

# PacRite<sup>®</sup> Sodium Hypochlorite 12.5%



## Liquid Sodium Hypochlorite Disinfectant for Fruit and Vegetables

### BENEFITS

- Ideal for water sanitation in commercial packinghouses
- Ideal for use with Pace's automated sanitation systems
- Multi-purpose sanitizer
- Effectively sanitizes inanimate objects such as floors, walls, woodwork and equipment
- Sanitizes non-porous surfaces such as dishes, glasses, and utensils

### PRINCIPAL USE

PacRite<sup>®</sup> Sodium Hypochlorite 12.5% is registered for use in Washington and Oregon as a disinfectant for postharvest fruits and vegetables between 20-400 ppm. Caution: Sodium Hypochlorite is corrosive to metals.

### COMPOSITION

PacRite<sup>®</sup> Sodium Hypochlorite is a 12.5% liquid formulation of sodium hypochlorite.

### DIRECTIONS

PacRite<sup>®</sup> Sodium Hypochlorite is an EPA registered pesticide that must be used according to its labeling. See product label for specific use directions, dilutions and rates of application.

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**Increase Efficiencies in Application Processes**  
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