

# STOP-MOLD "F"

U.S.D.A. REGISTRATION NO. 11516-2

*A fungicide For Post-Harvest Treatment of Apples, Pears, Citrus, Peaches, and Tomatoes*

ANALYSIS	
<b>ACTIVE INGREDIENTS:</b>	
Sodium Orthophenylphenate, anhydrous	23%*
<b>INERT INGREDIENTS:</b>	
Water, Sodium Silicate	77%
<b>TOTAL</b>	<b>100%</b>

## Directions For Use

### 1 FOR TREATING APPLES AND PEARS

A. For control of rots such as those caused by blue and gray mold, use STOP-MOLD "F" as an initial charge of 1 part by volume to 60 parts of water (6 1/2 U. S. Quarts to 100 U. S. Gallons) which provides a 0.5 percent sodium o-phenylphenate tetrahydrate solution in the washer tank. Fruits should be exposed to the STOP-MOLD "F" treated washing solution for not less than 20 seconds.

**CAUTION:** Do NOT use STOP-MOLD "F" in rinse. FRUITS MUST BE RINSED AFTER TREATMENT WHEN NECESSARY TO STOP WASHER. FRUITS IN PROCESS OF TREATMENT SHOULD BE RINSED OR REMOVED IMMEDIATELY.

B. To maintain the concentration at the effective level, add 1 U. S. Pint of STOP-MOLD "F" for each 3 U. S. tons of fruit washed. When adding water to keep up the level in the tank, include 1 U. S. Pint of STOP-MOLD "F" to each 20 U. S. Gallons of water added. **NOTE:** Both charges should be replenished at frequent intervals.

DAILY ANALYSIS OF THE WASHING SOLUTION SHOULD BE MADE TO GUIDE THE USER IN MAINTAINING A UNIFORM STOP-MOLD "F" CONTENT.

C. Washing tank should be emptied, cleaned and filled with fresh solution after treating 80 U.S. tons of fruit for each 100 U.S. Gallons of washing solution content, unless the accumulation of dirt, leaves, or trash requires more frequent changes.

### 2 FOR TREATING CITRUS FRUITS

A. For control of rots of lemons (except brown rot) use one part of STOP-MOLD "F" to 49 parts of water. This provides a 0.6 percent of sodium o-phenylphenate tetrahydrate solution. For oranges, use one part of STOP-MOLD "F" to 82 parts of water. This provides a 0.34 percent of sodium o-phenylphenate tetrahydrate solution. Fruits should be exposed to either treatment for 2 to 4 minutes.

**NOTE:** Equipment should be allowed to dry between washings.

B. To control citrus brown rot (*Phytophthora* spp.), the STOP-MOLD "F" treated washing solution may be heated to 115 to 135 F. (46 to 48 Deg. C.). STOP-MOLD "F" residue retards fruit-to-fruit spread of brown rot.

**CAUTION:** (1) Exposed fruit in heated solution should not be long exposed to air. (2) When heated solution is used, freshly picked fruit is more subject to mold discoloration than that picked 24 hours or longer before treatment. (3) To avoid mold discoloration the pH of STOP-MOLD "F" washing solution must be maintained at 11.8 to 12.0. NEVER HIGHER THAN A VALUE OF 12.

C. The concentration of STOP-MOLD "F" solution and the proper pH value is maintained by automatic dispensing units, available to STOP-MOLD "F" users.

D. Tribasic sodium phosphate (NaPO<sub>3</sub>) may be added at the rate of 3 pounds to 100 gallons of washing solution. T. S. P. helps to clean fruits and to stabilize the pH.

E. Washing tank should be emptied, cleaned and filled with fresh solution after treating 200 U.S. tons of fruit for each 100 U.S. Gallons of washing solution content.

### 3 FOR TREATING PEACHES:

A. STOP-MOLD "F" gives excellent control of peach decay when used at a concentration of one part by volume to 49 parts of water. This provides 0.6 percent sodium o-phenylphenate tetrahydrate solution. Exposure of the peaches to this solution should be 20 or 30 seconds. Modern, conventional Pacific Northwest apple washers maintain the above exposure time.

