

OCT 25 2000

Mr. Sal Gonzales
Litfin's Rock Sales
9899 Pringle Avenue
Galt, Ca 95632

Dear Mr. Gonzales:

Subject: LRS Liquid Sodium Hypochlorite #10
EPA Registration No. 73368-20007
Amendment Dated August 25, 2000

This is in response to your amendment for approval of instruction booklet for commodity treatment sanitation of hard surface and water treatment for the subject product.

The submitted instruction booklet for commodity treatment of hard surface and water treatment for the subject product is acceptable with comment (s). On the label, 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 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 to sewer systems without previously notifying the sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA. A stamped copy of booklet and label are enclosed for your records.

If you have any questions, please call Marianne Clark at (703) 308-6381.

Sincerely yours,



Robert S. Brennis
Product Manager (32)
Regulatory Management Branch II
Antimicrobial Division (7510C)

CONCURRENCES

SYMBOL							
SURNAME							
DATE							

PRECAUTIONARY STATEMENTS-HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: Corrosive, may cause severe skin irritation or chemical burns to broken skin. Causes eye damage. Do not get in eyes, on skin or clothing. Wear goggles or face shield and rubber gloves when handling this product. Wash thoroughly after handling. Remove and wash contaminated clothing promptly. Avoid breathing vapors and mist. Use with adequate ventilation. Vacate poorly ventilated areas as soon as possible. Do not return until orders 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 an 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 gross filth such as feces, urine, etc. or with ammonia, acids, detergent, toilet bowl cleaners, rust remover, vinegar, or other chemicals may release hazardous gases irritating to eyes, lungs, and mucous membranes.

LITFIN'S ROCK SALES
P.O. Box 452
Galt, California 95632

LRS Liquid Sodium Hypochlorite # 10

A solution of Sodium Hypochlorite for control of organisms causing decay of apples, asparagus, cabbage, carrots, cauliflower, celery, cherries, citrus, cucumbers, lettuce, mushrooms, nectarines, onions, peaches, pears, peppers, potatoes, prunes, quinces, and radishes after harvest.

Active Ingredient
Sodium Hypochlorite 12.5%
Inert Ingredients 87.5%
1.2lbs. Available Chlorine/Gallon

Net Contents: 5 Gallons
 55 Gallons
 52 Gallons
 53 Gallons

DANGER
KEEP OUT OF REACH OF CHILDREN
STATEMENT OF PRACTICAL TREATMENT

FIRST AID:

- ◆ **IN CASE OF EYE CONTACT:** Immediately flush eyes with plenty of water for at least 15 minutes and get medical attention.
- ◆ **IF CONTACT WITH SKIN OCCURS:** Wash with plenty of soap and water. Remove contaminated clothing and shoes. Wash clothing before re-use.
- ◆ **IF-SWALLOWED:** Drink large quantities of water. Do NOT give vinegar or other acids. Do NOT induce vomiting. Get prompt medical attention. If inhaled, remove to fresh air.

See additional precautions on side panel.

EPA EST. NO.'S. 8996-CA-001, 8996-CA-002
EPA REG. NO. 73368-20007 with COMMENTS
in EPA Letter Dated:

OCT 25 2000

Under the Federal Insecticide,
Fungicide, and Rodenticide Act,
this pesticide is registered,
restricted under EPA Reg. No. 73368-20007

1

2/17

RECOMMENDED LEVELS OF CHLORINE

<u>Commodity</u>	<u>ppm Available Chlorine¹</u>
Apples & Quinces	150-200
Asparagus	125-150
Cabbage Chopped ²	80-100
Carrots	100-200
Cauliflower	300-400
Bleaching Process	400-600
Cherries	75-100
Celery	100-110
Chopped Lettuce ²	80-100
Corn	75-100
Cucumbers	300-350
Garlic	75-150
Lemons and Grapefruit	40-50
Melons (All Varieties) ⁴	100-150
Bleaching Process	200-2,000
Mushrooms ²	100-120
Bleaching Process	100-600
Onions (Green)	75-120
Oranges (in drencher)	20-30
Peaches, Plums, and Nectarines	50-100
Pears w/out Buffer	200-300
Peppers	300-400
Poultry	1-5, 20-50
Potatoes	65-125
Potatoes, White	500-600
Bleaching Process	150-900
Prunes	50-100
Pumpkins	100-200
Radishes	100-150
Spinach	75-150
Sweet Potatoes	100-150
Squash	75-100
Tomatoes ³	300-350
Turnips	100-200
Bleaching Process	150-900
Walnuts Bleaching Process	200-2,000
Yams	100-200

DIRECTIONS FOR USE

NOTICE TO USER: It is a violation of Federal Law to use this product in a manner inconsistent with its labeling. This label must be in the possession of the user at the time of pesticide application.

