OFFICE OF CHEMICAL SAFETY AND POLLUTION PREVENTION
WASHINGTON, D.C. 20460

May 7, 2024

Ms. Shiloh Maloney
Regulatory Specialist
Hazel Technologies, Inc.
320 North Sangamon Street, Suite 400
Chicago, Illinois 60607

Subject: Non-PRIA (Pesticide Registration Improvement Act) Labeling Amendment – Removing optional "Made in U.S." statement; combine application rate tables; and miscellaneous formatting changes
Product Name: Hazel CA
EPA Registration Number: 92120-2
EPA Receipt Date: 04/12/2024
Action Case Number: 00606711

Dear Ms. Maloney:

The amended labeling referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended, is acceptable.

This approval does not affect any terms or conditions that were previously imposed on this registration. You continue to be subject to existing terms or conditions on your registration and any deadlines connected with them.

A stamped copy of your labeling is enclosed for your records. This labeling supersedes all previously accepted labeling. You must submit one (1) copy of the final printed labeling before you release this product for shipment with the new labeling. In accordance with 40 CFR § 152.130(c), you may distribute or sell this product under the previously approved labeling for 18 months from the date of this letter. After 18 months, you may only distribute or sell this product if it bears this new revised labeling or subsequently approved labeling. "To distribute or sell" is defined under FIFRA section 2(gg) and its implementing regulation at 40 CFR § 152.3.

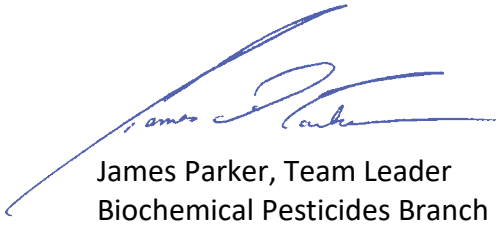
Should you wish to add/retain a reference to your company's website on your label, then please be aware that the website becomes labeling under FIFRA and is subject to review by the U.S. Environmental Protection Agency. If the website is false or misleading, the product will be considered to be misbranded and sale or distribution of the product is unlawful under FIFRA section 12(a)(1)(E). 40 CFR § 156.10(a)(5) lists examples of statements the EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product's label, claims made on the website may not substantially differ from those claims approved through the registration process. Therefore, should the EPA find or if it is brought to our attention that a website contains statements or claims

substantially differing from statements or claims made in connection with obtaining a FIFRA section 3 registration, the website will be referred to the EPA's Office of Enforcement and Compliance Assurance.

Your release for shipment of this product constitutes acceptance of these terms. If these terms are not complied with, this registration will be subject to cancellation in accordance with FIFRA section 6.

If you have any questions, please contact Nina Naimy via email at naimy.nina@epa.gov.

Sincerely,



James Parker, Team Leader
Biochemical Pesticides Branch
Biopesticides and Pollution
Prevention Division (7511M)
Office of Pesticide Programs

Enclosure

MASTER LABEL

Sublabel A: Agriculture [Fruits and vegetables]
Sublabel B: Ornamentals and Cut Flowers
Individual Unit Label

ACCEPTED

May 07, 2024

Under the Federal Insecticide, Fungicide and Rodenticide Act as amended, for the pesticide registered under EPA Reg. No. 92120-2

Sublabel A: Agriculture [Fruits and vegetables]

HAZEL[®] CA

[by Hazel[®] [by Hazel Tech [®] [by Hazel Technologies]

[A [novel] post-harvest tool for counteracting the undesirable effects of [both internal and external sources of] ethylene by counteracting premature [early] color break on [harvested] [post-harvest] fruits and vegetables.]

[For management of post-harvest freshness]

Active Ingredients:

1- Methylcyclopropene	2.0%
Other Ingredients	98.0%
TOTAL	100.0%

KEEP OUT OF REACH OF CHILDREN

EPA Est. No.: EPA Reg. No.: 92120-2

Manufactured [by][for]:
Hazel Technologies, Inc.
320 N. Sangamon St
Suite 400
Chicago, IL 60607

Net Contents:

[4.41 oz. (125 g)	5.29 oz. (150g)	8.82 oz. (250 g)	10.58 oz. (300g)
13.23 oz. (375 g)	17.64 oz. (500 g)	21.16 oz. (600 g)	22.05 oz. (625 g)
26.46 oz. (750 g)	29.10 oz. (875 g)	31.75 oz. (900 g)	35.27 oz. (1000 g)
39.68 oz. (1125 g)	42.33 oz. (1200 g)	44.09 oz. (1250 g)	48.50 oz. (1375 g)
52.91 oz. (1500 g)	57.32 oz. (1625 g)	61.73 oz. (1750 g)	63.49 oz. (1800 g)
66.14 oz. (1875 g)	70.55 oz. (2000 g)	141.10 oz. (4000 g)]	

Batch No. / Lot Code:

[Patent Pending]
[A] [Contains] [a] [Patented Technology]

Not for sale or use after [DATE]

PERSONALPROTECTIVE EQUIPMENT (PPE): Applicator must wear:

- Full-length sleeves and pants.
- Shoes plus socks.

PRODUCT INFORMATION

NOTES TO USERS

1. Do not store this product for longer than 1 year prior to use.
2. This product must be kept cold and in its original sealed packaging prior to application.
3. If storing this product for less than 1 month, store at 32 °F (0 °C).
4. If storing this product up to 1 year, it must be stored at -4 °F (-20 °C) or colder. Use all powder in the foil packaging in accordance with the usage application chart provided.
5. Do not store Hazel CA powder for later use after it has been removed from its original [foil] packaging as Hazel CA is designed to work immediately once the seal on the original packaging is broken.

Hazel CA is a [novel] post-harvest tool for counteracting undesirable effects by counteracting premature [early] color break of ethylene on [apples, cherries, pears, avocados, persimmons, kiwis, Asian pear, broccoli, apricot, melon, nectarine, peach, plum, plumcot, [and] tomato]. By counteracting ethylene, Hazel CA provides benefits during storage including:

- [Slowing aging]
- [Delaying ripening and senescence]
- [Extending shelf-life]
- [Maintaining firmness]
- [Reduced loss of produce quality in storage and during transportation]
- [Longer post-harvest storage periods]
- [Longer post-harvest storage capability]
- [Maintaining titratable acidity]
- [Reducing internal ethylene production]
- [Reducing fruit respiration]
- [Reducing chilling injury]
- [Reducingincidence of peel greasiness in apples]
- [Reducingincidence of core flush and mealiness in pome fruit]
- [Enables produce to reach more distant markets]

Hazel CA powder is specially formulated to delay the ripening of apples, [, cherries, pears, avocados, persimmons, kiwis, Asian pear, broccoli, apricot, melon, nectarine, peach, plum, plumcot, [and] tomato. [Hazel CA works by releasing [1-methylcyclopropene] [1-MCP]].

