"/> Other - explain below.

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

Notification to revise container disposal statement per EPA PR Notice 2007-4, and to update the company name and DBA as filed with the Agency in February 2012. Refer to cover letter for details.

**Section III**

1. <b>Material This Product Will Be Packaged In:</b>				2. <b>Type of Container</b>	
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"/> No		<input type="checkbox"/> Metal	<input checked="" type="checkbox"/> Plastic
				<input type="checkbox"/> Glass	<input type="checkbox"/> Paper
* <b>Certification must be submitted.</b>	If "yes," Unit Package wgt.	No. per container	If "Yes," Package wgt.	Other (Specify) _____	
3. Location of Net Contents Information <input checked="" type="checkbox"/> Label <input type="checkbox"/> Container	4. Size(s) of Retail Container 55 gallon drum, 5 gallon pail		5. Location of Label Directions <input checked="" type="checkbox"/> On Label <input type="checkbox"/> On Labeling accompanying product		
6. Manner in Which Label is Affixed to Product <input type="checkbox"/> Lithograph <input type="checkbox"/> Paper glued <input type="checkbox"/> Stenciled			<input checked="" type="checkbox"/> Other (adhesive backed vinyl)		

**Section IV**

1. Contact Point (Complete items directly below for identification of individual to be contacted, if necessary, to process this application.)		
Name Joanna Shute	Title Regulatory and EHS Specialist	Telephone No. (Include Area Code) (951) 222-2314
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 for misleading statement may be punishable by fine or imprisonment or both under applicable law.		6. Date Application Received (Stamped)
2. Signature 	3. Title Regulatory and EHS Specialist	
4. Typed Name Joanna Shute	5. Date 1/17/13	



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# Freshgard™ 25

NOTIFICATION

## A Postharvest Fungicidal Cleaner for Citrus Fruits and Pears

FEB 6 - 2013

Active Ingredient: Sodium o-phenylphenate.....25.0%  
 Other Ingredients:.....75.0%  
 100.0%

Equivalent to 3.33 lbs. sodium o-phenylphenate tetrahydrate per gallon.

### KEEP OUT OF REACH OF CHILDREN DANGER

#### FIRST AID

If on skin or clothing	<ul style="list-style-type: none"> <li>• Take off contaminated clothing.</li> <li>• Rinse skin immediately with plenty of water for 15-20 minutes.</li> <li>• Call a poison control center or doctor for treatment advice.</li> </ul>
If in eyes	<ul style="list-style-type: none"> <li>• Hold eye open and rinse slowly and gently with water for 15-20 minutes.</li> <li>• Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.</li> <li>• Call a poison control center or doctor for treatment advice.</li> </ul>
If inhaled	<ul style="list-style-type: none"> <li>• Move person to fresh air.</li> <li>• If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible.</li> <li>• Call a poison control center or doctor for further treatment advice.</li> </ul>
If swallowed	<ul style="list-style-type: none"> <li>• Call poison control center or doctor immediately for treatment advice.</li> <li>• Have person sip a glass of water if able to swallow.</li> <li>• Do not induce vomiting unless told to do so by the poison control center or doctor.</li> <li>• Do not give anything by mouth to an unconscious person.</li> </ul>

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.

Si usted no entiende la etiqueta, busque a alguien para que se la explique a usted en detalle.  
(If you do not understand the label, find someone to explain it to you in detail.)

#### EMERGENCY TELEPHONE NUMBERS (24 HOURS)

MEDICAL: COLLECT (303) 595-9048

CHEMTREC: (800) 424-9300

For more information see Material Safety Data Sheet.

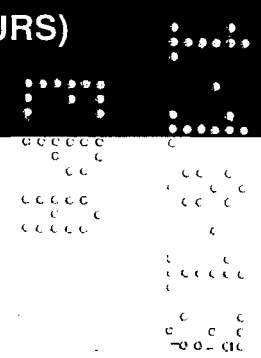
EPA Est. No. 44637-FL-1

EPA Reg. No. 8764-1-AA

Net Contents:  5 Gallons (18.9 Liters)

55 Gallons (208.2 Liters)

Lot No.