**CAUTION:** To avoid surface discoloration of the fruit, the pH of STOP-MOLD "F" washing solution must be maintained at a value of 11.8 to 12. NEVER HIGHER THAN A VALUE OF 12.

**NOTE:** The high pH also provides a defuzzing action on the peaches which gives them a smooth appearance.

B. To provide a pH of 11.8 use 2 3 of a pound of sodium hydroxide (NaOH, or caustic soda) for each 100 U.S. gallons of treating solution. To provide a pH of 12, 1 1/4 pounds of sodium hydroxide will be required. The proper amount of sodium hydroxide should be added to a bucket of water, stirred to dissolve, and this solution added to the washer tank.

C. To maintain the above pH level, approximately 1 pound of sodium hydroxide will be required for each 10 U.S. tons of fruit treated. This replenishing rate will vary depending on equipment, so frequent tests should be made to guide the user in keeping a uniform value. A pH meter, available from this company, should be used to determine the pH.

D. To maintain the concentration of STOP-MOLD "F" at the effective level, add approximately 1 U.S. pint of STOP-MOLD "F" for each 3 U.S. tons of fruit washed. When adding water to maintain the level of the solution in the tank, include 1 U.S. pint of STOP-MOLD "F" for each 20 U.S. gallons of water added. **NOTE:** Both charges should be replenished at frequent intervals. Daily analysis of the washing solution should be made to guide the user in maintaining a uniform STOP-MOLD "F" content.

**CAUTION:** (1) Do not use STOP-MOLD "F" or caustic in the rinse. (2) For to be rinsed after treatment. (3) When necessary to stop washer, the machine should be cleared of the fruit manually rinsed with a hose immediately.

E. Washing tank should be emptied, cleaned, and refilled the same as recommended for apples and pears.

### 4 FOR TREATING TOMATOES

A. For the control of bacteria and fungi on fresh tomatoes during shipment and sale, proceed as follows:

(1) when treated in flood, or spray-type washers, the entire treatment procedure recommended for peaches should be followed, except that the concentration of STOP-MOLD "F" should be 1 part by volume to 42 parts of water. This provides a 0.7 percent sodium o-phenylphenate tetrahydrate solution. Fruits should be exposed to this solution for 20 to 30 seconds. (2) when a treatment tank is used, the concentration of STOP-MOLD "F" should be 1 part to 70 parts of water by volume. This provides a 0.4 percent solution of sodium o-phenylphenate tetrahydrate. Fruits should be exposed to this solution for 2 to 4 minutes.

B. The same PRECAUTIONS specified for peach treatment should be strictly followed.

Manufactured For:  
Standard Fruits, Inc.  
P.O. Box 1829 - Seattle, Washington 98111

\*Equivalent to sodium orthophenylphenate, tetrahydrate

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## CAUTION

KEEP OUT OF  
REACH OF  
CHILDREN

STOP-MOLD "F" in its undiluted form is highly alkaline. Care should be exercised when emptying the undiluted concentrate from the drum or when filling the dispenser tank to avoid splashing on face, hands, or in eyes. Use of this material at greater concentrations, or in a manner other than recommended may induce the development of skin irritation to workers handling the treated fruits. Harmful if swallowed. Avoid contact with skin, eyes or clothing. Do not contaminate water by cleaning of equipment or disposal of waste.

## FIRST AID TREATMENT

If STOP-MOLD "F" is splashed on skin, wash affected area immediately with water and apply vinegar to stop irritation. If eyes are affected, flush immediately with clear water, followed by vinegar diluted with 3 parts of water. Consult a doctor as soon as possible following the above emergency treatment.

