



cerexagri

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## PRODUCT DATA SHEET

### **Peach, Nectarine & Plum Lustr® 251 (PNPL 251)** Fruit Coating

#### **DESCRIPTION**

Peach, Nectarine and Plum Lustr® 251 (PNPL 251) is a coating intended for post harvest application on stone fruits, tomatoes and potatoes. The coating is applied to improve fruit appearance, reduce weight loss due to dehydration and it is used as a carrier for fungicides.

#### **DIRECTIONS FOR USE**

**For Peach, Nectarine & Plums:** Apply one gallon of undiluted product to 30,000-35,000 lbs of peaches, nectarines or plums. Use one gallon of 1+1, 1+2 or 1+3 (soft water) diluted product on 18,000, 12,000 or 9,000 lb of fruit respectively. Apply by spraying on rollers or brushes. If used with fungicides, select the best dilution rate for sufficient and uniform wax coverage without violating the fungicide label. Keep fungicide mixture agitated during application.

**For Cherries:** Dilute the product with 9 parts of soft water. Apply 1 gallon of diluted product by spraying onto 4,000-5,000 lb of cherries in a non-recovery system. Do not over apply. Remove the excess liquid in case of over application by using a blower.

**For Potatoes:** Dilute the product with 4 parts of soft water. Apply 1 gallon of diluted product by spraying onto 10,000 to 12,000 pounds of clean damp potatoes in a non-recovery system.

**For Mangos:** Dilute the product with 3 parts of soft water. Apply 1 gallon of diluted product by spraying onto 10,000 to 12,000 pounds of clean damp mangos in a non-recovery system. For dip applications dilute the product with 9 parts of water. Dip mangos for 10-15 seconds and air dry.

**PRECAUTIONS:** Apply the concentrate or diluted product following the label rate. For sensitive varieties, use PNPL 255, 282 or 288.

**Do not use on apricots.**

The product is non-hazardous and non-toxic. Emulsions should not be subjected to extreme temperature changes or hard water. Store wax in a protected area.

#### **COMPOSITION**

Peach, Nectarine & Plum LustrJ 251 contains food grade mineral hydrocarbons, paraffin and carnauba wax, fatty acid soaps and surfactants. All of the ingredients are approved for food use as specified in Title 21, Sections 172-182 of the Code of Federal Regulations.

#### **PHYSICAL PROPERTIES**

Appearance: A milky white liquid emulsion  
pH range: 8.3±0.2  
Specific gravity: 0.97 gm/cc  
Pounds/gallon: 8.12  
Flash point: Over 200°F

#### **SHIPPING CLASSIFICATION**

Coating, fruit or vegetable.

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