

64864-48

10-3-2002

1/4

Label text for EPA Reg. No. 64864-48

PacRite® Sodium Hypochlorite 12.5%

For post-harvest sanitization of organisms causing decay of apple, asparagus, cabbage, carrots, cauliflower, celery, cherries, citrus, cucumber, lettuce, mushrooms, nectarines, onions, peaches, pears, peppers, potatoes, prunes, quinces, and radishes.

ACTIVE INGREDIENT:

Sodium hypochlorite 12.5%

OTHER INGREDIENTS: 87.5%

Total 100.0%

1.2 lbs available chlorine/gallon

EPA Reg. No. 64864-48

EPA Est. No. 64864-WA-1

**KEEP OUT OF REACH OF CHILDREN
DANGER**

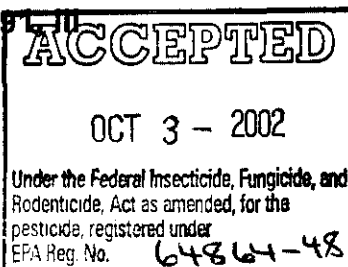
FIRST AID	
Have the product container or label with you when calling a poison control center or doctor, or going for treatment.	
If in eyes	<ul style="list-style-type: none"> • Hold eye open and rinse slowly and gently with water for 15 – 20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. • Call a poison control center or doctor for treatment advice.
If on skin or clothing	<ul style="list-style-type: none"> • Take off contaminated clothing. Rinse skin immediately with plenty of water for 15 – 20 minutes. • Call a poison control center or doctor for treatment advice.
If swallowed	<ul style="list-style-type: none"> • Call a poison control center or doctor immediately for treatment advice. • Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person.
If inhaled	<ul style="list-style-type: none"> • Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth if possible. • Call a poison control center or doctor for further treatment advice.
NOTE TO PHYSICIAN Probable mucosal damage may contraindicate the use of gastric lavage.	

Net Contents: 5 Gallons / 55 Gallons

DOT Shipping Name:

Hypochlorite Solutions, 8, UN 1791

Manufactured for:
Pace International, LLC
1011 Western Avenue, Suite 505
Seattle, WA 98104
800-936-6759



**PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

DANGER. Corrosive. May cause severe skin and eye 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 and mist. 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, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination Systems (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product into sewer systems without previously notifying the local sewage treatment plant authority. For guidance, contact your state water board or regional office of the EPA.

PHYSICAL AND 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 IN A MANNER
INCONSISTENT WITH ITS LABELING.**

SANITIZATION OF NONPOROUS FOOD CONTACT SURFACES

RINSE METHOD: A solution of 100 ppm available chlorine may be used in the sanitizing solution if a chlorine test kit is available. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to insure that the available chlorine does not drop below 50 ppm. Prepare a 100 ppm sanitizing solution by thoroughly mixing 2 oz of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight.

Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. If solution contains less than 50 ppm available chlorine, as determined by a suitable test kit, either discard the solution or add sufficient product to reestablish a 200 ppm residual. Do not rinse equipment with water after treatment and do not soak equipment overnight.

Sanitizers used in automated systems may be used for general cleaning, but may not be re-used for sanitizing purposes.

AGRICULTURAL USES – FRUIT & VEGETABLE SANITIZATION

APPLICATION: For recommended concentration of available chlorine for various agricultural commodities to be treated, see table below. To obtain a 100 ppm solution of chlorine, add 0.75 gallons of PacRite® Sodium Hypochlorite 12.5% to 1,000 gallons of water. Use of Hydrochloric Acid to control pH is highly recommended (0.25 gallons). For other application rates, dilute accordingly.

Note: This product degrades with age. Monitoring chlorine level and increasing dosage, as necessary, is recommended to obtain the required level of available chlorine. Since chlorine reacts readily with dirt and other organic matter in dip tanks, the concentration should be checked at least three to four times each day by use of chlorometric or titrimetric kit. Once opened, use the entire contents of the container within 30 days.

Recommended levels of chlorine:

<u>Commodity</u>	<u>ppm of available chlorine to use</u>
Apple	150-200
Artichokes	100-150
Asparagus	125-150
Brussels Sprouts	100-150
Carrots	100-200
Cauliflower	300-400
Cherry	75-100
Celery	100-110
Chopped Cabbage ²	80-100
Chopped Lettuce ²	80-100
Cucumbers	300-350
Green Onions	75-120
Lemon and Grapefruit	40-50
Melons ⁵	100-150
Mushrooms ³	100-120
Oranges (in drencher)	20-30
Peaches, Nectarines & Plums	50-100
Pears (without buffer)	200-300
Peppers ^{1,4}	300-400
Potatoes ^{1,4}	65-125
Radishes	100-150
Stonefruits (Hydrocooler)	30-75
Tomatoes	300-350

Note:

1. Concentration given for use in flow through washer systems only.
2. After treatment, the adhered moisture must be removed by a centrifugation process.
3. After treatment with the chlorinated water, the mushrooms must be treated with an approved anti-oxidant to prevent browning.
4. For treating peppers in a dump tank use 100-135 ppm Cl₂;
For treating potatoes in a pit system use 100-150 ppm Cl₂;
For treating tomatoes in a dump tank system use 70-120 ppm Cl₂.
5. For hydrocooler use 10 ppm.

STORAGE & DISPOSAL

Do not contaminate food, or feed by storage, disposal or cleaning of equipment.

Pesticide Storage: Store this product in a cool, dry, well-ventilated area away from direct sunlight and heat to avoid deterioration. In case of spill, flood areas with large quantities of water.

Pesticide Disposal: Product or rinsate that cannot be used should be diluted with water and disposed of in a sanitary sewer.

Container Disposal: Rinse empty container thoroughly with water and either return it to manufacturer, or discard by placing in trash collection.

IMPORTANT: Read the information below before using this product. If the terms are not acceptable, you should return the unopened product container immediately for a complete refund.

LIMITED WARRANTY, TERMS OF SALE, AND LIMITATION OF LIABILITY

Upon purchase or use of this product, purchaser and user agree to the following terms:

Warranty: Pace International, LLC (the Company) warrants that this product conforms to the chemical description on the label in all material respects and is reasonably fit for the purpose referred to in the directions for use, subject to the exceptions noted below, which are beyond the Company's control. The Company makes no other representation or warranty, express or implied, concerning the product, including no implied warranty of merchantability or fitness for a

4/4

particular purpose; no such warranty shall be implied by law, and no agent or representative is authorized to make any such warranty on the Company's behalf.

Terms of Sale: The Company's directions for use of this product should be followed carefully. It is impossible to eliminate all risks inherently associated with use of this product. Crop injury, ineffectiveness or other unintended consequences may result because of such factors as weather conditions, presence of other materials, and the manner of use or application (including failure to adhere to label directions), all of which are beyond the Company's control. All such risks are assumed by the user. Sale of this product is governed by the internal laws of the state of Washington; any action with respect to this product shall be brought exclusively in the state or federal courts located at Seattle, Washington U.S.A.

Limitation of Liability: The exclusive remedy against the Company for any cause of action relating to the handling or use of this product is a claim for damages, and in no event shall damages or any other recovery of any kind exceed the price of the product which caused the alleged loss, damage, injury or other claim. Under no circumstances shall the Company be liable for any special, indirect, incidental or consequential damages of any kind, including loss of profits or income, and any such claims are hereby waived.

The Company and the seller offer this product, and the purchaser and user accept this product, subject to the foregoing warranty, terms of sale and limitation of liability, which may be varied or modified only by an agreement in writing signed on behalf of the Company by an authorized representative.

042902 Draft First Aid