DO NOT REUSE  
CONTAINER  
DESTROY WHEN EMPTY

# STOP-MOLD "F"

U.S.D.A. REGISTRATION NO. 11516-1

A fungicide For Post Harvest Treatment of Apples, Pears, Citrus, Peaches

ANALYSIS	
<b>ACTIVE INGREDIENTS</b>	
Sodium Orthophenylphenate, anhydrous	99.5%
<b>INERT INGREDIENTS</b>	
Water, Sodium Silicate	0.5%
<b>TOTAL</b>	<b>100%</b>

## Directions For Use

### 1 FOR TREATING APPLES AND PEARS

- A. For control of rots such as those caused by blue and gray mold, use STOP-MOLD "F" as an initial charge of 1 part by volume to 60 parts of water (6 1/2 U. S. Quarts to 100 U. S. Gallons) which provides a 0.5 percent sodium o-phenylphenate tetrahydrate solution in the washer tank. Fruits should be exposed to the STOP-MOLD "F" treated washing solution for not less than 20 seconds.

**CAUTION:** Do NOT USE STOP-MOLD "F" IN RINSE. FRUITS MUST BE RINSED AFTER TREATMENT WHEN NECESSARY TO STOP WASHER. FRUITS IN PROCESS OF TREATMENT SHOULD BE RINSED OR REMOVED IMMEDIATELY.

- B. To maintain the concentration at the effective level, add 1 U. S. Pint of STOP-MOLD "F" for each 3 U. S. tons of fruit washed. When adding water to keep up the level in the tank, include 1 U. S. Pint of STOP-MOLD "F" to each 20 U. S. Gallons of water added. **NOTE:** Both charges should be replenished at frequent intervals.

DAILY ANALYSIS OF THE WASHING SOLUTION SHOULD BE MADE TO GUIDE THE USER IN MAINTAINING A UNIFORM STOP-MOLD "F" CONTENT.

- C. Washing tank should be emptied, cleaned and filled with fresh solution after treating 80 U.S. tons of fruit for each 100 U.S. Gallons of washing solution content, unless the accumulation of dirt, leaves, or trash requires more frequent changes.

### 2. FOR TREATING CITRUS FRUITS:

- A. For control of rot of lemons (except brown rot) use one part of STOP-MOLD "F" to 49 parts of water. This provides a 0.6 percent of sodium o-phenylphenate tetrahydrate solution. For oranges, use one part of STOP-MOLD "F" to 82 parts of water. This provides a 0.34 percent of sodium o-phenylphenate tetrahydrate solution. Fruits should be exposed to either treatment for 2 to 4 minutes.

**NOTE:** Treatment must be followed by a fresh water rinse.

- B. To control citrus brown rot (*Phytophthora* spp.), the STOP-MOLD "F" treated washing solution may be heated to 115 to 118° F. (46 to 48 Deg. C.). STOP-MOLD "F" residue retards fruit-to-fruit spread of brown rot.

**CAUTION:** (1) Exposure of fruits to heated solution should not be longer than 4 minutes. (2) Where heated solution is used, freshly picked fruit is more subject to rind discoloration than that picked 24 hours or longer before treatment. (3) To avoid rind discoloration the pH of STOP-MOLD "F" washing solutions must be maintained at 11.5 to 12.0 NEVER HIGHER THAN A VALUE OF 12.

- C. The concentration of STOP-MOLD "F" solution and the proper pH value is maintained by automatic dispensing units, available to STOP-MOLD "F" users.

- D. Tribasic sodium phosphate (NaPO<sub>4</sub>) may be added at the rate of 3 pounds to 100 gallons of washing solution. T. S. P. helps to clean fruits and to stabilize the pH.

- E. Washing tank should be emptied, cleaned and filled with fresh solution after treating 200 U.S. tons of fruit for each 100 U.S. Gallons of washing solution content.

### FOR TREATING PEACHES

- A. STOP-MOLD "F" gives excellent control of peach decay when used at a concentration of one part by volume to 49 parts of water. This provides a 0.6 percent sodium o-phenylphenate tetrahydrate solution. Exposure of the peaches to this solution should be 20 to 30 seconds. Modern, conventional Pacific Northwest apple washers maintain the above exposure time.

**CAUTION:** To avoid surface discoloration of peaches, the pH of STOP-MOLD "F" washing solution must be maintained at a value of 11.5 to 12.0 NEVER HIGHER THAN A VALUE OF 12.

