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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 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 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 inconsistent with its labeling.

**NOTE:** This product degrades with age. Use 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 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, contact 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  
Riverside, California - Lindsay, California  
Lakeland, Florida - McAllen, Texas

**Freshgard<sup>®</sup> 71**

RECD LPA/OPP/DPD

**Sodium Hypochlorite Solution** '97 FEB -4 P2:02

**Active Ingredient:** Sodium Hypochlorite.....10.3%

**Inert Ingredients:**.....89.6%

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 physician or poison control center immediately.

See left side panel for additional precautionary statements.

**PRECAUCION AL USUARIO:** Si usted no lee Ingles, no use este producto hasta que 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; FL-1, TX-1

EPA Reg. No. 8764-53

Net Contents: 55 Gallons (208.2 Liters)

Lot No.

rd® 71

RECD LPA/GPP/DPD1

rite Solution '97 FEB -4 P2:02

hypo-chlorite.....	10.39%
.....	89.61%
	<b>100.00%</b>

Available Chlorine/Gallon

**OF REACH OF CHILDREN  
DANGER**

**OF PRACTICAL TREATMENT**

least 15 minutes. Obtain medical attention.

If water. If irritation occurs and persists, obtain medical attention.

If breathing difficulty or discomfort occurs, call a physician.

Use small amounts of water. Do NOT induce vomiting. Call a physician immediately.

Read all cautionary statements.

Do not use until you have read the instructions. Do not use until you have read the instructions.

If you cannot read English, do not use this product (unless it is labeled in Spanish to you).

**PHONE NUMBERS (24 HOURS)**

**COLLECT (303) 595-9048**

**REC: (800) 424-9300**

For more information see Material Safety Data Sheet

1; FL-1, TX-1

Gallons (208.2 Liters)

Lot No.

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 CANCER 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 or 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, EXPRESSED 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: November, 1995**

**Table of Recommendations**

**Commodity**

Apple
Artichoke
Asparagus
Brussels Sprouts
Carrots
Cauliflower
Celery
Cherry
Chopped Cabbage'
Chopped Lettuce'
Citrus Fruits
Cucumbers
Green Onion
Melons*
Peaches, Nectarines and Plums
Pears (without buffer)
Peppers**
Potatoes**
Radishes
Stonefruit (Hydrocooler)
Tomatoes*

**Note:**

1. After treatment the adhering water should be removed.
2. For hydrocooling melons use 10 ppm.
3. Concentration given for use in a dump tank.
4. For treating peppers in a dump tank use 100 ppm. For treating potatoes in a pit system use 100 ppm. For treating tomatoes in a dump tank use 100 ppm.

**DOT Description:**

**Disinfectant, Corrosive L**

**UN 1903**

formulation into end and vegetables after

chlorine for various on the right panel. To brine, add 50 ozs. of the pH of the solution chloric acid. For other e with potable water

gard 71 at 200 ppm or two minutes using entration should be ic or titrimetric test kit

and user agree to the

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Timing and method of nicals not specifically t are beyond the control

ct are based upon tests rol of the manufacturer, ch or the results to be practice.

IMAGES FOR BREACH ECT DAMAGES NOT UDE INCIDENTAL OR

**Table of Recommended Levels of Available Chlorine**

Commodity	ppm Available Chlorine
Apple	150-200
Artichoke	100-150
Asparagus	125-150
Brussels Sprouts	100-150
Carrots	100-200
Cauliflower	300-400
Celery	100-110
Cherry	75.0-100
Chopped Cabbage*	80.0-100
Chopped Lettuce*	80.0-100
Citrus Fruits	25.0-200
Cucumbers	300-350
Green Onion	75.0-120
Melons*	100-150
Peaches, Nectarines and Plums	50.0-100
Pears (without buffer)	200-300
Peppers**	300-400
Potatoes**	85.0-125
Radishes	100-150
Stonefruit (Hydrocooler)	30.0-75.0
Tomatoes*	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.

**DOT Description:**  
**Disinfectant, Corrosive Liquid, N.O.S.**  
**UN 1903**

ACCEPTED  
 MAR 13 1997  
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