Hazel CA is applied to [apples, cherries, pears, Asian Pears, avocados, persimmons, kiwis, broccoli, apricot, melon, nectarine, peach, plum, plumcot, [and] tomato post-harvest -- prior to storage, prior to shipment, and/or prior to sale. Hazel CA is effective under both cool (below 55°F, 13°C) and warm (above 55°F, 13°C) temperature conditions. Products must be exposed to Hazel CA in enclosed areas, such as storage rooms, greenhouses, coolers, shipping containers, enclosed truck trailers, enclosed produce packaging houses or ambient temperature, refrigerated, or controlled atmosphere food storage facilities. **DO NOT USE THIS PRODUCT OUTDOORS.**

DIRECTIONS FOR USE

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

How to Use Hazel CA

Hazel CA is applied to [apples, cherries, pears, Asian pears, avocados, persimmons, kiwis, broccoli, apricot, melon, nectarine, peach, plum, plumcot, [and] tomato] post-harvest -- prior to storage, prior to shipment, and/or prior to sale.

For Use Without Water

Do not open package until ready to use. Once the Hazel CA powder is removed from its outer packaging, Hazel CA begins releasing 1-MCP immediately. For best results, Hazel CA powder should be applied [to produce] as directed, immediately after the [outer] [foil] packaging seal is broken.

Hazel CA begins releasing 1-MCP upon removal from the outer [foil] packaging.

Determine the quantity of Hazel CA from the tables below based on the volume of the treatment enclosure.

Crop Specific Treatment Rates and Application Timing:

Crop	**Application Timing**	**Minimum Treatment (PPB)**	**Maximum Treatment (PPB)**
[Apple, cherry]	Treat as soon afterharvest as possible.	750 PPB	1000 PPB
[Pear, Asian Pear]	[Treat as soon afterharvest as possible.]	[250 PPB]	[1000 PPB]
[Kiwi]	[Treat after long-term storage and before fruit are transported for distribution.]	[250 PPB]	[1000 PPB]
[Tomato]	[Treat after color break. No not treatas mature green or earlier.]	[250 PPB]	[1000 PPB]
[Stone Fruit]	[Treat as soon after harvest as possible]	[250 PPB]	[1000 PPB]
[Avocado, persimmon]	[Treat at the physiological maturity stage or just prior to the turning black stage.]	[750 PPB]	[1000 PPB]

The following quantities of Hazel CA will treat the given volumes at the specified PPB levels at 32 °F (0 °C):

Hazel CA (g)	Cubic feet (ft^3) Treated at 250 PPB	Cubic feet (ft^3) Treated at 500 PPB	Cubic feet (ft^3) Treated at 750 PPB	Cubic feet (ft^3) Treated at 1000 PPB
125	41,941	20,970	13,980	10,485
150	50,329	25,164	16,776	12,582
250	83,881	41,941	27,960	20,970
300	100,657	50,329	33,552	25,164
375	125,822	62,911	41,941	31,455
500	167,762	83,881	55,921	41,941
600	201,315	100,657	67,105	50,329
625	209,703	104,851	69,901	52,426
750	251,643	125,822	83,881	62,911
875	293,584	146,792	97,861	73,396
900	301,972	150,986	100,657	75,493
1000	335,525	167,762	111,842	83,881
1125	377,465	188,733	125,822	94,366
1200	402,630	201,315	134,210	100,657
1250	419,406	209,703	139,802	104,851
1375	461,346	230,673	153,782	115,337
1500	503,287	251,643	167,762	125,822
1625	545,227	272,614	181,742	136,307
1750	587,168	293,584	195,723	146,792
1800	603,944	301,972	201,315	150,986
1875	629,109	314,554	209,703	157,277
2000	671,049	335,525	223,683	167,762
4000	1,342,098	671,049	447,366	335,525

Alternatively, Hazel CA can be applied at the following rates:

Desired 1-MCP Concentration	Cubic feet (ft^3) Treated per g of Hazel CA
250 PPB	336
500 PPB	168
750 PPB	112
1000 PPB	84

Directions for Application of Hazel CA:

1. Prior to Hazel CA application, make sure that the enclosure is airtight to maintain 1-MCP in the enclosure during the application. After treatment, vent the enclosure for a minimum of 30 minutes with continued full internal ventilation before allowing workers to enter.

2. Open the [original] [outer] [foil] Hazel CA packaging corresponding to the appropriate amount by weight of Hazel CA powder to be added to the filter area of the Application Device in accordance with the treatment tables listed above. Pour Hazel CA into the Application Device; leave treatment areas.

3. Seal enclosed treatment areas to optimize effectiveness of Hazel CA. During the treatment, operate internal air circulation to ensure continuous air circulation within enclosure.

4. Close all vents to outside air and turn off any ethylene-scrubbing devices or ozone-generating equipment, if applicable.

5. Turn on Application Device from outside the treatment area[s].

6. Keep enclosure sealed for 12 to 24 hours, depending upon the fruit or vegetable being treated, to ensure effective Hazel CA treatment. Hazel CA's application of 1-MCP will begin when the fan is turned on and will continue to emit 1-MCP for up to 4 hours.

7. After the treatment area is sealed, post a sign on all of the entrances to the treatment area. The sign should read: **"DO NOT ENTER AREA. HAZEL CA TREATMENT IN PROGRESS."**

[For Use With Water

Do not open package until ready to use. Once the Hazel CA powder is removed from its outer packaging, Hazel CA begins releasing 1-MCP immediately. The release of 1-MCP from the Hazel CA powder is [immediately] accelerated upon contact with water. For best results, Hazel CA powder should be applied [to produce] as directed, immediately after the [outer] [foil] packaging seal is broken.

Hazel CA begins releasing 1-MCP upon removal from the outer [foil] packaging. Further 1-MCP release from Hazel CA is accelerated upon contact with water. Contact with water is required as directed for proper application of Hazel CA [to produce]. The minimum amount of water that can be applied to Hazel CA is 0.25 gallon of water per 35.27 oz. (1 kg) of Hazel CA, or 0.03 gallon of water per 3.527 oz. (100 g) of Hazel CA. Enough water should be added to the Hazel CA powder to completely submerge all powder and create a free-flowing, easily-agitated suspension.

Determine the quantity of Hazel CA and the minimum amount of water from the tables below based on the volume of the treatment enclosure.

Do not exceed 6.7 gallons of water per 35.27 oz. (1 kg) of product, or 0.67 gallon of water per 3.527 oz. (100 g) of product.