STORAGE AND DISPOSAL: LRS Liquid Sodium Hypochlorite # 10 degrades with age. Storage at temperatures above 70° F increases breakdown. Store in cool, dry, well ventilated area away from direct sunlight. In case of spill, flood with large quantities of water. Rinse empty container thoroughly with water and either return it to manufacturer or discard by placing in trash collection. Product or rinsate that cannot be used should be diluted with water and disposed of in a sanitary sewer. Do not contaminate food or feed by storage, disposal, or cleaning of equipment.

APPLICATION: For recommended concentration of available chlorine for various commodities to be treated see table on right panel. To obtain a 100ppm solution of chlorine, add 0.75 gallons of LRS Liquid Sodium Hypochlorite #10 to 1,000 gallons of water. Use a registered post harvest product Phosphoric Acid, Buffer or Citric Acid Buffer to control pH is highly recommended.

For other application rates use appropriate dilutions.

For citrus canker quarantine:

Use LRS Liquid Sodium Hypochlorite #10 at 200 ppm at pH 6.0 to 7.5 is achieved by adding 1.5 gallons of LRS Liquid Sodium Hypochlorite #10 to 1,000 gallons of water, along with a registered post harvest product, such as Phosphoric Acid, Buffer or Citric Acid Buffer to control pH is highly recommended. Apply for two minutes using a suitable spray or dip tank treatment.

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 kit. Once opened, use the entire contents of the container within 30 days.

with COMMENTS
in EPA Letter Dated:

OCT 25 2000

Under the Federal Insecticide,
Fungicide, and Rodenticide Act as
amended for the pesticide

73368-20087

3/17

Directions For Use Continued: Equipment and Surface

Sanitation: 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.

In reference to product (LRS Liquid Sodium Hypochlorite #10 Instruction Booklet #02) for commodity treatment, sanitation of hard surface and water treatment instructions.

NOTE:

1. Concentration given for use in flow through washer system only.
2. After treatment, the adhered moisture must be removed by a centrifugation process.
3. For treating tomatoes in a dump tank system, use 70-120 ppm Cl₂.
4. For Hydrocooler use 10 ppm.

WARRANTY AND DISCLAIMER

Litfin's Rock Sales 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; LITFIN'S ROCK SALES MAKES NO OTHER EXPRESS OR IMPLIED WARRANTY OF FITNESS OR MERCHANTABILITY OR ANY OTHER EXPRESS OR IMPLIED WARRANTY. IN NO CASE SHALL LITFIN'S ROCK SALES OR SELLER BE LIABLE FOR CONSEQUENTIAL, SPECIAL OR INDIRECT DAMAGES RESULTING FROM THE USE OR HANDLING OF THIS PRODUCT INCLUDING, BUT NOT LIMITED TO LOSS OF PROFITS, BUSINESS REPUTATION, OR CUSTOMERS; LABOR COST, OR OTHER EXPENSES INCURRED IN REPACKAGING, SORTING OR REPROCESSING.

Litfin's Rock Sales and seller offer this product and the buyer and user accept it subject to the foregoing conditions of sale and warranty which may be varied only by agreement in writing signed by a duly authorized representative of Litfin's Rock Sales.

