

Keep away from heat, sparks, fire and other ignition sources. Use and store in well ventilated spaces. Store at temperature below 130°F. away from radiators and other heat sources. Use pressure reducing regulator suitable for ethylene service.
KEEP CYLINDER VALVE CLOSED WHEN NOT IN USE.
 MADE IN U.S.A.

NET CONTENTS 30 LBS.
Lat
 ACTIVE INGREDIENT 100%
ETHYLENE
 DANGER: FLAMMABLE HIGH-PRESSURE GAS AND LIQUID
 WHEN MIXED WITH AIR, WILL EXPLODE IF IGNITED.
 FOR TECHNICAL USE ONLY

FRUIT RIPENING — For use only by or under supervision of experienced personnel. Exempt from Federal Food and Drug Act residue tolerance requirements when used on fruit before or after harvest, in conformity with good agricultural practice. See booklet attached to cylinder valve
 USDA Reg. No. 10330-2
 NEW YORK, N.Y. 12540

UNION CARBIDE CORPORATION, Valve Division

ACCEPTED
Dec. 22, 1971
 UNDER THE FEDERAL PESTICIDE FUNGICIDE AND HERBICIDE ACT OR ECONOMIC POISON REGISTERED UNDER NO. 10330-2 SUBJECT TO ATTACHED COMMENTS.

DO NOT DETACH

THIS BOOK-LET

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DANGER DANGER

EXTREMELY FLAMMABLE

ETHYLENE
 is Extremely Flammable when Mixed With Air and Will Explode if Ignited.
 Active Ingredient
 Ethylene 100% by Weight
 Flammable in air
 between 2.7% to 36% by volume.

EXTREMELY FLAMMABLE

Keep this cylinder away from heat, flame and fires and spark producing devices. STORE IN WELL VENTILATED COOL PLACE.

RECOMMENDED DOSAGE: To be used in air in a tightly enclosed treatment room. Do not degreen until time to ready the fruit for market.

Mature Fruit	PPM	Temp.	RH	Use	Time of Exposure
BANANA	1000	65-70°F	90%	To initiate degreening and ripening	3-4 Days
CITRUS: Grapefruit	1000 (1)	80-	90%	To initiate degreening.	2 1/2-5 Days

The Contents of this Cylinder must be Used in Accordance with the Directions in This Booklet

APPROXIMATE PRESSURE WHEN FULL

[Handwritten signature]

GENERAL PRECAUTIONS

DANGER: EXTREMELY FLAMMABLE

1. DO NOT USE OPEN FLAME HEATERS, EXPOSED ELEMENT-ELECTRIC HEATERS OR ANY SPARK PRODUCING ELECTRICAL EQUIPMENT SUCH AS ELECTRIC MOTORS WITH EXPOSED BRUSHES. USE FANS WITH AN INDUCTION TYPE OR SEALED-IN MOTOR.
2. Post DANGER: "EXTREMELY FLAMMABLE" and "NO SMOKING" Signs inside the sweating room, on the outside of all doors, and in the vicinity of the cylinders and measuring apparatus.
3. Cylinders should be stored in a well-ventilated area. When discharged from a cylinder in a confined space, ethylene gas replaces the air and may be harmful. Do not breathe vapors.
4. Use only metal connections and piping capable of withstanding a working pressure of 2,000 pounds per square inch.
5. CYLINDERS MUST BE SECURED IN AN UPRIGHT POSITION WHEN DISCHARGING, and must be grounded before discharging in order to avoid static sparks.
6. CYLINDER VALVE OUTLET CONNECTION IS CGA 350 (LEFT-HAND THREAD); USE REGULATOR ESPECIALLY MADE FOR ETHYLENE GAS.
7. Comply with all insurance requirements, laws, ordinances and regulations.

DIRECTIONS FOR USE

DANGER: EXTREMELY FLAMMABLE

AMOUNT OF GAS NEEDED

Each application of ethylene should consist of not more than one cubic foot of ethylene to 1,000 cubic feet of room space. Use of an additional quantity of ethylene will not speed up the coloring process. An excess quantity of ethylene may result in an accumulation of a flammable and explosive air-gas mixture which should be avoided.