Crop Specific Treatment Rates and Application Timing:

Crop	**Application Timing**	**Minimum Treatment (PPB)**	**Maximum Treatment (PPB)**
[Apple, cherry]	Treat as soon afterharvest as possible.	750 PPB	1000 PPB
[Pear, Asian Pear]	[Treat as soon afterharvest as possible.]	[250 PPB]	[1000 PPB]
[Kiwi]	[Treat after long-term storage and before fruit are transported for distribution.]	[250 PPB]	[1000 PPB]
[Tomato]	[Treat after color break. No not treatas mature green or earlier.]	[250 PPB]	[1000 PPB]
[Stone Fruit]	[Treat as soon afterharvest as possible]	[250 PPB]	[1000 PPB]
[Avocado, persimmon]	[Treat at the physiological maturity stage or just prior to the turning black stage.]	[750 PPB]	[1000 PPB]

The following quantities of Hazel CA will treat the given volumes at the minimum 250 PPB level at 32 °F (0 °C):

Hazel CA (g)	Minimum Amount of Water Added	Cubic feet (ft^3) Treated at 250 PPB
125	0.03 gal (125 mL)	23,771
150	0.04 gal (150 mL)	28,525
250	0.07 gal (250 mL)	47,542
300	0.08 gal (300 mL)	57,050
375	0.10 gal (375 mL)	71,312
500	0.13 gal (500 mL)	95,083
600	0.16 gal (600 mL)	11,4100
625	0.17 gal (625 mL)	11,8854
750	0.20 gal (750) mL)	142,625
875	0.23 gal (875 mL)	166,395
900	0.24 gal (900 mL)	171,150
1000	0.26 gal (1000 mL)	190,166
1125	0.3 gal (1125 mL)	213,937
1200	0.32 gal (1200 mL)	228,199
1250	0.33 gal (1250 mL)	237,708
1375	0.36 gal (1375 mL)	261,479
1500	0.40 gal (1500 mL)	285,249
1625	0.43 gal (1625 mL)	309,020
1750	0.46 gal (1750 mL)	332,791
1800	0.48 gal (1800 mL)	342,299
1875	0.50 gal (1875 mL)	356,562
2000	0.53 gal (2000 mL)	380,332
4000	1.06 gal (4000 mL)	760,665

The following quantities of Hazel CA will treat the given volumes at the minimum 500 PPB level at 32 °F (0 °C):

Hazel CA (g)	Minimum Amount of Water Added	Cubic feet (ft^3) Treated at 500 PPB
125	0.03 gal (125 mL)	11,885
150	0.04 gal (150 mL)	14,262
250	0.07 gal (250 mL)	23,771
300	0.08 gal (300 mL)	28,525
375	0.10 gal (375 mL)	35,656
500	0.13 gal (500 mL)	47,542
600	0.16 gal (600 mL)	57,050
625	0.17 gal (625 mL)	59,427
750	0.20 gal (750) mL)	71,312
875	0.23 gal (875 mL)	83,198
900	0.24 gal (900 mL)	85,575
1000	0.26 gal (1000 mL)	95,083
1125	0.3 gal (1125 mL)	106,968
1200	0.32 gal (1200 mL)	114,100
1250	0.33 gal (1250 mL)	118,854
1375	0.36 gal (1375 mL)	130,739
1500	0.40 gal (1500 mL)	142,625
1625	0.43 gal (1625 mL)	154,510
1750	0.46 gal (1750 mL)	166,395
1800	0.48 gal (1800 mL)	171,150
1875	0.50 gal (1875 mL)	178,281
2000	0.53 gal (2000 mL)	190,166
4000	1.06 gal (4000 mL)	380,332

The following quantities of Hazel CA will treat the given volumes at the minimum 750 PPB level at 32 °F (0 °C):

Hazel CA (g)	Minimum Amount of Water Added	Cubic feet (ft^3) Treated at 750 PPB
125	0.03 gal (125 mL)	7,924
150	0.04 gal (150 mL)	9,508
250	0.07 gal (250 mL)	15,847
300	0.08 gal (300 mL)	19,017
375	0.10 gal (375 mL)	23,771
500	0.13 gal (500 mL)	31,694
600	0.16 gal (600 mL)	38,033
625	0.17 gal (625 mL)	39,618
750	0.20 gal (750) mL)	47,542
875	0.23 gal (875 mL)	55,465
900	0.24 gal (900 mL)	57,050
1000	0.26 gal (1000 mL)	63,389
1125	0.3 gal (1125 mL)	71,312
1200	0.32 gal (1200 mL)	76,066
1250	0.33 gal (1250 mL)	79,236
1375	0.36 gal (1375 mL)	87,160
1500	0.40 gal (1500 mL)	95,083
1625	0.43 gal (1625 mL)	103,007
1750	0.46 gal (1750 mL)	110,930
1800	0.48 gal (1800 mL)	114,100
1875	0.50 gal (1875 mL)	118,854
2000	0.53 gal (2000 mL)	126,777
4000	1.06 gal (4000 mL)	253,555

The following quantities of Hazel CA will treat the given volumes at the minimum 1000 PPB level at 32 °F (0 °C):

Hazel CA (g)	Minimum Amount of Water Added	Cubic feet (ft^3) Treated at 1000 PPB
125	0.03 gal (125 mL)	5,943
150	0.04 gal (150 mL)	7,131
250	0.07 gal (250 mL)	11,885
300	0.08 gal (300 mL)	14,262
375	0.10 gal (375 mL)	17,828
500	0.13 gal (500 mL)	23,771
600	0.16 gal (600 mL)	28,525
625	0.17 gal (625 mL)	29,713
750	0.20 gal (750) mL)	35,656
875	0.23 gal (875 mL)	41,599
900	0.24 gal (900 mL)	42,787
1000	0.26 gal (1000 mL)	47,542
1125	0.3 gal (1125 mL)	53,484
1200	0.32 gal (1200 mL)	57,050
1250	0.33 gal (1250 mL)	59,427
1375	0.36 gal (1375 mL)	65,370
1500	0.40 gal (1500 mL)	71,312
1625	0.43 gal (1625 mL)	77,255
1750	0.46 gal (1750 mL)	83,198
1800	0.48 gal (1800 mL)	85,575
1875	0.50 gal (1875 mL)	89,140
2000	0.53 gal (2000 mL)	95,083
4000	1.06 gal (4000 mL)	190,166

Alternatively, Hazel CA can be applied at the following rates:

Desired 1-MCP Concentration	Cubic feet (ft^3) Treated per g of Hazel CA
250 PPB	190
500 PPB	95
750 PPB	63
1000 PPB	48

Mix (apply to the bucket/enclosure) Hazel CA immediately after removal from foil packaging.

Directions for Application of Hazel CA

1. Prior to Hazel CA application, make sure that the enclosure is air tight to maintain 1-MCP in the enclosure during the application. After treatment, vent the enclosure for a minimum of 30 minutes with continued full internal ventilation before allowing workers to enter.

