

**PRECAUTIONARY STATEMENTS**  
Hazards To Humans and Domestic Animals

**DANGER**

Liquified or pressurized gas can cause frost burns. Do not get in eyes or on skin. Wear long-sleeved shirt, long pants, boots, goggles and chemical resistant gloves while handling cylinders or any application equipment under pressure. Harmful if inhaled. Avoid breathing vapors. Do not enter unventilated treatment areas unless wearing a respirator approved by NIOSH/MSHA for this use.

**PHYSICAL OR CHEMICAL HAZARDS**

Extremely flammable. Contents under pressure. Keep away from fire, sparks, and heated surfaces. Do not puncture or incinerate container. Exposure to temperatures above 130 degrees Fahrenheit may cause bursting.

**IMPORTANT NOTICE**

This container is to be returned to LIVINGSTON CHEMICALS, INC. or its designated agent for refilling when emptied. Unauthorized filling of this container is prohibited by Federal Law.

**GENERAL INFORMATION**

Plants produce ethylene to induce chlorophyll degradation and ripening. The exposure of tomatoes and other fruiting vegetables, citrus and pome fruits, bananas, mangoes, and avocados to LIVINGSTON'S NATURE-RIPE™ ethylene will result in a faster and more uniform breakdown of chlorophyll than if not treated.

LIVINGSTON'S NATURE-RIPE™ is flammable in concentrations of 3.1 to 31 percent in air (31,000 to 310,000 parts per million).

**DIRECTIONS FOR USE**

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

**STORAGE AND DISPOSAL**

Storage: Store cylinder and regulators in a safe place, away from the weather, when not in use. CONTENTS UNDER PRESSURE. DO NOT MOVE OR STORE CYLINDER WITHOUT SAFETY CAP SECURELY IN PLACE. DO NOT STORE NEAR HEAT OR FLAME.

Pesticide Disposal: Do not contaminate water, food or feed by storage or disposal. Excess gas that cannot be held in proper storage for later use should be returned to supplier.

Container Disposal: Return empty cylinder for reuse.

**LIVINGSTON'S**  
**NATURE-RIPE™**

For use in ripening rooms to accelerate the ripening of tomatoes and other fruiting vegetables, citrus and pome fruits, bananas, mangoes, and avocados

Active Ingredient	
Ethylene.....	99.9%
Inert Ingredients.....	0.1%
Total.....	100.0%

**FLAMMABLE GAS**

Keep Away From Heat and Flame

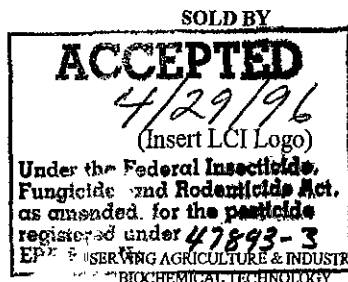
**KEEP OUT OF REACH OF CHILDREN**

**DANGER**

**STATEMENTS OF PRACTICAL TREATMENT:**

**IF IN EYES:** Flush with plenty of water. Call a physician.  
**IF ON SKIN:** Flush with plenty of soap and water. Get medical attention.  
**IF INHALED:** Remove victim to fresh air. If not breathing, give artificial respiration, preferably mouth-to-mouth. Get medical attention.

**SEE SIDE PANEL FOR PRECAUTIONARY STATEMENT**



P.O. BOX 5799  
Virginia Beach, Virginia 23455 USA

Telephone: 804-460-3115

Fax: 804-460-0391

EPA Reg. No. 47893-3  
EPA Est. No. 57577-TX-001

**NET CONTENTS**

_____ 4 Pounds	_____ 9 Pounds
_____ 10 Pounds	_____ 30 Pounds

IF OTHER, WRITE IN WEIGHT HERE: \_\_\_\_\_

**APPLICATION**

LIVINGSTON'S NATURE-RIPE™ ethylene should be applied to the air of rooms designed for the ripening of fruits and vegetables listed maintaining proper humidity (minimum of 85% relative humidity) and complete air exchange of at least 2 times per 24 hour period.

LIVINGSTON'S NATURE-RIPE™ ethylene is used to ripen tomatoes and other fruiting vegetables, citrus and pome fruits, bananas, mangoes, and avocados at normal room temperature, 68 to 70 degrees Fahrenheit. Exposure of LIVINGSTON'S NATURE-RIPE™ ethylene is made until the desired coloring of the fruits and vegetables has occurred. Always use regulator or flowmeter (with fixed orifice) mounted on the cylinder to reduce the pressure of the gas. Do not open valve without proper regulator attached firmly to the cylinder.

To determine the amount of LIVINGSTON'S NATURE-RIPE™ ethylene required, calculate the cubic volume of the ripening room by multiplying the height X width X length.

**TOMATOES** and other fruiting vegetables, **POME FRUITS**, **BANANAS**, **MANGOS**, and **AVOCADOS**: Use ½ to 1 cubic feet of LIVINGSTON'S NATURE-RIPE™ ethylene per 1,000 cubic feet of room volume for a concentration of approximately 500 to 1,000 parts per million (PPM) within a 24 hour period of application. Air must be exchanged to flush the room of carbon dioxide emitted by fruits or vegetables during ripening. Ripening rooms should be opened at least 2 times per 24 hours, for at least 15 minutes, or be equipped with a fan and 2 inch hole for complete exchange with outside air of 2 (each 12 hours) to 4 (each 6 hours) times per 24 hours. The higher limit (1 cf/1,000 cf of room volume) should be used when exchanging the air at 4 times per 24 hours (every 6 hours).

**CITRUS**: Apply 0.12 to 0.48 cf LIVINGSTON'S NATURE-RIPE™ ethylene per 24 hours per 1,000 cf of room volume with complete air exchange 1 to 2 times per hour (24 to 48 times per 24 hours) to maintain 5 to 10 PPM. **ARIZONA** and **CALIFORNIA CITRUS** should not be exposed to more than 5 PPM; do not exceed 0.24 cf LIVINGSTON'S NATURE-RIPE™ ethylene per 1,000 cf of room volume per 24 hours with less than 2 air exchanges per hour (48 times per 24 hours).

**GASTEC PUMPS & TUBES** or other similar detection equipment may be used to monitor ethylene PPM inside the ripening room.

**ADDITIONAL INFORMATION**

For additional information, contact local Agricultural Extension Office, Agricultural University or Livingston Chemicals, Inc.

**WARRANTY**

Seller makes no warranty, expressed or implied, concerning the use of this product other than as indicated on the label. Buyer assumes all risk of use and/or handling of this material when such use and/or handling is contrary to label instructions.