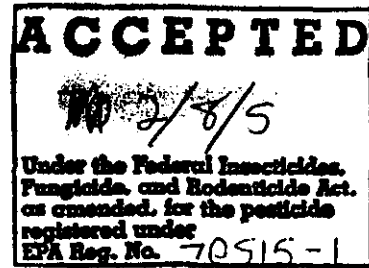


LPE-94 10% Aqueous

GROWTH REGULATOR

(Alternate Brand Names: NPI 105 for Grapes, NPI 116 for Tomatoes, NPI 119 for Cranberries, SigniVine™, SigniRipe™, SignaFresh™, MT 400™)

- LPE is a growth regulator that enhances fruit quality, ripening and shelf life of select fruits, flowers and vegetables.
- With SignaFresh™ Technology.
- Quality Enhancer™
- Fresh Focus™
- MasterFresh™
- OMRI Listed™ (logo)
- For Organic Production (logo)



Active Ingredient:
 Lysophosphatidylethanolamine (LPE) 10%
Other Ingredients: 90%
Total..... 100%

Contains 0.835 lbs. LPE per gallon

KEEP OUT OF REACH OF CHILDREN CAUTION

See side (back) panel for additional precautionary statements.

EPA Reg. No.: EPA Reg. No. 70515-1
EPA Est. No.: XXXXX-XX-X

Manufactured for: Nutra-Park Inc.
3225 Deming Way, Suite 140
Middleton, WI 53562

Net Contents: 1 quart, 1 gallon, 2.5 gallons, 5 gallons, 10 gallons

PPE requirement for early entry to treated areas that is permitted under the Worker Protection Standard and that involves contact with anything that has been treated, such as plants, soil or water, is coveralls over long-sleeved shirt and long pants, waterproof gloves and shoes plus socks.

Non-Agricultural Use Requirements

The requirements in this box apply to uses of this product that are **not** within the scope of the Worker Protection Standard for agricultural pesticides (40 CFR Part 170). The WPS applies when this product is used to produce agricultural plants on farms, forests, nurseries or greenhouses.

Keep unprotected persons out of treated areas until sprays have dried or dusts have settled. For post-harvest treated commodities, only protected persons should handle until dip or spray has dried.

General:

LPE is a biochemical growth regulator that enhances fruit quality, ripening and shelf life of select fruits, flowers and vegetables. LPE application does not enhance respiration, like other ripening agents. LPE is also known to reduce senescence by inhibiting some of enzymes involved in membrane breakdown. For these reasons, LPE enhances and promotes shelf life. When applied to physiologically mature fruit (at breaker stage, i.e. early stage of ripening), it stimulates and promotes ripening.

READ ENTIRE LABEL BEFORE USING THIS PRODUCT.

Mixing Instructions:

Shake well (1-3 minutes) before mixing. Dilute product with water achieve application rate for intended use. Add half the water to tank, then add LPE-94 10% Aqueous. Add remaining water and mix thoroughly.

Pre-Harvest Application Directions:

Apply LPE-94 10% Aqueous in water to wet fruit uniformly, using conventional ground or aerial application equipment. For better coverage, use a sticker deposition agent. Contact your Nutra-Park Representative for guidance on surfactant or adjuvant selection and use. Do not use with organo-silicone surfactants and use antifoam agents sparingly.

Follow directions for specific crop listed below:

4 8 14

PRE HARVEST APPLICATION					
Crop		Rate in oz/acre	Use	Special Instructions	
Fruiting Vegetables					
Eggplants		8 - 30 (27)	<ul style="list-style-type: none"> • Increased early marketable yield • Accelerated fruit ripening • Uniform color development • Improved fruit quality 	<ul style="list-style-type: none"> • Apply approximately two weeks prior to harvest. 	
Tomatoes	Vine Ripe	Field	8 - 30	<ul style="list-style-type: none"> • Increased early marketable yield • Uniform color development • Improved fruit firmness 	<ul style="list-style-type: none"> • Apply 10 to 14 days prior to desired yield response. • Reapply at 14-day intervals to repeat desired yield response.
Tomatoes	Vine Ripe	Greenhouse	2 - 4	<ul style="list-style-type: none"> • Increased early marketable yield • Uniform color development • Improved fruit firmness 	<ul style="list-style-type: none"> • Apply 7 to 10 days prior to desired yield response. • Reapply at 7 to 14 day intervals to repeat desired yield response.
Tomatoes		Processing	15 - 45	<ul style="list-style-type: none"> • Increased early marketable yield • Uniform color development • Improved fruit firmness 	<ul style="list-style-type: none"> • Apply approximately two weeks prior to harvest.