2. Position a bucket of enough size to contain all Hazel CA powder and the amount of water to be added within the enclosure but at a distance that can readily be reached by the applicator through an open hatch or similar safety mechanism in the enclosure. For enclosures requiring application of more than one bucket, all buckets may be placed at the same position within the enclosure, or at different positions within the enclosure if desired. Add the water to the bucket(s) first and then pour the contents from the pouch directly into the bucket, as directed below.

3. Open the [original] [outer] [foil] Hazel CA packaging corresponding to the appropriate amount by weight of Hazel CA powder to be added to the bucket containing the water in accordance with the treatment and volume tables listed above.

4. First add the appropriate liquid volume of room-temperature tap water, then the Hazel CA powder to the bucket. If desired, agitate the water in the bucket using a stirring rod, stick, magnetic stirring device, sump pump, or other motorized agitator. Automatic agitation may be continued throughout the duration of the treatment.

5. Seal enclosed treatment areas to optimize effectiveness of Hazel CA. Keep enclosure sealed for 12 to 24 hours, depending upon the fruit or vegetable being treated, to ensure effective Hazel CA treatment. Hazel CA's application of 1-MCP will begin within 5 minutes of contact with water and will continue to emit 1-MCP for up to 4 hours. During the treatment, operate internal air circulation to ensure continuous air circulation within enclosure.

6. Close all vents to outside air and turn off any ethylene-scrubbing devices or ozone-generating equipment, if applicable.

7. After the treatment area is sealed, post a sign on all of the entrances to the treatment area. The sign should read: **"DO NOT ENTER AREA. HAZEL CA TREATMENT IN PROGRESS."]**

Maximum use rate: Three applications depending upon the fruit or vegetable at a maximum single use rate of 1000 PPB (volume/volume in air).

STORAGE AND DISPOSAL

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

STORAGE:

Individual packet(s): Hazel CA must be kept cold and in its original sealed packaging prior to application. [If storing Hazel CA for < 1 month, Hazel CA may be stored at 32 °F (0 °C).] If storing up to 1 year, Hazel CA must be stored at -4 °F (-20 °C) or colder. Hazel CA should not be stored longer than 1 year prior to use. Use all powder in the foil packaging in accordance with the usage application chart provided. Do not store Hazel CA powder for later use after it has been removed from its original [foil] packaging as Hazel CA is designed to work immediately once the seal on the original packaging is broken.

Container of individual packets(s): Hazel CA must be kept cold and in its original sealed packaging prior to application. [If storing Hazel CA for < 1 month, Hazel CA may be stored at 32 °F (0 °C).] If storing up to 1 year, Hazel CA must be stored at -4 °F (-20 °C) or colder. Hazel CA should not be stored longer than 1 year prior to use.

DISPOSAL: Wastes resulting from the use of this product may be disposed of on site or at an approved waste disposal facility. Discard Hazel CA powder and aqueous slurry as landfill waste or in inert aqueous waste.

CONTAINER/PACKAGING HANDLING: Nonrefillable packaging. Do not reuse or refill the original [foil] packaging.

WARRANTY

NOTICE: Read the entire Directions for Use and Conditions of Saleand Limitation of Warranty and Liability before buying or using this product.

HAZEL TECHNOLOGIES, INC. warrants that the product conforms to its chemical description and is reasonably fit for the purpose stated on the label only when stored and used in accordance with label directions. HAZEL TECHNOLOGIES, INC. MAKES NO OTHER EXPRESS OR IMPLIED WARRANTIES OF MERCHANTABILITY, OF FITNESS FOR A PARTICULAR PURPOSE, OR ANY OTHER EXPRESS OR IMPLIED WARRANTY. The Directions for Use of this product must be followed carefully. It is impossible to eliminate all risks associated with the use of this product. Crop injury, ineffectiveness, or other unintended consequences may result because of such factors as manner of use or application, weather or crop conditions, presence of other materials or other influencing factors in the use of the product, all of which are beyond the control of HAZEL TECHNOLOGIES, INC. or its direct or indirect distributors. To the extent permitted by applicable law, Buyer and User agree to hold HAZEL TECHNOLOGIES, INC. and its distributors harmless from any claims relating to such factors. Buyer and User agree that HAZEL TECHNOLOGIES, INC. is not responsible for any crops or produce that fail to ripen due to misuse of this product. Handling, storage, and use of the product by Buyer and User are beyond the control of HAZEL TECHNOLOGIES, INC. and Seller. To the extent permitted by applicable law: (1) this warranty does not extend to the use of the product contrary to label instructions or under conditions not reasonably foreseeable to or beyond the control of HAZEL TECHNOLOGIES, INC. or its distributors, and, (2) Buyer and User assume the risk of any such use. To the extent permitted by applicable law, in no event shall HAZEL TECHNOLOGIES, INC. or its distributors be liable for any incidental, consequential or special damages resulting from the use or handling of this product. TO THE EXTENT PERMITTED BY APPLICABLE LAW, THE EXCLUSIVE REMEDY OF THE USER OR BUYER, AND THE EXCLUSIVE LIABILITY OF HAZEL TECHNOLOGIES, INC. AND ITS DISTRIBUTORS, FOR ANY AND ALL CLAIMS, LOSSES, INJURIES OR DAMAGES (INCLUDING CLAIMS BASED ON BREACH OF WARRANTY, CONTRACT, NEGLIGENCE, TORT, STRICT LIABILITY OR OTHERWISE) RESULTING FROM THE USE OR HANDLING OF THIS PRODUCT, SHALL BE THE RETURN OF THE PURCHASE PRICE OF THE PRODUCT OR, AT THE ELECTION OF HAZEL TECHNOLOGIES, INC. OR ITS DISTRIBUTORS, THE REPLACEMENT OF THE PRODUCT.

[Hazel] [and] [Hazel Tech] [is a registered trademark] [are registered trademarks] [of Hazel Technologies, Inc.]

