

# Fungicide

Active Ingredient: 2,6-Dichlor Inert Ingredients:

**CAUTION:** Keep out of the reach of children. Harmful if swallowed. Avoid inhalation of spray mist. Do no get in eyes or on skin. In case of contact, remove contaminated clothing, wash skin with soap and water; for eyes, flush with water and call a physician.

Do not reuse empty drum. Return to drum reconditioner or destroy by perforating and burying in a safe place. Do not contaminate water by cleaning of equipment or disposal of wastes.

EPA Reg. No. 8764-14 AA

**Net Contents 30 Gallons** 



ro-4-nitroaniline	9.0%
	91.0%
	100.0%

# **Directions For Use**

<u>Cherries, Sweet (Posthanrest):</u> Rhizopus rot. Use 1 gallon Freshg 110 in 75 gallons of water for 1200 ppm actual. Apply as sp while sorting. Do not reclaim used spray.

Peaches (Postharvest): Rhizopus rot. Use 1 gallon Freshgard in 100 gallons of water for 900 ppm actual. Apply as a posthar spray or dip for fresh fruit market.

Peaches (Postharvest): Rhizopus rot, brown rot. For freezing canning only. Use 2 gallons Freshgard 110 in 75 gallons of we for 2400 ppm actual. Agitate continuously. Apply by dip drench. Warning: This treatment results in residues exceeding established tolerance for fresh market peaches. The excess resi is removed by processing for freezing and canning. Do not may as fresh fruit.

Peaches, Pluma & Nectarines (Postharvest): <u>Rhizopus rot</u>. Mis gallon Frashgard 110 with 2 gallons of ready-to-use wax emuti for 3% actual. Apply with spray-brush applicator to washed partially dried fruit at the rate of 1 gallon per 12,500 lbs. of f

Sweet Potatoes (Postharvest): Rhizopus rot. Use 1 gallon Freshg 110 In 100 gallons water for 900 ppm actual. Spray or dip seconds immediately after washing. Do not reclaim used sp Do not rinse.

Mix 1 gallon Freshgard 110 with 100 gallons of ready-to-use emulsion coating for 900 ppm actual. Apply by psray or floor washed and drained sweet potatoes at a rate of not more that gallon per 750 lbs. of sweet potatoes.

### Store Above 32° F.

Lot No.:

# Freshard

# gicida

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Peaches, Plume & Nectarines (Postharvest); Rhizopus rot Mix 1 gallon Freshgard 1TO with 2 gallons of ready-to-use wax emulsion for 3% actual. Apply with spray-brush applicator to washed and partially dried fruit at the rate of 1 gallon per 12,500 lbs. of fruit.

Sweet Potatoes (Postharvest): Rhizopus rot. Use 1 gallon Freshgard 110 In 100 gallons water for 900 ppm actual. Spray or dip 10 seconds immediately after washing. Do not reclaim used spray, Do not rinse.

Mix 1 gallon Freshgard 110 with 100 gallons of ready-to-use wax emulsion coating for 900 ppm actual. Apply by psray or flood to washed and drained sweet potatoes at a rate of not more than 1 gallon per 750 lbs. of sweet potatoes.

### Store Above 32° F.

Lot No.:





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

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Warranty: FMC Corporation warrants that this product, as of the time of sale by FMC 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 warminted the product is seld as is. FMC Corperation makes no other warranty express or implied.

Damages: Buyer's or user's exclusive remedy for damages for breach of warranty or negligence shall be limited to direct demages not exceeding the purchase price paid and shall not include incidental or consequential damages. Notice of any claim must be reported to FMC Corporation within 10 days of discovery by buyer or user, failing which buyer or user walves any claim for such damage.

Excuse from non-controllable conditions: Because of certain critical conditions created or incurred by buyer or user over which FMC Corporation has no control, buyer or user, as a condition of purchase or use, assume responsibility for and release FMC Corporation from, liability arising out of the handling or use of the product attributable to such causes. No person is authorized to vary or waive any statement contained herein.

# **FMC** Corporation

**Citrus Machinery Division** McAllen, Tex. Lakeland, Fla. Riverside, Calif. Lindsay, Calif.