Peppers	Red	8 – 30 (27)	<ul style="list-style-type: none"> • Accelerated fruit ripening • Increased early marketable yield • Uniform color development • Improved fruit quality 	<ul style="list-style-type: none"> • Apply approximately two weeks prior to harvest.
	Green	8 – 30 (27)	<ul style="list-style-type: none"> • Accelerated fruit ripening • Increased early marketable yield • Improved fruit quality 	<ul style="list-style-type: none"> • Apply approximately two weeks prior to harvest.
Pimentos		8 – 30	<ul style="list-style-type: none"> • Increased early marketable yield • Accelerated fruit ripening • Uniform color development • Improved fruit quality 	<ul style="list-style-type: none"> • Apply approximately two weeks prior to harvest.
Cucurbits				
Melons Squash Pumpkins		15 - 45	<ul style="list-style-type: none"> • Increased early marketable yield • Accelerated fruit ripening • Improved fruit quality 	<ul style="list-style-type: none"> • Apply approximately two weeks prior to harvest.
Berries/Small Fruits				
Raspberries Boysenberries Blackberries Blueberries		8 – 30	<ul style="list-style-type: none"> • Increased early marketable yield • Accelerated fruit ripening • Uniform color development • Improved fruit quality 	<ul style="list-style-type: none"> • Apply approximately two weeks prior to harvest.

Tree and Vine Fruits			
Avocados	8 – 30	<ul style="list-style-type: none"> • Increased early marketable yield • Accelerated fruit ripening • Uniform color development • Improved fruit quality 	<ul style="list-style-type: none"> • Apply approximately two weeks prior to harvest.
Citrus Grapefruits, Mineolas, Lemons, Limes, Mandarins, Oranges, Pummelos, Tangelos and Tangerines	8 – 30	<ul style="list-style-type: none"> • Increased early marketable yield • Accelerated fruit ripening • Uniform color development • Improved fruit quality 	<ul style="list-style-type: none"> • Apply approximately two weeks prior to harvest.
Pome Fruits Apples and Crabapples	8 – 30	<ul style="list-style-type: none"> • Increased early marketable yield • Accelerated fruit ripening • Uniform color development • Improved fruit quality 	<ul style="list-style-type: none"> • Apply approximately two weeks prior to harvest.
Pears	8 – 30	<ul style="list-style-type: none"> • Increased early marketable yield • Accelerated fruit ripening • Improved fruit quality 	<ul style="list-style-type: none"> • Apply approximately two weeks prior to harvest.
Stone Fruits Peaches, Plums and Cherries	8 – 30	<ul style="list-style-type: none"> • Increased early marketable yield • Accelerated fruit ripening • Uniform color development • Improved fruit quality 	<ul style="list-style-type: none"> • Apply approximately two weeks prior to harvest.
Apricots	8 – 30	<ul style="list-style-type: none"> • Increased early marketable yield • Accelerated fruit ripening • Improved fruit quality 	<ul style="list-style-type: none"> • Apply approximately two weeks prior to harvest.
Tree Nuts Pistachios, Walnuts, Pecans	8 – 30	<ul style="list-style-type: none"> • Accelerated fruit ripening • Improved fruit quality 	<ul style="list-style-type: none"> • Apply approximately two weeks prior to harvest

