

PM 32 68182-15 8-13-98 1049
US ENVIRONMENTAL PROTECTION AGENCY
OFFICE OF PESTICIDES PROGRAMS
REGISTRATION DIVISION (75-767)
WASHINGTON, DC 20460

EPA REGISTRATION NO.

68182-15

DATE OF ISSUANCE

AUG 13 1998

TERM OF ISSUANCE

NAME OF PESTICIDE PRODUCT

PacRite Sodium Hypochlorite 12.5%

NOTICE OF PESTICIDE: REGISTRATION
 REREГИSTRATION

(Under the Federal Insecticide, Fungicide,
and Rodenticide Act, as amended)

NAME AND ADDRESS OF REGISTRANT (Include ZIP code)

EcoScience Produce Systems Corporation
P.O. Bos 3228
Orlando, FL 32802-3228

NOTE: Changes in labeling formula differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Registration Division prior to use of the label in commerce. In any correspondence on this product always refer to the above U.S. EPA registration number.

On the basis of information furnished by the registrant, the above named pesticide is hereby Registered/Reregistered under the Federal Insecticide, Fungicide, and Rodenticide Act.

A copy of the labeling accepted in connection with this Registration/Reregistration is returned herewith.

Registration is in no way to be construed as an indorsement or approval of this product by this Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by others.

This product is conditionally registered in accordance with FIFRA section 3(c)(7)(A) provided that you:

1. Submit and/or cite all data required for registration/reregistration of your product under FIFRA section 3(c)(5) and section 4 when the Agency requires all registrants to similar products to submit such data.
2. Make the labeling changes listed below before you release the product for shipment.
 - a. Add the phrase "EPA Registration No. 68182-15".
 - b. On the Confidential Statement of Formula you listed the upper and lower certified limits of concentration for both the active ingredient and the water dilute which is not necessary for a re-packaging, but if the concentrations are listed, the lower limit must be lower than the nominal concentration.

You should either remove the upper and lower certified limit values of the ingredients or revise the lower certified limit of the active ingredient to be lower than the nominal concentration (within 5% of the nominal value).

Resubmit a revised Confidential Statement of Formula.

ATTACHMENT IS APPLICABLE

SIGNATURE OF APPROVING OFFICIAL



DATE

2014

Resubmit a revised Confidential Statement of Formula.

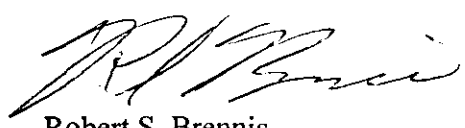
- c. **Revise the "Environmental Hazards" statement to read: "This pesticide is toxic to fish and aquatic organisms. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or public waters unless this product in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.**

- d. Delete "or by burying in an approved landfill."

Submit one copy of your final printed labeling before you release the product for shipment. Refer to the A-79 enclosure for a further description of final printed labeling.

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6(e). Your release for shipment of the product constitutes acceptance of these conditions.

A stamped copy of the label is enclosed for your records.



Robert S. Brennis
Product Manager (32)
Regulatory Management Branch II
Antimicrobial Division (7504C)

EcoScience

Produce Systems Corporation

PacRite®

Sodium Hypochlorite 12.5

A solution of Sodium Hypochlorite for control 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 after harvest.

ACTIVE INGREDIENT:

Sodium hypochlorite.....12.5%

OTHER INGREDIENTS:.....87.5%

TOTAL: * 100.0%

1.2 lbs Available Chlorine/Gallon

Net Contents: 5 to 55 Gallons (19 to 208 liters)

DANGER

KEEP OUT OF REACH OF CHILDREN

STATEMENT OF PRACTICAL TREATMENT

IF CONTACT WITH EYES OCCURS, flush with water for at least 15 minutes. Get prompt medical attention. IF CONTACT WITH SKIN OCCURS, wash with plenty of soap and water. IF SWALLOWED, drink large amounts of water. DO NOT induce vomiting. Call a physician or poison control center immediately.

See additional precautions on side panel.

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 public waters unless this product is specially identified and addressed in a NPDES permit. Do not discharge effluent containing this product to sewer systems without previously notifying the 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.

STORAGE AND DISPOSAL: Do not contaminate food or feed by storage, disposal, or cleaning of equipment. 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. Rinse empty container thoroughly with water and either return it to manufacturer, or discard by placing in trash collection or by burying in an approved landfill. Product or rinsate that cannot be used, should be diluted with water and disposed of in a sanitary sewer.

APPLICATION: For recommended concentration of available chlorine for various agricultural commodities to be treated see table on right panel. 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 PacRite® Hydrochloric Acid to control pH is highly recommended (0.25 gallons). For other application rates, use appropriate dilutions.

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.

Directions For Use Continued On Next Panel.

ACCEPTED with COMMENTS in EPA Letter Dated:

EPA EST. NOS. 68182-CA-01, 68182-FL-01

EPA REG. NO. 68182-RL

AUG 13 1998

Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended, this pesticide is registered under EPA Reg. No.

DOT Shipping Name: Hypochlorite Solutions, 8, UN 1791, III

68182-15

APB

FOR THE SANITATION 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 1 oz. of this product with 10 gallons water. If no test kit is available, prepare a 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.

DIRECTIONS FOR USE CONTINUED ON NEXT PANEL

ACCEPTED
with COMMENTS
in EPA Letter Dated:

AUG 13, 1998

Under the Federal Insecticide,
Fungicide, and Rodenticide Act as
amended, for the pesticide
registered under EPA Reg. No. 68182-15

EcoScience Product Systems Corporation
4300 L.B. McLeod Road
P.O. Box 3228 - Orlando, FL 32802-3228
Telephone (407) 872-2224, Fax (407) 872-2261

(Last revision May 27, 1998)

FOR AGRICULTURAL USES

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.

WARRANTY

ECOSCIENCE warrants that this material conforms to the chemical description on the label and is reasonably fit for the purposes referred to in the Directions for Use, subject to the risks referred to therein. ECOSCIENCE makes no other express or implied warranty, including any other express or implied warranty of fitness or merchantability, and no agent of ECOSCIENCE is authorized to do so except in writing, with a specific reference to this warranty. Any damage arising from a breach of this warranty shall be limited to direct damages and shall not include consequential damages, such as loss of profits or values.

Handwritten signature