Before starting the treatment, it is necessary to determine the cubic content of the room by multiplying the length by the width by the height. No allowance is made for the space occupied by the fruit. For instance, a room 20 feet long, 15 feet wide, and 10 feet high contains 3,000 cubic feet and requires a maximum of three cubic feet of ethylene, per treatment.

THE PROPER TEMPERATURE

Keep the temperature between 65°F. and 90°F. depending on the type and condition of the fruit. If the room becomes cooler than 65°F. the coloring process is slow. At temperatures over 90°F. bacterial growth and rotting may be accelerated.

When the room must be heated, a hot water or steam pipe system is the most suitable. NEVER USE AN OPEN FLAME. The heating may be done with a gas or electric heater which has been examined and LISTED FOR THIS APPLICATION by Underwriters' Laboratories, Incorporated. No other heater should be used in the room.

APPLICATION

Ventilate the room before each application of ethylene, particularly if the room is well sealed. Fruits "breathe" and, like human beings, need plenty of oxygen. The air can be changed by opening the doors and windows for about half an hour before each treatment is made. In specially constructed or large sweating rooms, a ventilating fan should be provided.

A fan is also useful for circulating the air and ethylene mixture, BUT ONLY IN SPECIALLY BUILT AIRTIGHT ROOMS. It assists the ethylene to penetrate closely packed fruits and reduces the coloring time. In loosely constructed rooms, the fan would quickly drive the ethylene out and should never be used.

All electrical equipment, including lights, fan motors, switches, etc. should comply with National Electric Code for Class 1, Group D equipment and installations.

Ethylene is introduced into the room in accurately measured quantities at regular intervals of time. The gas should be conducted from the cylinder through a regulator with a flowmeter calibrated for measuring flow in cubic feet per minute of ethylene gas. The gas then flows to the treating room through metal pipes or tubing.

The regulator should be operated as follows:

1. Connect the regulator to the cylinder valve. (Note the threads on the valve are left-hand.) See that the union nut is drawn up tight, to prevent any leak at this point. Soapy water applied to this joint will indicate leaks by expanding bubbles. NEVER USE A MATCH OR OPEN FLAME TO CHECK FOR FLAMMABLE GAS LEAKS.
2. Attach a flexible metal hose from the outlet connection of the regulator to the piping which leads to the building or vault containing the fruit. THIS LEAD-IN PIPE MUST BE GROUNDED.
3. See that the handwheel on the regulator is backed up by turning it to the left so that it is loose. Open the valve at the top of the cylinder SLOWLY by turning it to the left all the way.
4. Assume the sweating room is 20 feet long, 15 feet wide, and 10 feet high, or 3,000 cu. ft. in volume. This would usually require approximately three (3) cu. ft. of ethylene. Time the gas flow by holding a watch in one hand, and turn the pressure adjusting screw clockwise until the needle starts to move. Start the timing from this point, and continue to turn the pressure adjusting screw in, until the pointer shows ½ cu. ft. of ethylene is flowing from the cylinder each minute. Allow the ethylene to flow for six minutes (six minutes times ½ cu. ft. per minute equals three cu. ft.) and then reverse the handwheel counterclockwise until it is loose. THEN CLOSE THE CYLINDER VALVE TIGHTLY.
5. Detach the hose from the regulator so that it becomes impossible for any more ethylene to get into the ripening room.
A low rate of flow, rather than a high rate, is desirable as the longer time required will assure greater accuracy in measuring the gas. The following rates of flow are recommended:
For Rooms up to 5,000 cu. ft. in volume ½ cu. ft. per min.
For Rooms between 5,000 and 10,000 cu. ft. 1 cu. ft. per min.
For Rooms over 10,000 cu. ft. 2 to 2½ cu. ft. per min.

THOROUGH VENTILATION ESSENTIAL: It is customary to treat the fruits twice each day, usually in the morning and at night. In many cases, better results are obtained from four treatments per day at 6-hour intervals.

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