Vine Fruits				
Grapes	Raisin	30	<ul style="list-style-type: none"> • Increased early marketable yield • Accelerated fruit ripening • Improved fruit quality 	<ul style="list-style-type: none"> • Apply approximately two weeks prior to harvest.
	Wine and Juice	30	<ul style="list-style-type: none"> • Increased early marketable yield • Accelerated fruit ripening • Uniform color development • Improved fruit quality 	<ul style="list-style-type: none"> • Apply approximately two weeks prior to harvest.
	Table Grape (such as Flame Seedless, Crimson, Thompson Seedless and Red Globe)	30	<ul style="list-style-type: none"> • Increased early marketable yield • Accelerated fruit ripening • Uniform color development • Improved fruit quality 	<ul style="list-style-type: none"> • Apply approximately two weeks prior to harvest.
Kiwi Fruit		8 – 30	<ul style="list-style-type: none"> • Increased early marketable yield • Accelerated fruit ripening • Improved fruit quality 	<ul style="list-style-type: none"> • Apply approximately two weeks prior to harvest.
Others				
Coffee Mangos Pomegranates Pineapples		8 – 30	<ul style="list-style-type: none"> • Increased early marketable yield • Accelerated fruit ripening • Uniform color development • Improved fruit quality 	<ul style="list-style-type: none"> • Apply approximately two weeks prior to harvest.
Mushrooms		8 – 30	<ul style="list-style-type: none"> • Improved fruit quality • Extended shelf life 	<ul style="list-style-type: none"> • Apply approximately two weeks prior to harvest.
Cotton		15 - 45	<ul style="list-style-type: none"> • Acceleration of boll opening. 	<ul style="list-style-type: none"> • Apply when there are sufficient unopened mature bolls to produce desired yields.

Post-Harvest Application Directions:

Apply LPE-94 10% Aqueous as a washwater dip or as a spray. For dip applications add LPE-94 10% Aqueous to washwater, maintain water agitation and submerge fruit in washwater for up to 3 minutes. Follow standard handling procedures after treatment. For use as a spray, dilute LPE-94 10% Aqueous in water per the Dilution Table below, and apply uniformly to cover fruit prior to packing.

Dilution Table

Parts Per Million (PPM)	Amount of LPE-94 10% Aqueous to make 100 gallons of spray solution
25	4 fl. oz.
50	8 fl. oz.
100	16 fl. oz.
200	32 fl. oz.
500	80 fl. oz.
1000	160 fl. oz.

Follow directions below for crop specific post harvest applications directions for use.

POST HARVEST APPLICATION				
Crop		Rate (ppm) for dip and/or spray	Use	Special Instructions
Fruiting Vegetables				
Eggplants		25-100 dip 500-1000 spray	<ul style="list-style-type: none"> Improved fruit quality Extended shelf life 	<ul style="list-style-type: none"> Prior to sorting and packaging, dip fruit in well-agitated water containing LPE for up to 3 minutes or uniformly spray fruit with LPE solution to achieve full coverage. Maintain chlorine levels and water pH at recommended levels. Allow fruit to dry before packaging.
Tomatoes	Fresh Market	50-200 dip 500-1000 spray	<ul style="list-style-type: none"> Improved fruit quality Accelerated natural ripening 	<ul style="list-style-type: none"> Prior to sorting and packaging, dip fruit in well-agitated water containing LPE for up to 3 minutes or uniformly spray fruit with LPE solution to achieve full coverage. Maintain chlorine levels and water pH at recommended levels. Allow fruit to dry before packaging.