ACCEPTED
with COMMENTS
in EPA Letter Dated:

OCT 25 2000

Under the Federal Insecticide,
Fungicide, and Rodenticide Act,
this product is
registered under EPA Reg. No. 73368-20007

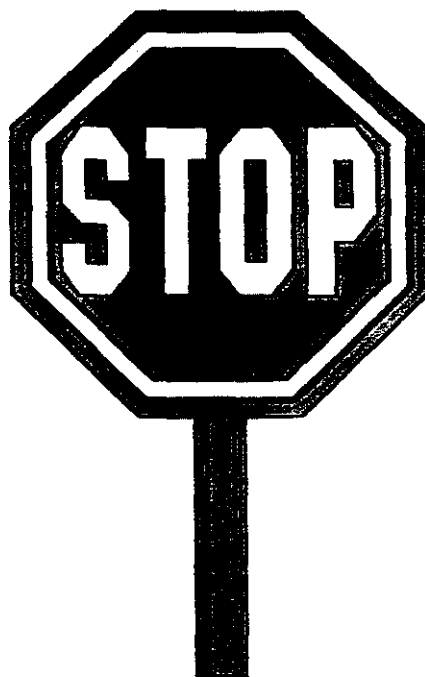
4/17

5/17

LRS LIQUID CHLORINE #10

INSTRUCTION BOOKLET No. 02

EPA REG NO. 73368 - 20007



Always read the label before using any pesticide.

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

ACCEPTED
with COMMENTS
in EPA Letter Dated:

OCT 25 2000

Under the Federal Insecticide,
Fungicide and Rodenticide Act as
amended, for the pesticide
registered under EPA Reg. No. 73368-20007

6/17

I) SAFETY RULES

- 1) Chlorine is corrosive to iron, brass and copper. Plastic lines should be used whenever practicable.
- 2) Locate the chlorinator outside the building or room in which people normally work. Use plastic pipe to transport the chlorinated water.
- 3) Chlorine is highly reactive when in contact with OPP or SOPP. DO NOT mix chlorine with water solution or wax containing OPP or SOPP.
- 4) When chlorine and OPP is used on the same line, chlorine treated commodities should be followed by a fresh water rinse or have a minimum of 10 seconds interval between chlorine application and OPP application to allow the chlorine to dissipate.

ACCEPTED
10/25/00

OCT 25 2000

73368-2007

7/17

II) DAILY CHECK LIST

1) Correct pH and chlorine concentration:

These are the most important factors that determine the effectiveness of chlorine. The chlorine concentration should be checked at least twice daily and adjustments should be made when ever necessary. Use test paper or field colorimetric test kit to determine the chlorine concentration and pH.

2) pH Buffer

The pH buffer should be checked daily and should be set between 6.0-6.5. This can be done with pH paper or a pH meter.

ACCEPTED
with COMMENTS
in EPA Letter Dated:

OCT 25 2000

Under the Federal Insecticide,
Fungicide and Rodenticide Act as
amended by the Pesticide
Registration Act, this pesticide
registered under EPA Reg. No. 73368-20017

III) DIRECTIONS FOR USE:

For surface sanitation of packing house equipment, poultry, winery, cannery, and other food processing and packing plants, use the following instructions:

A) Sanitization of Hard Surfaces

2) Sanitization of nonporous food contact surfaces.

Rinse Method:

A solution of 100ppm available chlorine may be used in the sanitizing solution. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to insure that available chlorine does not drop below 50 ppm. Check the concentration of available chlorine using a chlorine test kit.

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

Immersion Method:

A solution of 100 ppm available chlorine may be used in the sanitizing solution. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to insure that available chlorine does not drop below 50 ppm. Check the concentration of available chlorine using a chlorine test kit.

Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. Do not rinse equipment with water after treatment.

ACCEPTED
with COMMENTS

OCT 25 2000

93368-20007

9/17

2) Sanitization of porous food contact surfaces:

Rinse Method:

A solution of 600 ppm available chlorine may be used to sanitize porous food contact surfaces (i.e. wood chopping blocks). Clean surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the 600 ppm sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. Prior to using equipment, rinse all surfaces with a 200 ppm available chlorine solution. Do not rinse and do not soak equipment overnight.

Immersion Method:

Prepare a solution containing 600 ppm available chlorine. Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. Prior to using equipment, immerse all surfaces in a 200 ppm available chlorine solution. Do not rinse and do not soak equipment overnight.

Note: Sanitizers used in automated systems for sanitization of non-porous and porous food contact surfaces may be used for general cleaning, but may not be re-used for sanitizing purposes.