**NOTE:** The high pH also provides a defuzzing action on the peaches which gives them a smooth appearance.

- B. To provide a pH of 11.8 use 2/3 of a pound of sodium hydroxide (NaOH, or caustic soda) for each 100 U.S. gallons of treating solution. To provide a pH of 12, 1 1/4 pounds of sodium hydroxide will be required. The proper amount of sodium hydroxide should be added to a bucket of water, stirred to dissolve, and this solution added to the washer tank.

- C. To maintain the above pH level, approximately 1 pound of sodium hydroxide will be required for each 10 U.S. tons of fruit treated. This replenishing rate will vary depending on equipment, so frequent tests should be made to guide the user in keeping a uniform value. A pH meter, available from this company, should be used to determine the pH.

- D. To maintain the concentration of STOP-MOLD "F" at the effective level, add approximately 1 U.S. pint of STOP-MOLD "F" for each 3 U.S. tons of fruit washed. When adding water to maintain the level of the solution in the tank, include 1 U.S. pint of STOP-MOLD "F" for each 20 U.S. gallons of water added. **NOTE:** Both charges should be replenished at frequent intervals. Daily analysis of the washing solution should be made to guide the user in maintaining a uniform STOP-MOLD "F" content.

**CAUTION:** (1) Do not use STOP-MOLD "F" or caustic in the rinse. (2) Fruit should be rinsed after treatment. (3) When necessary to stop washer, the machine should be cleaned or the fruit manually rinsed with a hose immediately.

- E. Washing tank should be emptied, cleaned, and refilled the same as recommended for apples and pears.

### 4 FOR TREATING TOMATOES

- A. For the control of bacteria and fungi on fresh tomatoes during shipment and sale, proceed as follows:

(1) when treated in flood, or spray-type washers, the entire treatment procedure recommended for peaches should be followed, except that the concentration of STOP-MOLD "F" should be 1 part by volume to 42 parts of water. This provides a 0.7 percent sodium o-phenylphenate tetrahydrate solution. Fruits should be exposed to this solution for 20 to 30 seconds. (2) when a treatment tank is used, the concentration of STOP-MOLD "F" should be 1 part to 70 parts of water by volume. This provides a 0.4 percent solution of sodium o-phenylphenate tetrahydrate. Fruits should be exposed to this solution for 2 to 4 minutes.

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Manufactured For:  
Standard Fruits, Inc.  
P.O. Box 1829 - Seattle, Washington 98111

\*Equivalent to sodium orthophenylphenate, tetrahydrate

## Disclaimer:

The manufacturer and distributor make no warranty, expressed or implied, concerning the use of this product other than indicated on the label. The recommendations on the label for use of this product are based upon tests believed to be reliable. The use of this product being beyond the control of the manufacturer or distributor, no warranty, 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. The buyer must assume all responsibility, including injury or damage, resulting from its mis-use as such, or in combination with other materials.

## NET CONTENTS

30 U.S. Gallons

25 Imperial Gallons

Label Printed in U.S.A.

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U.S.D.A. REGISTRATION NO. 11516-2

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<b>ACTIVE INGREDIENTS</b>	
Sodium Orthophenylphenate, anhydrous	23%*
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Water, Sodium Silicate	77%
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**CAUTION:** (1) Do not use STOP MOLD "F" or caustic in the presence of fruit. (2) Fruit must be rinsed after treatment. (3) When necessary to stop washer, the machine should be cleaned or the fruit manually rinsed with a hot compressed air.

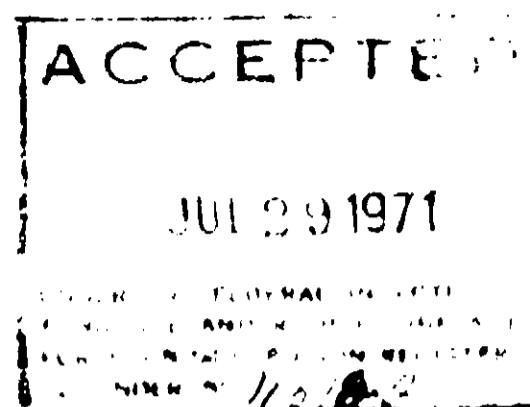
E. Washing tank should be emptied, cleaned, and refilled the same as recommended for apples and pears.