Optional Label Claims

Alternative Brand Names:
Hazel Reserve
Hazel Reserva
Hazel Pommes
Hazel Pome
Hazel Pomona
Hazel Apple
HazelEvergreen
Hazel Preserve
Hazel Brite
Hazel Guard
Hazel FreshGuard
Hazel FreshExtend
Hazel Vista
Hazel Vega
Hazel Genesis
Hazel Jet

Optional Label Claims

General Claims

- Convenient formulation and delivery system.
- Protects produce during storage and shipping.
- Protects produce shelf life
- A post-harvest technology for improving the shelf-lifeof certain climacteric fruits and vegetables.
- A post-harvest technology for inhibiting the negative effects of ethylene in certain climacteric fruits and vegetables.
- Keeps fruits and vegetables fresh longer.
- Delays ripening.
- Delays senescence.
- Delays senescence in climactericproduce.
- Slows produce respiration.
- Helps regulate post-harvest changes in climactericproduce.
- Inhibits ethylene action.
- Extends produce shelf-life.
- 1-MCP reduces respiration rate and increase resistance to ethylene.
- Helps protect agricultural products and produce from the effects of ethylene.
- Odorless and tasteless.
- Provides slow release of 1-MCP
- Does not [adversely][negatively] impact the flavor of fruits and vegetables.
- Can help protect against cold-chain breakage.
- Helps preserve firmness in avocados.
- Helps prevent leaf senescence in mandarins.
- Improves the shelf life and quality of produce during storage.
- Maintaining fruit firmness and titratable acidity
- Reducing internal ethylene production, fruit respiration, peel greasiness, core fluchs, mealiness, and chilling injury in treated fruit
- Protection from external sources of ethylene
- Delaying ripening and senescence

- Fruit stays fresh, firm, and juicy at the end of a long storage period as it was when it was harvested
- Lengthens your sales window without reducing product quality
- Fruit has a better acid-sugar ratio and reduced peel greasiness with a preferred texture
- Flexibility in the sales window for the treated fruit
- More homogeneous batches of fruit with lower pack out losses
- Reduces fruit waste and maintains the texture, firmness, taste and appearance of fruits by warding off negative ethylene effects.
- Reduced loss of produce quality in storage and during transportation.
- Longer postharvest storage periods
- Compatibility with most postharvest fungicide treatments
- Enables produce to reach more distant markets
- Effective in controlled atmosphere and air-cooled storage systems

1-MCP benefits for:

Cherries

- Longer shelf-life and higher post-storagequality
- Effective with fresh-cut and whole fruits
- Helps maintain firmness
- Increase pitting resistance
- Reduce incidence of decay
- Helps maintain flavor
- Helps maintain stem greenness

Kiwifruit

- 1-MCP reduces respiration rate and increase resistance to ethylene. The result is kiwifruit that maintain color, flavor, and firmness for longer, increasing utilization and improving the customer experience.
- 1-MCP is effective with most kiwifruit cultivars.
- 1-MCP benefits for kiwifruit:
    - Longer shelf-life and higherpost-storage quality
    - Effective with fresh-cut and whole fruits
    - Increase post-storage firmness
    - Reduce weight loss

Pear and Asian pear

- Delays ripening in [Asian] pears.
- Delays softening in [Asian] pears.
- Slows maturation.
- Protects against bruising in pears.
- Increasing [Asian] pear shelf-life.
- Reduces supply chain waste in pears.
- Inhibits ethylene production and response in [Asian] pears.
- Slows respiration in [Asian] pears.
- Increases shelf-life of many varieties of pears.

Persimmons

- 1-MCP reduces respiration rate and increase resistance to ethylene. The result is persimmons that maintain firmness, color, flavor for longer, increasing utilization and improving the customer experience.
- 1-MCP is effective with most persimmon cultivars.
- 1-MCP benefits forpersimmons:
    - Longer shelf life and higher post-storage quality

- Effective with fresh-cut and whole fruits
- Helps maintain post-storage firmness
- Helps retain color
- Helps maintain post-storage flavor
- Helps maintains post-storage texture

Avocado

- Longer shelf life and higher post-storagequality
- Effective with fresh-cut and whole fruits
- 1-MCP reduces respiration rate and increase resistance to ethylene. The result is avocados that maintain firmness, color, and flavor for longer, increasing utilization and improving the customer experience.
- 1-MCP is effective with most avocado cultivars.
- 1-MCP benefits for avocados:
  - Longer shelf-life and higher post-storage quality
  - Effective with fresh-cut and whole fruits
  - Extends shelf-life of avocados, even without refrigeration
  - Helps maintain post-storage firmness
  - Reduces incidence of scald
  - Helps retain skin color
  - Reduces blackening and discoloration

Apple

- Longer shelf life and higher post-storagequality
- Effective with fresh-cut and whole fruits
- 1-MCP reduces respiration rate and increase resistance to ethylene. The result is apples that maintain crispness, color, and flavor for longer, increasing utilization and improving the customer experience.
- 1-MCP is effective with most apple cultivars.
- 1-MCP benefits for apples:
  - Longer shelf-life and higherpost-storage quality
  - Effective with fresh-cut and whole fruits
  - Extends shelf-life of apples, even without refrigeration
  - Improves post-storage firmness
  - Reduces incidence of scald
  - Helps retain color
  - Reduces loss of chlorophyll

Plums, apricots, nectarines, and other stone fruit

- Longer shelf-life and higher post-storagequality
- Protects against cold-chain breakage
- 1-MCP reduces respiration rate and increase resistance to ethylene. The result is that fruit maintain firmness, color, flavor for longer, increasing utilization and improving the customer experience.
- MCP is effective with most cultivars, includingplumhybrids.
- Longer shelf-life and higher post-storagequality
- Helps retain color and firmness
- Helps maintain post-storage flavor
- Increase resistance to decay

Tomato

- Longer shelf-life and higher post-storagequality
- Protects against cold-chain breakage
- Longer shelf-life and higher post-storagequality
- Helps maintain post-storage firmness

- Helps reduce occurrence of disease
- Helps retain color in heirloom tomato varieties
- 1-MCP reduces respiration rate and increase resistance to ethylene. The result are tomatoes that maintain color, firmness, and flavor longer, increasing utilization and improving the customer experience.
- 1-MCP is effective with most tomato cultivars.

Broccoli

1- MCP is effective with most Brassica cultivars includingbroccoli and raab.

- 1-MCP benefits forbroccoli:
    - Longer shelf-life and higherpost-storage quality
    - Protects against cold-chain breakage
    - Effective with fresh-cut and whole broccoli
    - Helps retain green color
    - Helps reduce weight loss
    - Reduces off-odor formation (for example, those caused by sulfur compounds)

Sublabel B: Ornamentals and Cut Flowers

HAZEL[®] CA

[by Hazel[®]] [by Hazel Tech [®]] [by Hazel Technologies]

[A [novel] post-harvest tool for counteracting the undesirable effects of [both internal and external sources of] ethylene by counteracting premature [early] color break on [harvested] [post-harvest] ornamentals and cut flowers.]