ACCEPTED
with COMMENTS
in EPA Letter Dated:

OCT 25 2000

Under the Federal Insecticide,
Fungicide, and Rodenticide Act
and the pesticide
registered under EPA Reg. No. 73368-2000

10/17

B) Sanitization of Water

1) Sanitization of water cooling tower/evaporative condenser water.

Slug Feed Method:

Initial dose: When system is noticeably fouled, maintain 5-10 ppm available chlorine in the water.

Subsequent dose: When microbial control is evident, maintain the chlorine residual at 1 ppm. Badly fouled systems must be cleaned before treatment is begun.

Intermitted Feed Method:

Initial dose: When system is noticeably fouled, maintain 5-10 ppm available chlorine in the water.

Subsequent dose: When microbial control is evident, maintain the chlorine residual at 1 ppm. Badly fouled systems must be cleaned before treatment is begun.

Continuous Feed Method:

Initial dose: When system is noticeably fouled, maintain 5-10 ppm of available chlorine in the water.

Subsequent dose: Adjust the chlorinator to deliver chlorine continuously so a level of 1 ppm available chlorine can be maintained in the water. Badly fouled systems must be cleaned before treatment is begun.

Note: If additional additives, such as corrosive inhibitors, anti-foam agents and other agents are used in cooling tower, do not re-use this water on food or food contact surface unless these additives have food tolerances.

2) Chlorination of incoming water supply for in-plant chlorination.

For entire incoming water supply, to be used in-plant chlorination, maintain in the water a free available chlorine residual of 5-7 ppm.

ACCEPTED
with COMMENTS
in EPA Letter Dated:

OCT 25 2000

Under the Federal Insecticide,
Fungicide, and Rodenticide Act
Registered under EPA F

73368-20007

11/17

3) Can-cooling water.

Maintain 1 ppm available chlorine in water used for cooling sealed cans after heat sterilization.

Directions for Use Continued:

For treatment of different commodities, use the following directions for treatment method and exposure time. When treating commodities, maintain the following temperatures for chlorinated water:

Tank/Flume: 60-70°F Spray: 65-75°F Hydrocooler: 34-40°F

Do not rinse treated commodities with water prior to packaging.

Apples & Quinces:

- ◆ Dump Tank: Immerse the apples for 45-90 seconds in water containing 100-150 ppm available chlorine.
- ◆ Flume: Immerse the apples for 45-90 seconds in water containing 30-50 ppm available chlorine.
- ◆ Spray: Spray the apples for 5-15 seconds with water containing 100-150 ppm available chlorine.

Asparagus:

- ◆ Hydrocooler: Hydrocool asparagus for 20-30 minutes in water containing 125-150 ppm available chlorine.
- ◆ Spray: Spray asparagus for 5-15 seconds with water containing 100-150 ppm available chlorine.

Cabbage (Chopped):

- ◆ Spray: Spray chopped cabbage for 5-15 seconds with water containing 80-100 ppm available chlorine.

After treatment, the adhered moisture must be removed by a centrifugation process.

ACCEPTED
with COMMENTS
in EPA Letter Dated:

OCT 25 2000

Under the Federal Insecticide,
Fungicide, and Rodenticide Act,
this pesticide is the pesticide
registered under EPA Reg. No. 73368-20007

62/17

Carrots:

- ◆ Dump Tank: Immerse the carrots in dump tank for 1-5 minutes in water containing 100-200 ppm available chlorine.
- ◆ Flume: Immerse carrots in flume for 1-5 minutes in water containing 100-200 ppm available chlorine.
- ◆ Spray: Spray the carrots for 5-15 seconds with water containing 50-100 ppm available chlorine.

Cauliflower:

- ◆ Spray: Spray the cauliflower for 5-15 seconds with water containing 300-400 ppm available chlorine.

Cauliflower Bleaching Process:

- ◆ Spray the cauliflower for 15-30 seconds with water containing 400-600 ppm available chlorine.

Cherry:

- ◆ Spray: Spray cherries for 5-15 seconds with water containing 75-100 ppm available chlorine
- ◆ Hydrocooler: Hydrocool cherries for 20-30 minutes with water containing 75-100 ppm of available chlorine.

Chopped Lettuce:

- ◆ Spray: Spray the chopped lettuce for 5-15 seconds with water containing 80-100 ppm available chlorine.

After treatment, the adhered moisture must be removed by a centrifugation process.