<p>Peppers</p>	<p>50-200 dip 500-1000 spray</p>	<ul style="list-style-type: none"> • Improved fruit quality • Extended shelf life 	<ul style="list-style-type: none"> • Prior to sorting and packaging, dip fruit in well-agitated water containing LPE for up to 3 minutes or uniformly spray fruit with LPE solution to achieve full coverage. • Maintain chlorine levels and water pH at recommended levels. • Allow fruit to dry before packaging.
<p>Berries/Small Fruits</p>			
<p>Blueberries Boysenberries Cranberries Currants</p>	<p>25-100 dip 500-1000 spray</p>	<ul style="list-style-type: none"> • Improved fruit quality • Extended shelf life 	<ul style="list-style-type: none"> • Prior to sorting and packaging, dip fruit in well-agitated water containing LPE for up to 3 minutes or uniformly spray fruit with LPE solution to achieve full coverage. • Maintain chlorine levels and water pH at recommended levels. • Allow fruit to dry before packaging.
<p>Tree and Vine Fruits</p>			
<p>Avocados</p>	<p>50-200 dip 500-1000 spray</p>	<ul style="list-style-type: none"> • Improved fruit quality • Accelerated natural ripening 	<ul style="list-style-type: none"> • Prior to sorting and packaging, dip fruit in well-agitated water containing LPE for up to 3 minutes or uniformly spray fruit with LPE solution to achieve full coverage. • Maintain chlorine levels and water pH at recommended levels. • Allow fruit to dry before packaging.

<p>Citrus Grapefruits, Mineolas, Lemons, Limes, Mandarins, Oranges, Pummelos, Tangelos and Tangerines</p>	<p>50-200 dip 500-1000 spray</p>	<ul style="list-style-type: none"> • Improved fruit quality • Accelerated natural ripening 	<ul style="list-style-type: none"> • Prior to sorting and packaging, dip fruit in well-agitated water containing LPE for up to 3 minutes or uniformly spray fruit with LPE solution to achieve full coverage. • Maintain chlorine levels and water pH at recommended levels. • Allow fruit to dry before packaging.
<p>Pome Fruits Apple, Crabapple and Pear</p>	<p>50-200 dip 500-1000 spray</p>	<ul style="list-style-type: none"> • Improved fruit quality • Extended shelf life 	<ul style="list-style-type: none"> • Prior to sorting and packaging, dip fruit in well-agitated water containing LPE for up to 3 minutes or uniformly spray fruit with LPE solution to achieve full coverage. • Maintain chlorine levels and water pH at recommended levels. • Allow fruit to dry before packaging.
<p>Stone Fruits Peaches, Plums, Cherries, Apricots</p>	<p>50-200 dip 500-1000 spray</p>	<ul style="list-style-type: none"> • Improved fruit quality • Extended shelf life 	<ul style="list-style-type: none"> • Prior to sorting and packaging, dip fruit in well-agitated water containing LPE for up to 3 minutes or uniformly spray fruit with LPE solution to achieve full coverage. • Maintain chlorine levels and water pH at recommended levels. • Allow fruit to dry before packaging.

Others			
Bananas	50-200 dip 500-1000 spray	<ul style="list-style-type: none"> • Accelerated natural ripening • Improved fruit quality • Extended shelf life 	<ul style="list-style-type: none"> • Prior to sorting and packaging, dip fruit in well-agitated water containing LPE for up to 3 minutes or uniformly spray fruit with LPE solution to achieve full coverage. • Maintain chlorine levels and water pH at recommended levels. • Allow fruit to dry before packaging.
Mangos Pomegranates Pineapples	50-200 dip 500-1000 spray	<ul style="list-style-type: none"> • Improved fruit quality • Extended shelf life 	<ul style="list-style-type: none"> • Prior to sorting and packaging, dip fruit in well-agitated water containing LPE for up to 3 minutes or uniformly spray fruit with LPE solution to achieve full coverage. • Maintain chlorine levels and water pH at recommended levels. • Allow fruit to dry before packaging.
Cut Flowers	1-25 ppm	<ul style="list-style-type: none"> • Extended shelf life • Improves blossom life • Enhances uniform bud opening 	<ul style="list-style-type: none"> • Dilute LPE in water and submerge stems of freshly cut flowers in solution. • Renew LPE solution if water becomes cloudy. • Contact your Nutra-Park representative for use guidance for specific flower varieties.