### 4. FOR TREATING TOMATOES

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B. The same PRECAUTIONS specified for peach treatment should be strictly followed.



11516-2

**CAUTION**  
KEEP OUT OF  
REACH OF  
CHILDREN

STOP-MOLD "F" in its undiluted form is highly alkaline. Care should be exercised when emptying the undiluted concentrate from the drum or when filling the dispenser tank to avoid splashing on face, hands, or in eyes. Use of this material at greater concentrations, or in a manner other than recommended may induce the development of skin irritation to workers handling the treated fruits. Harmful if swallowed. Avoid contact with skin, eyes or clothing. Do not contaminate water by cleaning of equipment or disposal of waste.

## FIRST AID TREATMENT

If STOP-MOLD "F" is splashed on skin, wash affected area immediately with water and apply vinegar to stop irritation. If eyes are affected, flush immediately with clear water, followed by vinegar diluted with 3 parts of water. Consult a doctor as soon as possible following the above emergency treatment.

DO NOT REUSE  
CONTAINER  
DESTROY WHEN EMPTY

Manufactured For  
Standard Fruits, Inc  
P.O. Box 1829 - Seattle, Washington 98111

\*Equivalent to sodium orthophenylphenate, tetrahydrate

# COLORADO CREOSOTE

Contents One Gallon

EPA Reg. No. 11614-1

## CREOSOTE

### DIRECTIONS FOR USE

**FENCE POSTS, POLES, FOUNDATION TIMBERS, SHINGLES, AND HEAVY WOODEN MEMBERS** — All of these wood products, to be treated, should be free of Bark, Dry, and well seasoned, then immerse the wood in Hot (150°) COLORADO CREOSOTE for a period of 1 to 2 hours to be an effective wood preserver. For the brush or painting method at least two flowing coats of warm COLORADO CREOSOTE should be applied to all wood that is to come in contact with the ground.

### KEEP OUT OF REACH OF CHILDREN

Harmful if swallowed. Avoid contact with skin, eyes or clothing. Avoid contamination of feed or foodstuffs. Avoid breathing of vapor. May cause skin irritation or may produce Severe Burns if creosote comes in contact with the skin.

Disposal of empty containers: DO NOT REUSE. Empty and flush with water and detergent, then destroy empty container by crushing and then bury in a sanitary land fill.  
Fish and/or Wildlife Caution: This product is toxic to fish, wildlife and birds. Keep out of lakes, streams or ponds. Do Not Contaminate water by cleaning of equipment, or disposal of wastes. **APPLY THIS PRODUCT ONLY AS SPECIFIED ON THIS LABEL.**

### ANTIDOTES

External—flush with water and bathe with diluted alcohol or a bland oil (olive, cottonseed, linseed). Internal—Give milk, raw egg white, mucilage, gruel, or cornstarch paste and follow with an emetic (tablespoon of mustard in a tumbler of warm water). **CALL PHYSICIAN.**

### CONTAINS

ACTIVE INGREDIENTS: Coal Tar Creosote  
INERT INGREDIENTS: (max)

98.5%  
1.5%

Warranty: We warrant that the material herein is of the highest quality and that it will conform to the description and other statements on the label. We do not warrant that the goods herein are fit for any particular purpose, except as stated on the label. The goods herein are sold for the general purposes stated on the label.

Mfg. By:

**KOPPERS CO., INC. — Pittsburgh, Pa. 15219**

Packed By:

**TRI-STATE SUPPLY**

P.O. Box 9505  
Denver, Colo. 80209

**ACCEPTED**

**JAN 29 1976**

Under the Federal Insecticide,  
Fungicide, and Rodenticide Act,  
this product has been found to  
be in compliance with the requirements  
of the Act and is registered under  
EPA Reg. No. 11614-1

11614-1