Corn:

- ◆ Spray: Spray the corn for 5-15 seconds with water containing 75-100 ppm available chlorine.

Cucumber:

- ◆ Spray: Spray the cucumbers for 5-15 seconds with water containing 75-100 ppm available chlorine.

with COMMENTS
in EPA Letter Dated:

OCT 25 2000

Under the Federal Insecticide,
Fungicide, and Rodenticide Act
amended for the pesticide
registered under EPA Reg.

73268-26007

Lemon & Grapefruit:

- ◆ Dump Tank: Immerse the lemons and grapefruits for 2-3 minutes in water containing 30-50 ppm available chlorine.
- ◆ Spray: Spray the lemons and grapefruits for 5-15 seconds with water containing 40-75 ppm available chlorine.

For citrus quarantine treatment, use 200 ppm of available chlorine at a pH of 6.0-7.5 in drench tank.

Melons (All Varieties):

- ◆ Spray: Spray the melons for 5-15seconds with water containing 100-200 ppm available chlorine.
- ◆ Hydrocooler: Hydrocool melons for 20-30 minutes with water containing 30-75ppm available chlorine.

Melons (All Varieties) Bleaching Process:

- ◆ Dump Tank/Pit: Immerse the melons for 15-20 seconds in water containing 200-2,000 ppm available chlorine.
- ◆ Spray: Spray the melons for 15-20 seconds with water containing 200-2,000 ppm available chlorine.

This concentration of chlorine should be used only if bleaching of melons is desirable.

Mushrooms:

- ◆ Spray: Spray the mushrooms for 5-15 seconds with water containing 100-200 ppm available chlorine.

After treatment, the adhered moisture must be removed by a centrifugation process.

Mushrooms Bleaching Process:

- ◆ Spray mushrooms for 15-20 seconds with water containing 100-600 ppm available chlorine.

This concentration of chlorine should be used only if bleaching of mushrooms is desirable.

ACCEPTED
with COMMENTS

OCT 25 2000

973368-20007

14/17

Onions (Green):

- ◆ Spray: Spray the green onions for 5-15 seconds with water containing 75-120 ppm available chlorine.

Oranges:

- ◆ Spray: Spray the oranges for 5-15 seconds with water containing 40-75ppm available chlorine.
- ◆ Drench: Drench the oranges for 3-5 minutes with water containing 100-200 ppm available chlorine.

For citrus quarantine treatment, use 200 ppm of available chlorine at a pH of 6.0-7.5 in drench tank.

For citrus canker quarantine:

Use LRS Liquid Sodium Hypochlorite #10 at 200 ppm at pH 6.0 to 7.5 is achieved by adding 1.5 gallons of LRS Liquid Sodium Hypochlorite #10 to 1,000 gallons of water along with a registered post harvest product such as Phosphoric Acid, Buffer or Citric Acid Buffer to control pH is highly recommended. Apply for two minutes using a suitable spray or dip tank treatment.

Peaches, Plums and Nectarines:

- ◆ Spray: Spray peaches and nectarines for 5-15 seconds with water containing 50-100 ppm available chlorine.
- ◆ Hydrocooler: Hydrocool peaches and nectarines for 20-30 minutes with water containing 30-75 ppm available chlorine.

Pears without Buffer:

- ◆ Dump tank: Immerse the pears for 2-3 minutes in water containing 200-300 ppm available chlorine.

Peppers (Bell):

- ◆ Spray: Spray the peppers for 5-15 seconds with water containing 300-400 ppm available chlorine.

ACCEPTED
with COMMENTS
in EPA Letter Dated:

OCT 25 2000

Under the Federal Insecticide,
Fungicide, and Rodenticide Act,
this product has been found to be
registered under EPA No.

73368-20007

15/17

Potato:

- ◆ Dump Tank: Immerse potatoes for 2-5 minutes in water containing 30-100 ppm available chlorine.
- ◆ Flume: Immerse potatoes for 2-5 minutes in water containing 200-300 ppm available chlorine.
- ◆ Spray: Spray potatoes for 5-30 seconds with water containing 100-200 ppm available chlorine.