Chemigation Directions for Use**General Requirements:**

- 1) Apply this product only through a sprinkler including a center pivot, lateral move, end tow, side (wheel) roll, traveler, big gun, solid set or hand move irrigation and systems. Do not apply this product through any other type of irrigation system.
- 2) Crop injury, lack of effectiveness or illegal pesticide residues in the crop can result from non-uniform distribution of treated water.
- 3) If you have questions about calibration, you should contact State Extension Service specialists, equipment manufacturers or other experts.
- 4) Do not connect an irrigation system (including greenhouse systems) used for pesticide application to a public water system unless the pesticide label-prescribed safety devices for public water systems are in place.
- 5) A person knowledgeable of the chemigation system and responsible for its operation, or under the supervision of the responsible person, shall shut the system down and make any necessary adjustments should the need arise.

Specific Requirements for Chemigation Systems Connected to Public Water Systems -

- 1) Public water system means a system for the provision to the public of piped water for human consumption if such system has at least 15 service connections or regularly serves an average of at least 25 individuals daily at least 60 days out of the year.
- 2) Chemigation systems connected to public water systems must contain a functional, reduced-pressure zone, backflow preventer (RPZ) or the functional equivalent in the water supply line upstream from the point of pesticide introduction. As an option to the RPZ, the water from the public water system should be discharged into a reservoir tank prior to pesticide introduction. There shall be a complete physical break (air gap) between the outlet end of the fill pipe and the top or overflow rim of the reservoir tank of at least twice the inside diameter of the fill pipe.
- 3) The pesticide injection pipeline must contain a functional, automatic, quick-closing check valve to prevent the flow of fluid back toward the injection pump.
- 4) The pesticide injection pipeline must contain a functional, normally closed, solenoid-operated valve located on the intake side of the injection pump and connected to the system interlock to prevent fluid from being withdrawn from the supply tank when the irrigation system is either automatically or manually shut down.
- 5) The system must contain functional interlocking controls to automatically shut off the pesticide injection pump when the water pump motor stops, or in cases where there is no water pump, when the water pressure decreases to the point where pesticide distribution is adversely affected.
- 6) Systems must use a metering pump, such as a positive displacement injection pump (e.g., diaphragm pump) effectively designed and constructed of materials that are compatible with pesticides and capable of being fitted with a system interlock.
- 7) Do not apply when wind speed favors drift beyond the area intended for treatment.

Specific Requirements:

- 1) The system must contain a functional check valve, vacuum relief valve and low-pressure drain appropriately located on the irrigation pipeline to prevent water source contamination from back flow.
- 2) The pesticide injection pipeline must contain a functional, automatic, quick-closing check valve to prevent the flow of liquid back towards the injection pump.
- 3) The pesticide injection pipeline must contain a functional, normally closed, solenoid-operated valve located on the intake side of the injection pump and connected to the system interlock to prevent fluid from being withdrawn from the supply tank when the irrigation system is either automatically or manually shut down.
- 4) The system must contain functional interlocking controls to automatically shut off the pesticide injection pump when the water pump motor stops.
- 5) The irrigation line or water pump must include a functional pressure switch which will stop the water pump motor when the water pressure decreases to the point where pesticide distribution is adversely affected.

- 6) Systems must use a metering pump, such as a positive displacement injection pump (e.g. diaphragm pump) effectively designed and constructed of materials that are compatible with pesticides and capable of being filled with a system interlock.
- 7) Do not apply when wind speed favors drift beyond the area intended for treatment.

Application Instructions:

- 1) Remove scale, pesticide residues, and other foreign matter from the chemical supply tank and entire injector system. Flush with clean water. Failure to provide a clean tank, void of scale or residues may cause product to lose effectiveness or strength.
- 2) Determine the treatment rates as indicated in the directions for use and make proper dilutions.
- 3) Prepare a solution in the chemical tank by filling the tank with the required water and then adding product as required. The product will immediately go into suspension without any required agitation.

STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal.

Storage - Store in a cool, dry place until ready to use. Avoid extreme temperatures (below 32°F or above 100°F).

Pesticide Disposal - Wastes resulting from use of this product may be disposed of at an approved waste disposal facility.

Container Disposal- Triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or incineration, or, if allowed by state and local authorities, by burning. If burned, stay out of smoke.