

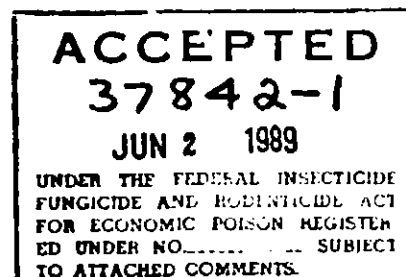
Amended 4/25/89  
Imal Ltda. Label  
Label on Pad

UVAS QUALITY GRAPE GUARD

Retards Decay in Table Grapes -- Since 1968

ACTIVE INGREDIENT

Anhydrous Sodium Bisulfite (Na <sub>2</sub> S <sub>2</sub> O <sub>5</sub> )	98%
Inert Ingredients	2%



DIRECTIONS FOR USE:

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

AGRICULTURAL USE:

To assure freshness by the fungicidal control of botrytis cinerea on table grapes.

Remove pad from case before display of grapes for sale or after removal of container from retail store refrigeration facilities.

If this pad is torn, remove pad and damaged grapes and hold remainder of contents for 24 hours before displaying.

DISPOSAL:

Collect pads for disposal in polyethylene garbage bag. Tie bag and place in regular trash receptacle.

Manufactured by  
Imal Ltda.  
Avda. Bulnes 98  
Santiago, Chile

(under license of Uvas Quality Packaging, Inc. CA)  
EPA Reg. N° 37842-xxx EPA Est. N° \_\_\_\_\_

California Registration N° 50929-50007 AA  
Spain Patente N° 195,601

Net contents: 0.245 oz (7 grams)

Storage Label on  
Wholesale Container

Keep this product dry in a tightly closed container, when not in use. Store in a cool, dry, well-ventilated area away from heat and flame. In case of decomposition, isolate container (if possible) and flood area with large amounts of water to dissolve all material before discarding this container. Do not reuse empty container but place in trash collection.

Supplemental Label In  
Wholesale Container

Directions For Use

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

Agricultural Use

To assure freshness by the fungicidal control of botrytis cinerea on table grapes.

1. Pad contents should never come in direct contact with table grapes.
2. Do not use defective pad, e.g., torn pad or broken seal.
3. Use a polyethylene liner in an appropriate shipping container.
4. Cover bottom of the polyethylene liner with fine wood shavings or other suitable packing material.
5. A sheet of tissue may be placed on the packing material and over the sides of the box.
6. Tissue-wrap grape bunches, if desired, and pack in box.
7. If tissue is used, fold it over the top of the grapes.
8. Lay a single pad containing anhydrous sodium bisulfite over the

tissue. Do not place more than 1 pad for each 8.2 kg (18.0 lbs.) of table grapes.

9. Fold the polyethylene liner over the pad. Seal the box.
10. Place the boxes of packed grapes in refrigerated storage at 0-2°C.
11. Remove pad from case before display of grapes for sale or after removal of container from retail store refrigeration facilities.
12. If the pad is torn, remove pad and damaged grapes and hold remainder of contents for 24 hours before displaying.