[For management of post-harvest freshness]

Active Ingredients:

1-Methylcyclopropene	2.0%
Other Ingredients	98.0%
TOTAL	100.0%

KEEP OUT OF REACH OF CHILDREN

EPA Est. No.: EPA Reg. No.: 92120-2

Manufactured [by][for]:
Hazel Technologies, Inc.
320 N. Sangamon St.
Suite 400
Chicago, IL 60607

Net Contents:

[4.41 oz. (125 g)	5.29 oz. (150g)	8.82 oz. (250 g)	10.58 oz. (300g)
13.23 oz. (375 g)	17.64 oz. (500 g)	21.16 oz. (600 g)	22.05 oz. (625 g)
26.46 oz. (750 g)	29.10 oz. (875 g)	31.75 oz. (900 g)	35.27 oz. (1000 g)
39.68 oz. (1125 g)	42.33 oz. (1200 g)	44.09 oz. (1250 g)	48.50 oz. (1375 g)
52.91 oz. (1500 g)	57.32 oz. (1625 g)	61.73 oz. (1750 g)	63.49 oz. (1800 g)
66.14 oz. (1875 g)	70.55 oz. (2000 g)	141.10 oz. (4000 g)]	

Batch No. / Lot Code:

[Patent Pending]
[A] [Contains] [a] [Patented Technology]

Not for sale or use after [DATE]

PERSONALPROTECTIVE EQUIPMENT (PPE): Applicator must wear:

- Full-length sleeves and pants.
- Shoes plus socks.

PRODUCT INFORMATION

NOTES TO USERS

1. Do not store this product for longer than 1 year prior to use.
2. This product must be kept cold and in its original sealed packaging prior to application.
3. If storing this product for less than 1 month, store at 32 °F (0 °C).
4. If storing this product up to 1 year, it must be stored at -4 °F (-20 °C) or colder. Use all powder in the foil packaging in accordance with the usage application chart provided.
5. Do not store Hazel CA powder for later use after it has been removed from its original [foil] packaging as Hazel CA is designed to work immediately once the seal on the original packaging is broken.

Hazel CA is a [novel] post-harvest tool for counteracting undesirable effects of ethylene on [ornamentals] [and] [cut flowers]. By counteracting ethylene, Hazel CA provides benefits during storage including:

- [Slowing aging]
- [Extending shelf-life]
- [Maintaining firmness]
- [Longer post-harvest storage periods]
- [Longer post-harvest storage capability]
- [Maintaining titratable acidity]
- [Reducing internal ethylene production]
- [Reducing chilling injury]

[Hazel CA works by releasing [1-methylcyclopropene] [1-MCP]].

Hazel CA is applied to [ornamentals] [and] [cut flowers] post-harvest -- prior to storage, prior to shipment, and/or prior to sale. Hazel CA is effective under both cool (below 55°F, 13°C) and warm (above 55°F, 13°C) temperature conditions. Products must be exposed to Hazel CA in enclosed areas, such as storage rooms, greenhouses, coolers, shipping containers, enclosed truck trailers, enclosed produce packaging houses or ambient temperature, refrigerated, or controlled atmosphere food storage facilities. **DO NOT USE THIS PRODUCT OUTDOORS.**

Do not exceed 6.7 gallons of water per 35.27 oz. (1 kg) of product, or 0.67 gallon of water per 3.527 oz. (100 g) of product.

DIRECTIONS FOR USE

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

How to Use Hazel CA

Hazel CA is applied to [ornamentals] [and] [cut flowers] post-harvest -- prior to storage, prior to shipment, and/or prior to sale.

Do not open package until ready to use. Once the Hazel CA powder is removed from its outer packaging, Hazel CA begins releasing 1-MCP immediately. The release of 1-MCP from the Hazel CA powder is [immediately] accelerated upon contact with water. For best results, Hazel CA powder should be applied [to] [ornamentals] [and] [cut flowers] immediately after the [outer] [foil] packaging seal is broken.

Hazel CA begins releasing 1-MCP upon removal from the outer [foil] packaging. Further 1-MCP release from Hazel CA is accelerated upon contact with water. **Contact with water is required as directed for proper application of Hazel CA [to] [ornamentals] [and] [cut flowers**]**.** The minimum amount of water that can be applied to Hazel CA is 0.25 gallon of water per 1 kg of Hazel CA, or 0.03 gallon of water per 100 g of Hazel CA. Enough water should be added to the Hazel CA powder to completely submerge all powder and create a free-flowing, easily-agitated suspension.

Determine the quantity of Hazel CA and the minimum amount of water from the tables below based on the volume of the treatment enclosure.

Crop Specific Treatment Rates and Application Timing:

Crop	**Application Timing**	**MinimumTreatment (PPB)**	**Maximum Treatment (PPB)**
[Flowers] [Achillea, Aconitum, Agapanthus, Alchemilla, Allium, Alstroemeria, Alyssum, Aphelandra, Aquilegia, Asclepias, Astrantia, Asparagus Fern, Azalea, Begonia, Bouvardia, Brassaia *(Schefflera)*, Brodiaea *(Triteleia)*, Calathea, Campanula, Carnation, Celosia, Centaurea, Chamaedorea, Chelone, Coleus, Cordyline, Cymbidium, Crocosmia *(Montbretia)*, Daucus (Queen Annes Lace), Delphinium, Dendrobium, Dianthus, Dicentra, Dizygotheca, Doronicum, Echium, Eremurus, Eustoma *(Lisianthus)*, Ficus, Freesia, Fuchsia, Geranium, Gladiolus, Godetia, Gypsophila, Hibiscus, Ilex (Holly), Impatiens, Ixia, Kalanchoe, Kniphofia, Lavatera, Lily, Lysimachia, Miniature Carnation,	[Treat as soon afterharvest as possible.]	[750 PPB]	1000 PPB

Monkshood, Pelargonium, Petunia, Philodendron, Phlox, Physostegia, Poinsettia, Radermachera, Rose, Rudbeckia, Salvia, Saponaria, Scabiosa, Silene, Snapdragon, Solidaster, Stock, Streptocarpus, Sweet William, Trachelium, Trollius, Veronica, Wax Flower, and Zygocactus]			

The following quantities of Hazel CA will treat the given volumes at the minimum 250 PPB level at 32 °F (0 °C):

Hazel CA (g)	Minimum Amount of Water Added	Cubic feet (ft^3) Treated at 250 PPB
125	0.03 gal (125 mL)	23,771
150	0.04 gal (150 mL)	28,525
250	0.07 gal (250 mL)	47,542
300	0.08 gal (300 mL)	57,050
375	0.10 gal (375 mL)	71,312
500	0.13 gal (500 mL)	95,083
600	0.16 gal (600 mL)	11,4100
625	0.17 gal (625 mL)	11,8854
750	0.20 gal (750) mL)	142,625
875	0.23 gal (875 mL)	166,395
900	0.24 gal (900 mL)	171,150
1000	0.26 gal (1000 mL)	190,166
1125	0.3 gal (1125 mL)	213,937
1200	0.32 gal (1200 mL)	228,199
1250	0.33 gal (1250 mL)	237,708
1375	0.36 gal (1375 mL)	261,479
1500	0.40 gal (1500 mL)	285,249
1625	0.43 gal (1625 mL)	309,020
1750	0.46 gal (1750 mL)	332,791
1800	0.48 gal (1800 mL)	342,299
1875	0.50 gal (1875 mL)	356,562
2000	0.53 gal (2000 mL)	380,332
4000	1.06 gal (4000 mL)	760,665

