Please read Instructions on reverse before completing form.

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Amendment Washington, DC 20460 162460 Application for Pesticide: Other ХX Section I Company/Product Number 2. EPA Product Manager 3. Proposed Classification 8764-54 Ruth Douglas X None Restricted PM# Company/Product (Name) Freshgard 72 32 6. Expedited Review. In accordance with FIFRA Section 3(c)(3) 5. Name and Address of Applicant (Include ZIP Code) (b)(i), my product is similar or identical in composition and labeling FMC Corporation Food Processing Systems Division 1540 Linden St. EPA Reg. No._ Riverside, CA 92507 XX Check if this is a new address Product Name Section II Final printed labels in response to Amendment - Explain below Agency letter dated Resubmission in response to Agency letter dated "Me Too" Application. XX Notification - Explain below. Other - explain below. Explanation: Use additional page(s) if necessary. (For section I and Section II.) Notification of change of effluent discharge labeling statement pursuant to PR Notice 95-1. Section III 1. Material This Product Will Be Packaged In: Child-Resistant Packaging Type of Container Unit Packaging Water Soluble Packaging Yes' Yes Metal Yes **Plastic** Glass No Paper If Yes." No. per If "Yes," No. per Other (Specify) Unit Package wgt. container Package wgt. container * Certification must be submitted. 5. Location of Label Directions 3. Location of Net Contents Information 4. Size(s) of Retail Container KX Label 55 gallons Container On Labeling accompanying product Manner In Which Label Is Affixed To Product Lithograph Other (self adhesive vinyl) Paper glued Stenciled Section IV 1. Contact Point (Complete items directly below for identification of individual to be contacted, if necessary, to process this application.) Telephone No. (Include Area Code) Name Charlene Jewell Research Chemist (909)222-2327 6 Date Application Certification Received I certify that the statements I have made on this form and all attachments thereto are true, accurate and complete (Sthriped) Lacknowledge that any knowingly false or misleading statement may be punishable by fine or imprisonment or hoth under applicable law Research Chemist 5. Date

10/16/95

Charlene Jewell

PRECAUTIONARY STATEMENTS DANGER

Hazards to Huma.is 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, uceans or other waters unless in accordance with the requirements of a National Politicans is charge Elimination System (NPDES) permit and the permitting authority has been not fied in writing prior to discharge. Do not discharge effluent containing this product to disver 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 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 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 the by 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 landfill, or by incineration, or if allowed by state and local authorities, by burning. If burned stay out of smoke.

Directions for use continued on right side panel



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

Freshg Sodium Hypoch

Active Ingredient: Sodium Hypocl Inert Ingredients:

1.2 lbs. Available

KEEP OUT OF REA

STATEMENT OF PRAC

Eye contact: Wash with water for at least 15 mi **Skin contact:** Wash with plenty of water. If i attention.

Inhalation: Remove to fresh air. If breathing diff

Ingestion: If swallowed drink large amounts of vician or poison control center immediately.

See left side panel for additional precautionary s

PRECAUCION AL USUARIO: Si usted no lee i queta le haya sido explicada ampliamente.

TRANSLATION: (TO THE USER: If you cannot label has been fully explained to you.)

EMERGENCY TELEPHONI

MEDICAL: COLLEC

CHEMTREC: (8

For more information see M

EPA Est. No. 8764-CA-1; EPA Reg. No. 8764-54-AA Net Contents: 55 Gallons (2

BEST AVAILABLE COPY

Fruit and Vegetable Washing: Freshgard 72 is a solution of sodium hypochlorite intended only for sanitizing fresh fruits and vegetables after harvest.

Prior to use, all fruits and vegetables must be thoroughly washed using an appropriate cleaner. After washing transfer the fruits and vegetables to a separate tank containing the sanitizing solution.

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.

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 OTHEF 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, 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.

Label Effective Date: October, 1995

Table of Recommended Levels and Use Dilutions for Available Chlorine

	i <mark>ge Dilutio</mark> n ? added to 250 ga	ppm Available chlorine
Apple	37.5 - 50.0	150 - 200
Artichoke	25.0 - 37.5	100 - 150
Asparagus	31.3 - 37.5	125 · 150
Brussels Sprouts	25.0 - 37.5	100 - 150
Carrots	25.0 - 50.0	100 - 200
Cauliflower	75.0 - 100	300 - 400
Celery	25.0 - 27.5	100 - 110
Cherry	18.8 - 25.0	75.0 - 100
Chopped Cabbage ¹	20.0 - 25.0	80.0 - 100
Chopped Lettuce ¹	20.0 - 25.0	80.0 - 100
Citrus Fruits	2.50 - 200	25.0 - 200
Cucumbers	75.0 - 87.5	300 - 350
Green Onions	18.8 - 30.0	75.0 - 120
Melons ²	25.0 - 37.5	100 - 150
Peaches, Nectarines and Plums	12.5 - 25.0	50.0 - 100
Pears (without buffer)	50.0 - 75.0	200 - 300
Peppers ^{3, 4}	75.0 - 100	300 - 400
Potatoes ^{3, 4}	16.3 - 31.3	65.0 - 125
Radishes	25.0 - 37.5	100 - 150
Stonefruit (Hydrocooler)	7.50 - 18.8	30.0 - 75.0
Tomatoes ⁴	75.0 - 87.5	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.

Disinfectant, Corrosive Liquid, N.O.S. UN 1903



