

DECCO

CEREXAGRI

S AGCLOR 310

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

ACTIVE INGREDIENT:

Sodium hypochlorite 12.5%

INERT INGREDIENTS 87.5%

1.2 lbs Available Chlorine/Gallon

Net Contents:

05 Gallons (19 liters)

55 Gallons (209 liters)

53 Gallons (201 liters)

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

6785-KY-1

6785-FL-2

550-NJ-1

550-SC-1

37982-WA-1

1744-CA-1

EPA REG. NO. 2792-62

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 odors have dissipated.

ENVIRONMENTAL HAZARDS: This pesticide is toxic to fish and aquatic organisms. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or public waters unless this product is specially identified and addressed in 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 removers, vinegar, or other chemicals may release hazardous gases irritating to eyes, lungs, and mucous membranes.

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 labeling must be in the possession of the user at the time of pesticide application.

STORAGE AND DISPOSAL: Agclor degrades with age. Storage at temperature above 70°F increases breakdown.

Store in a 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 100-ppm solution of chlorine, add 0.75 gallons of AGCLOR to 1,000 gallons of water. Use of DECCO BUFFER 311 to control pH is highly recommended (75 gallons).

For other application rates, use appropriate dilutions.

Directions For Use continued on next panel.

DIRECTIONS FOR USE CONTINUED:

For citrus canker quarantine:

Use of AGCLOR at 200 ppm at pH 6.0 to 7.5 is achieved by adding 1.5 gallons of AGCLOR to 1,000 gallons of water along with 1.5 gallons of DECCO BUFFER 311. 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 colorimetric or titrimetric kit. Once opened, use the entire contents of the container within 30 days.

FOR THE SANITATION OF NONPOROUS FOOD CONTACT SURFACES

RINSE METHOD: A solution of 100 ppm available chlorine may be used in the sanitizing solution if a chlorine test kit is available. Solutions containing an initial concentration of 100-ppm available chlorine must be tested and adjusted periodically to insure that the available chlorine does not drop below 50 ppm. Prepare a 100-ppm sanitizing solution by thoroughly mixing 1 oz. of this product with 10 gallons water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 2 oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight.

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

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

DIRECTIONS FOR USE CONTINUED:

Recommended levels of chlorine:

<u>Commodity</u>	<u>ppm of available chlorine to use</u>
Apple	150-200
Artichokes	100-150
Asparagus	125-150
Brussels Sprouts	100-150
Carrots	100-200
Cauliflower	300-400
Cherry	75-100
Celery	100-110
Chopped Cabbage ²	80-100
Chopped Lettuce ²	80-100

Cucumbers	300-350
Green Onions	75-120
Lemon and Grapefruit	40-50
Melons ⁵	100-150
Mushrooms ³	100-120
Oranges (in drencher)	20-30
Peaches, Nectarines & Plums	50-100
Pears (without buffer)	200-300
Peppers ^{1,4}	300-400
Potatoes ^{1,4}	65-125
Radishes	100-150
Stone fruits (Hydrocooler)	30-75
Tomatoes	300-350

NOTE:

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

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