**TANK AND SPRAY WASHERS:** Charge washer tank with diluted Freshgard™ 25, treat as indicated for specific product, and rinse with potable fresh water. Test treating solutions for concentration, pH and temperature, immediately correcting any variance from the recommended values. Raise pH by careful addition of caustic soda solution. Heated Freshgard™ washes require very close supervision. Observe the treating time limitations and avoid prolonged treatment during operational shutdowns. Treatment at low pH, or failure to rinse, may cause excessive o-phenylphenol residue and fruit injury. A high pH treatment may cause alkali injury. Do not use in undiluted form. Not suitable for use in foam washers.

**WAXERS:** Add Freshgard™ 25 slowly to diluted or ready-to-use water wax emulsion with constant stirring. Prepare only sufficient quantity for immediate use. Adjust output of wax applicator as indicated for quantity of produce to be treated. Do not rinse. Not suitable for use in solvent type waxes. The treating concentration, expressed as percent sodium o-phenylphenate tetrahydrate, is given in ( ) following each dilution instruction.

**PACKING HOUSE SANITATION:** Use 1 quart in 100 gal. water (0.1%) as a general sanitizing spray to reduce mold spore contamination on walls, floor, conveyors, and harvesting containers. Do not rinse.

**APPLES:** Blue mold, Gray mold. Use 1 gal. in 80 gal. water (0.5%), pH 11-12, 40°-80°F, 30 seconds to 2 minutes as dip or flood, followed by fresh water rinse.

**CANTALOUPE:** Alternaria, Cladosporium and Rhizopus rots. Use 3 gal. in 80 gal water (1.5%) as postharvest dip or spray. Allow to drain. Do not rinse.

**CARROTS:** Gray mold, Rhizopus, and Watery soft rots. Use 1 quart in 100 gal. water (0.1%) as postharvest dip or spray. Rinse briefly with fresh water.

**CHERRIES:** Blue mold, Brown rot and Gray mold rot. Use 2 gal. in 80 gal. water, (1.0%) as postharvest dip or spray. Rinse briefly with fresh water.

**CITRUS FRUITS:** Blue and Green molds, Gray mold, Stem end, and Trichoderma rots. Use 1 gal. in 80 gal. water (0.5%), pH 11.7-12.0, 90°-115°F, 2-4 minutes in wash tank, followed by fresh water rinse. Use 1 gal. in 40 gal. (1.0%) wax emulsion. Apply 1 gal. per 10,000 lbs. fruit by wax foamer or spray unit. Use 1 gal. in 80 gal. (0.5%) emulsion for wax application of 1 gal. per 5,000 lbs. fruit. Do not rinse wax emulsions.

**CUCUMBERS:** Blue mold, Gray mold, Pink mold, and Rhizopus soft rots. Use 2 gal. in 80 gal. water (1.0%) as dip, flood or spray. Rinse with fresh water for 30 seconds after treatment. Use 2 gal. in 40 gal. wax emulsion (2.0%) as dip, flood, or spray. No rinse.

**NECTARINES:** Brown rot and Rhizopus rot. Use 2 gal. in 80 gal. water (1.0%) as dip, flood, or spray. Rinse with fresh water.

**PEACHES:** Brown rot and Rhizopus soft rot. Use 1 pint in 100 gal. water (0.05%) as hydrocooler dip or flood for 15-18 minutes at 33°-35°F, pH 11.5. Allow to drain. Do not rinse. Use 1-1/2 gal. in 100 gal. water (0.6%) as dip for 20-30 seconds, followed by rinse. If machine stops, immediately rinse fruit manually. Use 1 quart in 50 gal. (0.2%) wax emulsion as dip, flood, or spray. Apply 1 gal. emulsion per 680-3,000 lbs. peaches. Do not rinse.

**PEARS:** Blue mold and Gray mold rot. Use 1 gal. in 80 gal. water (0.5%), pH 11-12, 40°-80°F, 30 seconds to 2 minutes as dip or flood, followed by fresh water rinse.

**PEPPERS:** Gray mold and Rhizopus soft rots. Use 2 gal. in 80 gal. water (1.0%) in postharvest dip, flood or spray. Rinse with fresh water 30 seconds after treating. Use 2 gal. in 40 gal. wax emulsion (2.0%) as dip, flood, or spray. do not rinse.