Potato (White):

- ◆ Spray: Spray the white potatoes for 5-20 seconds with water containing 500-600 ppm available chlorine.
- ◆ Flume: Immerse the white potatoes for 2-5 minutes in water containing 500-600 ppm available chlorine.

Potatoes (All Varieties) Bleaching Process:

- ◆ Hydrocooler: Hydrocool potatoes for 15-20 seconds in water containing 100-600 ppm available chlorine.
- ◆ Flume: Immerse the potatoes for 15-20 seconds in water containing 150-900 ppm available chlorine.
- ◆ Spray: Spray potatoes for 15-40 seconds with water containing 150-900 ppm available chlorine.

This concentration of chlorine should be used only if bleaching of potatoes is desirable.

Poultry:

- ◆ Processing Water: When processing poultry, spray wash the poultry with water containing 1-5 ppm of available chlorine (Refer to LPSNC, Part II, Category G4).
- ◆ Reprocessing Water: When reprocessing poultry carcasses internally contaminated with feces, spray wash the poultry with water containing 20-50 ppm available chlorine. This concentration of available chlorine can also be used in poultry chiller water (Refer to LPSNC, Part II, Category G4).

LPSNC = "The List of Proprietary Substances and Non-food Compounds" US Government Printing Office.

ACCEPTED
with COMMENTS
in EPA Letter Dated:

OCT 25 2000

Under the Federal Insecticide, Fungicide, and Rodenticide Act
and the Pesticide Registration Act
registered under LPA No.

73368-20007

Prunes:

- ◆ Spray: Spray the prunes for 5-15 seconds with water containing 50-100 ppm available chlorine.
- ◆ Hydrocooler: Hydrocool prunes for 20-30 seconds with water containing 30-75 ppm available chlorine.

Pumpkins:

- ◆ Spray: Spray the pumpkins for 5-15 seconds with water containing 100-200 ppm available chlorine.
- ◆ Dump Tank: Immerse the pumpkins for 5-15 seconds in water containing 100-200 ppm available chlorine.

Radishes:

- ◆ Tank: Immerse the radishes for 1-1.5 minutes in water containing 10-25 ppm available chlorine.
- ◆ Spray: Spray the radishes for 5-15 seconds with water containing 100-150 ppm available chlorine.

Spinach:

- ◆ Spray: Spray the spinach for 5-15 seconds with water containing 75-150 ppm available chlorine.

Sweet Potatoes:

- ◆ Tank: Immerse the sweet potatoes for 2-3 minutes in water containing 100-150 ppm available chlorine.

Squash:

- ◆ Spray: Spray the squash for 5-15 seconds with water containing 100-200 ppm available chlorine.

Tomatoes:

- ◆ Tank: Immerse the tomatoes for 2-3 minutes in the tank containing 200-350 ppm available chlorine.
- ◆ Spray: Spray the tomatoes for 5-15 seconds with water containing 100-150 ppm available chlorine.

ACCEPTED
with COMMENTS
in EPA Letter Dated:

OCT 25 2000

Under the Federal Insecticide,
Fungicide, and Rodenticide Act,
this pesticide is the pesticide
registered under EPA Reg.

12
73368-20007

Turnips:

- ◆ Tank: Immerse the turnips for 2-3 minutes in water containing 100-150 ppm available chlorine.

Turnips Bleaching Process:

- ◆ Dump tank/Pit: Immerse the turnips for 15-20 seconds in water containing 150-900 ppm available chlorine.
- ◆ Flume: Immerse the turnips for 15-20 seconds in water containing 150-900 ppm available chlorine.
- ◆ Spray: Spray the turnips for 15-40 seconds with water containing 150-900 ppm available chlorine.

This concentration of chlorine should be used only if bleaching of turnips is desirable.

Walnuts Bleaching Process:

- ◆ Wash Drum (inside sprays): Spray the walnuts for 15-20 seconds with water containing 200-2,000 ppm available chlorine.

This concentration of chlorine should be used only if bleaching of walnuts is desirable.

Yams:

- ◆ Immerse the yams for 2-3 minutes in water containing 100-200 ppm available chlorine.

ACCEPTED
WITH COMMENTS
in EPA Letter Dated:

OCT 25 2000

Under the Federal Insecticide, Fungicide, and Rodenticide Act, this product is registered under EPA Reg. No. 73368-20007

73368-20007