The following quantities of Hazel CA will treat the given volumes at the minimum 500 PPB level at 32 °F (0 °C):

Hazel CA (g)	Minimum Amount of Water Added	Cubic feet (ft^3) Treated at 500 PPB
125	0.03 gal (125 mL)	11,885
150	0.04 gal (150 mL)	14,262
250	0.07 gal (250 mL)	23,771
300	0.08 gal (300 mL)	28,525
375	0.10 gal (375 mL)	35,656
500	0.13 gal (500 mL)	47,542
600	0.16 gal (600 mL)	57,050
625	0.17 gal (625 mL)	59,427
750	0.20 gal (750) mL)	71,312
875	0.23 gal (875 mL)	83,198
900	0.24 gal (900 mL)	85,575
1000	0.26 gal (1000 mL)	95,083
1125	0.3 gal (1125 mL)	106,968
1200	0.32 gal (1200 mL)	114,100
1250	0.33 gal (1250 mL)	118,854
1375	0.36 gal (1375 mL)	130,739
1500	0.40 gal (1500 mL)	142,625
1625	0.43 gal (1625 mL)	154,510
1750	0.46 gal (1750 mL)	166,395
1800	0.48 gal (1800 mL)	171,150
1875	0.50 gal (1875 mL)	178,281
2000	0.53 gal (2000 mL)	190,166
4000	1.06 gal (4000 mL)	380,332

The following quantities of Hazel CA will treat the given volumes at the minimum 750 PPB level at 32 °F (0 °C):

Hazel CA (g)	Minimum Amount of Water Added	Cubic feet (ft^3) Treated at 750 PPB
125	0.03 gal (125 mL)	7,924
150	0.04 gal (150 mL)	9,508
250	0.07 gal (250 mL)	15,847
300	0.08 gal (300 mL)	19,017
375	0.10 gal (375 mL)	23,771
500	0.13 gal (500 mL)	31,694
600	0.16 gal (600 mL)	38,033
625	0.17 gal (625 mL)	39,618
750	0.20 gal (750) mL)	47,542
875	0.23 gal (875 mL)	55,465
900	0.24 gal (900 mL)	57,050
1000	0.26 gal (1000 mL)	63,389
1125	0.3 gal (1125 mL)	71,312
1200	0.32 gal (1200 mL)	76,066
1250	0.33 gal (1250 mL)	79,236
1375	0.36 gal (1375 mL)	87,160
1500	0.40 gal (1500 mL)	95,083
1625	0.43 gal (1625 mL)	103,007

Hazel CA (g)	Minimum Amount of Water Added	Cubic feet (ft^3) Treated at 750 PPB
1750	0.46 gal (1750 mL)	110,930
1800	0.48 gal (1800 mL)	114,100
1875	0.50 gal (1875 mL)	118,854
2000	0.53 gal (2000 mL)	126,777
4000	1.06 gal (4000 mL)	253,555

The following quantities of Hazel CA will treat the given volumes at the minimum 1000 PPB level at 32 °F (0 °C):

Hazel CA (g)	Minimum Amount of Water Added	Cubic feet (ft^3) Treated at 1000 PPB
125	0.03 gal (125 mL)	5,943
150	0.04 gal (150 mL)	7,131
250	0.07 gal (250 mL)	11,885
300	0.08 gal (300 mL)	14,262
375	0.10 gal (375 mL)	17,828
500	0.13 gal (500 mL)	23,771
600	0.16 gal (600 mL)	28,525
625	0.17 gal (625 mL)	29,713
750	0.20 gal (750) mL)	35,656
875	0.23 gal (875 mL)	41,599
900	0.24 gal (900 mL)	42,787
1000	0.26 gal (1000 mL)	47,542
1125	0.3 gal (1125 mL)	53,484
1200	0.32 gal (1200 mL)	57,050
1250	0.33 gal (1250 mL)	59,427
1375	0.36 gal (1375 mL)	65,370
1500	0.40 gal (1500 mL)	71,312
1625	0.43 gal (1625 mL)	77,255
1750	0.46 gal (1750 mL)	83,198
1800	0.48 gal (1800 mL)	85,575
1875	0.50 gal (1875 mL)	89,140
2000	0.53 gal (2000 mL)	95,083
4000	1.06 gal (4000 mL)	190,166

Alternatively, Hazel CA can be applied at the following rates:

Desired 1-MCP Concentration	Cubic feet (ft^3) Treated per g of Hazel CA
250 PPB	190
500 PPB	95
750 PPB	63
1000 PPB	48

Directions for Application of Hazel CA

1. Prior to Hazel CA application, make sure that the enclosure is air tight to maintain 1-MCP in the enclosure during the application. After treatment, vent the enclosure for a minimum of 30 minutes with continued full internal ventilation before allowing workers to enter.

2. Position a bucket of enough size to contain all Hazel CA powder and the amount of water to be added within the enclosure but at a distance that can readily be reached by the applicator through an open hatch or similar safety mechanism in the enclosure. For enclosures requiring application of more than one bucket, all buckets may be placed at the same position within the enclosure, or at different positions within the enclosure if desired. Add the water to the bucket(s) first and then pour the contents from the pouch directly into the bucket, as directed below.

3. Open the [original] [outer] [foil] Hazel CA packaging corresponding to the appropriate amount by weight of Hazel CA powder to be added to the bucket containing the water in accordance with the treatment and volume tables listed above.

4. First add the appropriate liquid volume of room-temperature tap water, then the Hazel CA powder to the bucket. If desired, agitate the water in the bucket using a stirring rod, stick, magnetic stirring device, sump pump, or other motorized agitator. Automatic agitation may be continued throughout the duration of the treatment.

5. Seal enclosed treatment areas to optimize effectiveness of Hazel CA. Keep enclosure sealed for 12 to 24 hours, depending upon the ornamental or cut flowers being treated, to ensure effective Hazel CA treatment. Hazel CA's application of 1-MCP will begin within 5 minutes of contact with water and will continue to emit 1-MCP for up to 4 hours. During the treatment, operate internal air circulation to ensure continuous air circulation within enclosures.

6. Close all vents to outside air and turn off any ethylene-scrubbing devices or ozone-generating equipment, if applicable.

7. After the treatment area is sealed, post a sign on all of the entrances to the treatment area. The sign should read: "**DO NOT ENTER AREA. HAZEL CA TREATMENT IN PROGRESS."**

Maximum use rate: Three applications depending upon the ornamental or cut flower at a maximum single use rate of 1000 PPB (volume/volume in air).