**PINEAPPLES:** Postharvest rots such as Thielaviopsis paradoxa. Use 1 gal. in 40 gal. (1.0%) wax emulsion. Apply 1.0 gal. per 10,000 lbs. of fruit by foamer or spray equipment. use 1 gal. in 31 gal. of water (1.25%). Expose fruit by dipping, remove immediately and drain. Do not rinse.

**PLUMS:** Blue mold, Brown, and Rhizopus soft rots. Use 1 quart in 100 gal. water (0.1%) as postharvest dip, flood or spray. Flush briefly with water after treatment. Use 2 gal. in 40 gal. wax emulsion (2.0%) as dip, flood, or spray. Do not rinse.

**SWEET POTATOES:** Black rot and Rhizopus soft rots. Use 1 gal. in 80 gal. water (0.5%). Apply 1 gal. to 2,000 lbs. sweet potatoes by flooding. Use 1 gal. in 40 gal. wax emulsion (1.0%). Apply 1 gal. to 4,000 lbs. of sweet potatoes.

**TOMATOES:** Gray mold, Sour rot, and Rhizopus soft rot. Use 2 gal. in 80 gal. water (1.0%) as postharvest dip, flood or spray. Rinse with fresh water for at least 30 seconds.

**PRECAUTIONARY STATEMENTS**  
**Hazard To Humans and Domestic Animals**  
**DANGER PELIGRO**

**Corrosive.** Causes irreversible eye damage. Causes skin burns. Harmful if swallowed, inhaled, or absorbed through skin. Do not get in eyes, on skin, or on clothing. Avoid breathing vapor or spray mists. Wear goggles and face shield. Wear protective clothing and rubber gloves. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash clothing before reuse.

Do not apply directly to water. This product is toxic to fish.

Do not contaminate water when disposing of equipment washwaters.

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:** Alkaline liquid. Contact with acids can cause generation of heat and splattering.

**DIRECTIONS FOR USE**

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

**STORAGE AND DISPOSAL**

Do not contaminate water, food, or feed by storage or disposal.

**Pesticide Storage:** Protect containers against physical damage. Store in a dry place. Protect against freezing. Store separately from acids. Avoid contact with skin at all times. Use with adequate ventilation. Wash thoroughly after handling. Keep container closed.

**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.

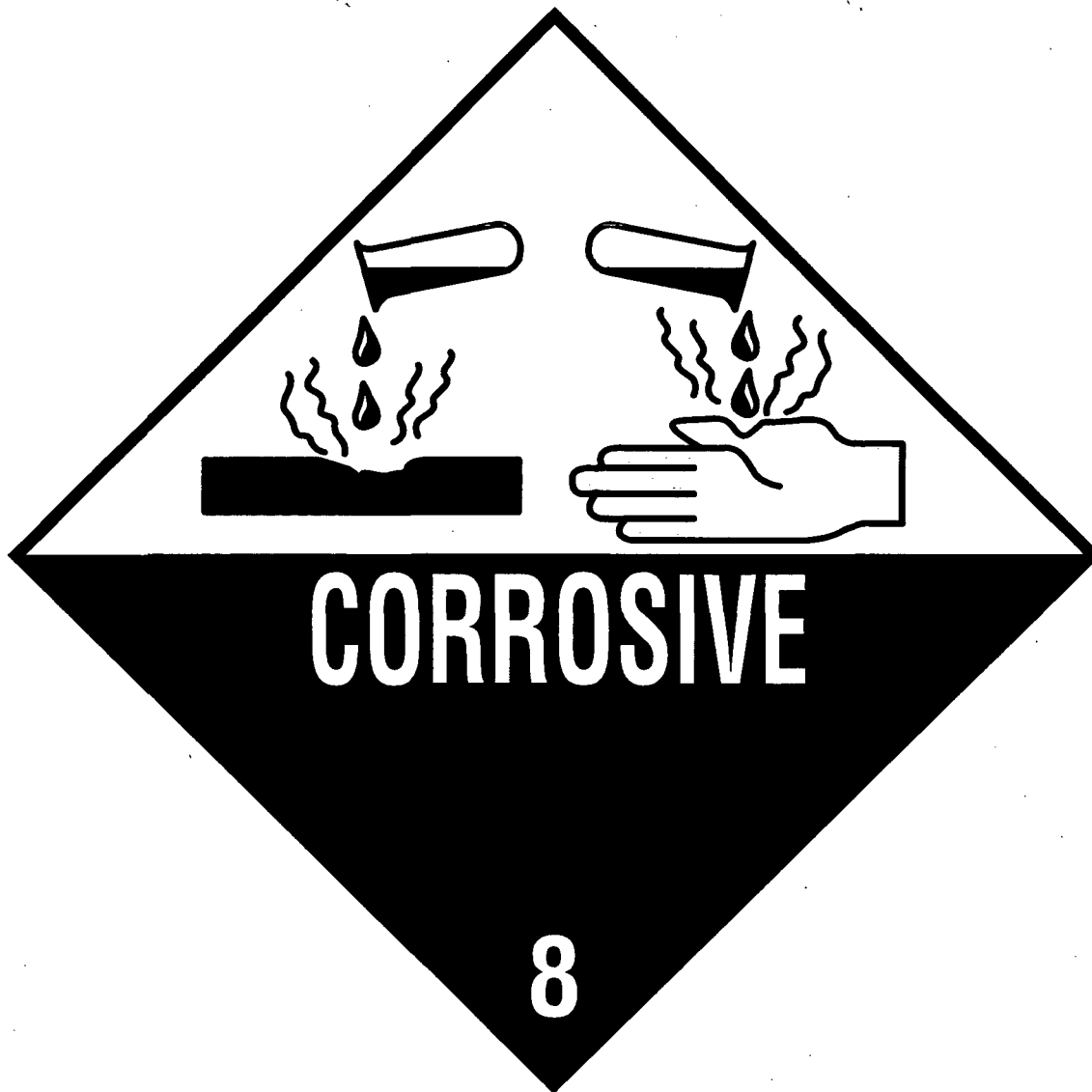
**Container Disposal:** Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank. Fill the container 1/4 full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip 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 a mix tank or store rinsate for later use or disposal. Repeat this procedure two more times. Then offer for recycling if available or reconditioning if appropriate or puncture and dispose of in a sanitary landfill or by incineration.

