



cerexagri

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PRODUCT DATA SHEET

Decco Lustr® 231 Carnauba Based Fruit Coating

DESCRIPTION

Decco Lustr® 231 is a carnauba based fruit coating for post harvest application on citrus, apples, pears, mangos, pomegranates, sweet potatoes, nuts, root crops, and other produce. The coating reduces weight loss due to dehydration and serves as a carrier for most fungicides.

DIRECTIONS FOR USE

Apples: Apples should be clean and damp dry prior to applying Decco Lustr® 231. Apply one gallon of coating to 12,000 pounds of large or 10,000 pounds of small fruit.

Citrus: Apply one gallon to 12,000 pounds of large or 10,000 pounds of small clean and damp fruit:

Mangos: Apply one gallon to 15,000 pounds of clean fruit by spraying, or for dipping, dilute one part of DL 231 with three parts of soft water and mix well prior to use.

Sweet Potatoes: Apply at a rate of one gallon to 5000-8000 pounds clean and damp sweet potatoes.

Pomegranates: Apply at a rate of one gallon to 10000-12000 pounds clean and damp pomegranate.

For other Commodities: Consult Decco Sales or Technical Service Representatives for application on other commodities

COMPOSITION

This product contains water, carnauba and other natural waxes, fatty acid soaps, wetting agents and silicone antifoam, all food grade ingredients cited in 21CFR.

PRECAUTIONS

Avoid breathing vapor. Keep container closed. Use with adequate ventilation. See label and MSDS for additional precautions and first aid.

STORAGE AND DISPOSAL

Store in a cool, dry place above freezing.

PHYSICAL PROPERTIES

Appearance:	Grayish brown translucent liquid
pH range:	9.0- ±0.3
Specific gravity:	1.0012 gm/cc
Pounds/gallon:	8.35
Flash point:	Over 200°F
Viscosity:	9± 1 cps
Percent solids:	21 ± 0.5

SHIPPING CLASSIFICATION

Coating (wax), fruit or vegetables (49981)

(Pd231)

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