

PRECAUTIONARY STATEMENTS

DANGER

Hazards to Humans and Domestic Animals: Corrosive. May cause severe skin irritation or chemical burns to broken skin. Causes eye damage. Wear safety glasses or goggles and rubber gloves when handling this product. Wash after handling. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until strong 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 public waters unless this product is specifically identified and addressed in an NPDES permit. Do not discharge effluent containing this product to sewer systems without previously notifying the sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

Physical or Chemical Hazards: STRONG OXIDIZING AGENT. Mix only with water according to label directions. Mixing this product with chemicals (e.g. ammonia, acids, detergents, etc.) or organic matter (e.g. urine, feces, etc.) will release chlorine gas which is irritating to eyes, lungs and mucous membranes.

DIRECTIONS FOR USE

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling. NOTE: This product degrades with age. Use a chlorine test kit and increase dosage, as necessary, to obtain the required level of available chlorine. Directions for use continued on right center panel.

STORAGE AND DISPOSAL

Storage: Store this product in a cool dry place, away from direct sunlight and heat to avoid deterioration. In case of spill, flood areas with large quantities of water. Product or rinsates that cannot be used should be diluted with water before disposal in a sanitary sewer. Do not reuse container but dispose of according to container disposal instructions. Do not contaminate food or feed by storage, disposal or cleaning of equipment.

Pesticide Disposal: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide or spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contract your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

Container Disposal: Triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary land fill, or by incineration or, if allowed by state and local authorities, by burning. If burned stay out of smoke.



FMC Corporation
Food Processing Systems Division
Lakeland, Florida — McAllen, Texas
Riverside California — Lindsay, California

Freshgard 71 PM 3.0 8764-53
Sodium Hypochlorite Solution

Active ingredient, Sodium Hypochlorite 10.39%
Inert ingredients 89.61%
..... 100.0%
0.85 lbs. Available Chlorine/Gallon

KEEP OUT OF REACH OF CHILDREN
DANGER
STATEMENT OF PRACTICAL TREATMENT

Eye Contact: Wash with water for at least 15 minutes. Obtain medical attention.
Skin Contact: Wash with plenty of water. If irritation occurs and persists, obtain medical attention.
Inhalation: Remove to fresh air. If breathing difficulty or discomfort occurs, call a physician.
Ingestion: If swallowed drink large amounts of water. Do NOT induce vomiting. Call a physician or poison control center immediately.
See left side panel for additional precautionary statements.

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PRECAUCION AL USUARIO: Si usted no lee ingles, no use este producto hasta que la etiqueta le haya sido explicada ampliamente.
TRANSLATION (TO THE USER): If you cannot read English, do not use this product until the label has been fully explained to you.

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. 8764-CA-1,2; FL-1, TX-1

EPA Reg. No. 8764-53

Net Contents: 55 Gallons (208.2 Liters)

Lot No.

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Freshgard 71 is a solution of sodium hypochlorite for formulation into end use products intended only for sanitizing fresh fruits and vegetables after harvest

Apply at the recommended concentration of available chlorine for various fruits and vegetables as listed in the adjacent table on the right panel. To obtain a 100 ppm treating solution of available chlorine, add 50 ozs. of Freshgard 71 to 250 gallons of water. Maintain the pH of the solution between 6.0 and 8.0 with a dilute solution of hydrochloric acid. For other ppm concentrations use appropriate dilutions. Rinse with potable water after treatment.

FOR CITRUS CANKER QUARANTINE: Use Freshgard 71 at 200 ppm available chlorine at between 6.0 to 7.5 pH. Apply for two minutes using spray or dip tank treatments. The chlorine concentration should be monitored three to four times a day using a colorimetric or titrimetric test kit and adjust dosage as necessary.

NOTICE:

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

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 WARRANTED THE PRODUCT IS SOLD AS IS. FMC CORPORATION MAKES NO OTHER WARRANTY EXPRESS OR IMPLIED AND TO THE EXTENT PERMITTED BY LAW FMC 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: FMC'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, express 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.

Label Effective Date: August 1993

Table of Recommended Levels of Available Chlorine

Commodity	ppm Available Chlorine
Apple	150 - 200
Artichoke	100 - 150
Asparagus	120 - 150
Brussels Sprouts	100 - 150
Carrots	100 - 200
Cauliflower	300 - 400
Celery	100 - 110
Cherry	75 - 100
Chopped Cabbage ¹	80 - 100
Chopped Lettuce ¹	80 - 100
Citrus Fruits	25 - 200
Cucumbers	300 - 350
Green Onion	75 - 120
Melons ²	100 - 150
Peaches, Nectarines and Plums	50 - 100
Pears (without buffer)	200 - 300
Peppers ^{3,4}	300 - 400
Potatoes ^{3,4}	65 - 125
Radishes	100 - 150
Stonefruit (Hydrocooler)	30 - 75
Tomatoes ⁴	300 - 350

Note:

- 1 After treatment the adhering water must be removed by a centrifugation process
- 2 For hydrocooling melons use 10 ppm
- 3 Concentration given for use in a flow through washer system only
- 4 For treating peppers in a dump tank use 100 - 135 ppm available chlorine
For treating potatoes in a pit system use 100 - 150 ppm available chlorine
For treating tomatoes in a dump tank system use 70 - 120 ppm available chlorine

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