Directions for use continued on right side panel.



**FoodTech**

**John Bean Technologies Corporation**  
**JBT FoodTech**  
1660 Iowa Avenue, Suite 100  
Riverside, CA 92507



**Dot Description:**

**Disinfectant, Corrosive Liquid, n.o.s.  
(Sodium Ortho-phenylphenate) UN 1903**

**Notice:**

**Terms of sale or use:** On purchase or use of this product buyer and user agree to the following conditions:

**Warranty:** John Bean Technologies Corporation warrants that this product, as of the time of sale by John Bean Technologies Corporation, (1) conforms to the ingredient statement on the label, and (2) is reasonably fit for the purposes set forth in the directions for use. **EXCEPT AS SO WARRANTED, THE PRODUCT IS SOLD AS IS. JOHN BEAN TECHNOLOGIES CORPORATION MAKES NO OTHER WARRANTY, EXPRESSED OR IMPLIED, AND TO THE EXTENT PERMITTED BY LAW, JOHN BEAN TECHNOLOGIES CORPORATION SPECIFICALLY DISCLAIMS ANY AND ALL IMPLIED WARRANTIES INCLUDING, BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE.** Buyer and user assume all risk of use and/or handling and/or storage of this material when such use and/or handling and/or storage is contrary to label instructions.

**Directions and Recommendations:** Follow directions carefully. Timing and method of application, weather and crop conditions, mixture with other chemicals not specifically recommended, and other influencing factors in the use of this product are beyond the control of the seller and are assumed by buyer at his own risk.

**Use of Product:** John Bean Technologies Corporation's recommendations for the use of this product are based upon tests believed to be reliable. The use of this product being beyond the control of the manufacturer, no guarantee, expressed or implied, is made as to the effects of such or the results to be obtained if not used in accordance with directions or established safe practice.

**DAMAGES: BUYER'S OR USER'S EXCLUSIVE REMEDY FOR DAMAGES FOR BREACH OF WARRANTY OR NEGLIGENCE SHALL BE LIMITED TO DIRECT DAMAGES NOT EXCEEDING THE PURCHASE PRICE PAID AND SHALL NOT INCLUDE INCIDENTAL OR CONSEQUENTIAL DAMAGES.**