

NOTICE OF PESTICIDE: REGISTRATION
 REREGISTRATION(Under the Federal Insecticide, Fungicide,
and Rodenticide Act, as amended)

NAME OF PESTICIDE PRODUCT

Freshgard 72

NAME AND ADDRESS OF REGISTRANT (Include ZIP code)

FMC Corporation
Citrus Machinery & Services Division
P.O. Box 1708
Fairway Avenue
Lakeland, FL 33802

NOTE: Changes in labeling formula differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Registration Division prior to use of the label in commerce. In any correspondence on this product always refer to the above U.S. EPA registration number.

On the basis of information furnished by the registrant, the above named pesticide is hereby Registered/Reregistered under the Federal Insecticide, Fungicide, and Rodenticide Act.

A copy of the labeling accepted in connection with this Registration/Reregistration is returned herewith.

Registration is in no way to be construed as an indorsement or approval of this product by this Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by others.

This product is conditionally registered in accordance with FIFRA section 3(c)(7)(A) provided that you:

1. Submit/cite all data required for registration/reregistration of your product under FIFRA section 3(c)(5) when the Agency requires all registrants of similar products to submit such data.
2. Add the phrase "EPA Registration No. 8764-54" to your label before you release the product for shipment.
3. Submit five (5) copies of your final printed labeling before you release the product for shipment. Refer to the A-79 enclosure for a further description of final printed labeling.

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6(e). Your release for shipment of the product constitutes acceptance of these conditions.

A stamped copy of the label is enclosed for your records.

WCF

Walter C. Francis
Acting Product Manager (32)
Antimicrobial Program Branch
Registration Division (H7505C)

Enclosures

 ATTACHMENT IS APPLICABLE

SIGNATURE OF APPROVING OFFICIAL

DATE

Sample 8-25

Freshgard 72

Fungicide, and Herbicide Act
as amended, for the pesticide
registered under EPA Reg. No.

8764-54

36 pt

Sodium Hypochlorite Solution

18 pt

Active Ingredient: Sodium Hypochlorite..... 12.5%
Inert Ingredients:..... 87.5%
100.0%

8 pt

1.2 lbs. Available Chlorine/Gallon

KEEP OUT OF REACH OF CHILDREN

12 pt

DANGER

18 pt

STATEMENT OF PRACTICAL TREATMENT

12 pt

Eye Contact: Wash with water for at least 15 minutes. Obtain medical attention.

8 pt

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: Drink large quantities of milk or gelatin solution or, if these are not available, drink large quantities of water. Do NOT give vinegar or other acids. Do NOT induce vomiting. Get prompt medical attention.

See left side panel for additional precautionary statements.

PRECAUCION AL USUARIO: Si usted no lee ingles, no use este producto hasta que la etiqueta le haya sido explicada ampliamente.

8 pt

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)

12 pt

MEDICAL: COLLECT (303) 595-9048

CHEMTREC: (800) 424-9300

-----White letters on red background-----

For more information see Material Safety Data Sheet.

8 pt

EPA Est. No. 8764-CA-1,2; FL-1; TX-1

18 pt

EPA Reg. No. 8764-

Net Contents: 55 Gallons (208.2 Liters)

Lot No.

Label is white with black type except as noted.

3 of 6

Left panel

Type Size

PRECAUTIONARY STATEMENTS

12 pt

DANGER

12 pt Bold

Hazard 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.

8 pt Bold

8 pt

Environmental Hazards: This product is toxic to fish. Do not discharge into lakes, streams, ponds or public waterways unless in accordance with a NPDES permit. For guidance, contact the regional office of the U. S. Environmental Protection Agency.

8 pt Bold

8 pt

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.

8 pt Bold

8 pt

DIRECTIONS FOR USE

12 pt

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

8 pt

NOTE: This product degrades with age. Use a chlorine test kit and increase dosage, as necessary, to obtain the required level of available chlorine.

8 pt

STORAGE AND DISPOSAL

12 pt

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.

8 pt Bold

8 pt

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.

8 pt Bold

8 pt

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.

8 pt Bold

8 pt

Directions for use continued on right side panel.

8 pt



FMC Corporation
Citrus Machinery & Services Division
Lakeland, Florida - McAllen, Texas
Riverside, California - Lindsay, California

Logo in red

Type Size

A solution of Sodium Hypochlorite for sanitizing fresh fruits and vegetables after harvest.

8 pt

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 25 ozs. of Freshgard 72 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.

8 pt

FOR CITRUS CANKER QUARANTINE: Use Freshgard 72 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.

8 pt Bold

8 pt

NOTICE:

18 pt Bold

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

8 pt Bold

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.

8 pt Bold

8 pt

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.

8 pt Bold

8 pt

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.

8 pt Bold

8 pt

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.

8 pt Bold

8 pt

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.

8 pt Bold

Label Effective Date: March 1990

12 pt

Table of Recommended Levels of Available Chlorine

12 pt Bold

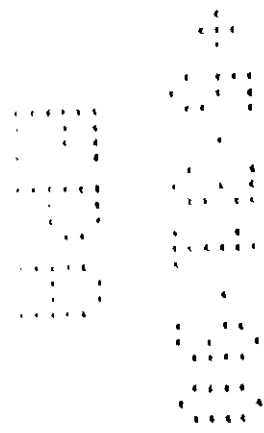
Commodity	ppm Available Chlorine	8 pt
Apple	150 - 200	
Artichoke	100 - 150	
Asparagus	125 - 150	
Brussel Sprouts	100 - 150	
Carrots	100 - 200	8 pt
Cauliflower	300 - 400	
Celery	100 - 110	
Cherry	75 - 100	
Chopped Cabbage ¹	80 - 100	
Chopped Lettuce ¹	80 - 100	
Citrus Fruits	25 - 200	
Cucumbers	300 - 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	
Stonfruit (Hydrocooler)	30 - 75	
Tomatoes ⁴	300 - 350	

Note:

12 pt

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.

8 pt



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Logo in Red

