
PRODUCT DATA SHEET

PINEAPPLE LUSTR® 444 Concentrated Fruit Coating

DESCRIPTION:

Pineapple Lustr® 444 (PAL 444) is a concentrated fruit coating intended to retard both exterior and interior deterioration of fruit during transport and storage. It can also be used as a carrier of the fungicides, which are compatible with the product.

DIRECTION FOR USE:

Dilute 1 part of Pineapple Lustr® with nine (9) parts water and mix well for three to five minutes. Diluted emulsion may be applied to fruit by dipping, flooding or spraying.

DIPPING OR FLOODING METHOD:

Use one gallon of diluted wax per 500 pounds of fruit.
Dip the fruit (not the crown) for 30 seconds and allow the excess liquid to drip off the fruit.

SPRAY APPLICATION:

Use one gallon of diluted wax per 1000-1500 pounds of fruit.

CAUTION:

If fungicidal protection is necessary run a compatibility test before commercial application.

COMPOSITION: Contains water, natural wax, emulsifiers and other minor food grade ingredients.

PRECAUTIONS: Product is non-hazardous and non-toxic. See label and MSDS for additional information.

PHYSICAL PROPERTIES:

Appearance:	White emulsion
pH:	8.5 ± 0.5 (2% dilution)
Non-volatile residue:	40%
Specific Gravity:	1.002 g/cc – 8.36 lbs/gallons
% Solids:	37

SHIPPING CLASSIFICATION:

Do not use this product after the expiration date marked on the drumhead (three years after the manufacture date).

(Pd444)

Feb 2009