STORAGE AND DISPOSAL

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

STORAGE:

Individual packet(s): Hazel CA must be kept cold and in its original sealed packaging prior to application. [If storing Hazel CA for < 1 month, Hazel CA may be stored at 32 °F (0 °C).] If storing up to 1 year, Hazel CA must be stored at -4 °F (-20 °C) or colder. Hazel CA should not be stored longer than 6 months prior to use. Use all powder in the foil packaging in accordance with the usage application chart provided. Do not store Hazel CA powder for later use after it has been removed from its original [foil] packaging as Hazel CA is designed to work immediately once the seal on the original packaging is broken.

Container of individual packets(s): Hazel CA must be kept cold and in its original sealed packaging prior to application. [If storing Hazel CA for < 1 month, Hazel CA may be stored at 32 °F (0 °C).] If storing up to 1 year, Hazel CA must be stored at -4 °F (-20 °C) or colder. Hazel CA should not be stored longer than 1 year prior to use.

DISPOSAL: Wastes resulting from the use of this product may be disposed of on site or at an approved waste disposal facility. Discard Hazel CA powder and aqueous slurry as landfill waste or in inert aqueous waste.

CONTAINER/PACKAGING HANDLING: Nonrefillablepackaging. Do not reuse or refill the original [foil] packaging.

WARRANTY

NOTICE: Read the entire Directions for Use and Conditions of Saleand Limitation of Warranty and Liability before buying or using this product.

HAZEL TECHNOLOGIES, INC. warrants that the product conforms to its chemical description and is reasonably fit for the purpose stated on the label only when stored and used in accordance with label directions. HAZEL TECHNOLOGIES, INC. MAKES NO OTHER EXPRESS OR IMPLIED WARRANTIES OF MERCHANTABILITY, OF FITNESS FOR A PARTICULAR PURPOSE, OR ANY OTHER EXPRESS OR IMPLIED WARRANTY. The Directions for Use of this product must be followed carefully. It is impossible to eliminate all risks associated with the use of this product. Crop injury, ineffectiveness, or other unintended consequences may result because of such factors as manner of use or application, weather or crop conditions, presence of other materials or other influencing factors in the use of the product, all of which are beyond the control of HAZEL TECHNOLOGIES, INC. or its direct or indirect distributors. To the extent permitted by applicable law, Buyer and User agree to hold HAZEL TECHNOLOGIES, INC. and its distributors harmless from any claims relating to such factors. Buyer and User agree that HAZEL TECHNOLOGIES, INC. is not responsible for any crops or produce that fail to ripen due to misuse of this product. Handling, storage, and use of the product by Buyer and User are beyond the control of HAZEL TECHNOLOGIES, INC. and Seller. To the extent permitted by applicable law: (1) this warranty does not extend to the use of the product contrary to label instructions or under conditions not reasonably foreseeable to or beyond the control of HAZEL TECHNOLOGIES, INC. or its distributors, and, (2) Buyer and User assume the risk of any such use. To the extent permitted by applicable law, in no event shall HAZEL TECHNOLOGIES, INC. or its distributors be liable for any incidental, consequential or special damages resulting from the use or handling of this product. TO THE EXTENT PERMITTED BY APPLICABLE LAW, THE EXCLUSIVE REMEDY OF THE USER OR BUYER, AND THE EXCLUSIVE LIABILITY OF HAZEL TECHNOLOGIES, INC. AND ITS DISTRIBUTORS, FOR ANY AND ALL CLAIMS, LOSSES, INJURIES OR DAMAGES (INCLUDING CLAIMS BASED ON BREACH OF WARRANTY, CONTRACT, NEGLIGENCE, TORT, STRICT LIABILITY OR OTHERWISE) RESULTING FROM THE USE OR HANDLING OF THIS PRODUCT, SHALL BE THE RETURN OF THE PURCHASE PRICE OF THE PRODUCT OR, AT THE ELECTION OF HAZEL TECHNOLOGIES, INC. OR ITS DISTRIBUTORS, THE REPLACEMENT OF THE PRODUCT.

[Hazel] [and] [Hazel Tech] [is a registered trademark] [are registered trademarks] [of Hazel Technologies, Inc.]

Optional Label Claims

Alternative Brand Names:
Hazel Reserve
Hazel Reserva
Hazel Pommes
Hazel Pome
Hazel Pomona
Hazel Apple
Hazel Evergreen

Hazel Preserve
Hazel Brite
Hazel Guard
Hazel FreshGuard
Hazel FreshExtend
Hazel Vista
Hazel Vega
Hazel Genesis
Hazel Jet

Optional Label Claims

General Claims

- Convenient formulation and delivery system.
- Protects [ornamentals] [and] [cut flowers] during storage and shipping.
- Protects [ornamentals] [and] [cut flowers] shelf life
- Supply Chain insurance
- A post-harvest technology for improving the shelf-life of certain [ornamentals] [and] [cut flowers]
- A post-harvest technology for inhibiting the negative effects of ethylene in certain [ornamentals] [and] [cut flowers]
- Keeps [ornamentals] [and] [cut flowers] fresh longer.
- Delays senescence.
- Delays senescence in [ornamentals] [and] [cut flowers].
- Slows [ornamentals] [and] [cut flowers] respiration.
- Helps regulate post-harvest changes in [ornamentals] [and] [cut flowers].
- Inhibits ethylene action.
- Extends [ornamentals] [and] [cut flowers] shelf-life.
- 1-MCP reduces respiration rate and increase resistance to ethylene.
- Extends the shelf life of ornamental plants and cut flowers.
- Helps protect agricultural products [and] [ornamentals] [and] [cut flowers] from the effects of ethylene.
- Odorless and tasteless.
- Provides slow release of 1-MCP
- Can help protect against cold-chain breakage.
- Lasting protection for up to 4 weeks.
- Improves the shelf life and quality of [ornamentals] [and] [cut flowers] during storage.
- Protection from external sources of ethylene
- Delaying senescence
- Lengthens your sales window without reducing product quality
- Flexibility in the sales window for the [ornamentals] [and] [cut flowers]
- Reduced Loss of [ornamental] [and] [cut flower] quality in storage and during transportation.
- Longer postharvest storage periods
- Compatibility with most postharvest fungicide treatments
- Enables [ornamentals] [and] [cut flowers] to reach more distant markets
- Effective in controlled atmosphere and air-cooled storage systems

(Individual Unit)

HAZEL[®] CA

[by Hazel[®] [by Hazel Tech [®] [by Hazel Technologies]

[For management of post-harvest freshness]

Active Ingredients:

1-Methylcyclopropene 2.0%
Other Ingredients 98.0%
TOTAL 100.0%

KEEP OUT OF REACH OF CHILDREN

See full label attached to the outer container for Directions for Use, and Storage and Disposal for this unit.

EPA Est. No.: EPA Reg. No.: 92120-2

Net Contents:

[Patent Pending]
[A] [Contains] [a] [Patented Technology]

Not for sale or use after [DATE]