

Pac-Chlor 12.5%

POSTHARVEST

For postharvest sanitization of organisms causing decay of fruits and vegetables

 Sodium Hypochlorite
 .12.5%

 OTHER INGREDIENTS
 .87.5%

 Total
 .100.0%

1.2 lbs available chlorine/gallon EPA Reg. No. 64864-55

EPA Est. No. 64864-WA-1

DANGER

FIRST AID

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

If in eyes

- Hold eye open and rinse slowly and gently with water for 15 – 20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.
- Call a poison control center or doctor for treatment advice.

If on skin or clothing

- Take off contaminated clothing. Rinse skin immediately with plenty of water for 15 20 minutes.
- Call a poison control center or doctor for treatment advice.

swallowed

- Call a poison control center or doctor immediately for treatment advice.
- Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person.

If inhaled

- Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth if possible.
- Call a poison control center or doctor for further treatment advice.

NOTE TO PHYSICIAN

Probable mucosal damage may contraindicate the use of gastric lavage.

Have the product container or label with you when calling a poison control center or doctor, or going for treatment. For emergency information concerning this product, call the National Pesticides Information Center (NPIC) at 1-800-858-7378 Monday through Friday, 7:30 am to 3:30 pm Pacific Time. During other times, call the poison control center at 1-800-222-1222.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. May cause severe irritation or chemical burns to broken skin. Causes eye damage. 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 product is toxic to fish and aquatic organisms. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer system without previously notifying the local 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 chemicals (e.g. ammonia, acids, detergents, etc.) or organic matter (e.g. urine, feces, etc.) will release chlorine gas which is irritating to eyes, lungs and mucous membranes.

DIRECTIONS FOR USE

IT IS A VIOLATION OF FEDERAL LAW TO USE THIS PRODUCT IN A MANNER INCONSISTENT WITH ITS LABELING.

SANITIZATION 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 of 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.

AGRICULTURAL USES - FRUIT & VEGETABLE SANITIZATION

APPLICATION: For recommended concentration of available chlorine for various agricultural commodities to be treated, see table below. To obtain a 100ppm solution of chlorine, add one ounce of Pac-Chlor 12.5% to 10 gallons of water. Use of an acid buffer to control pH is highly recommended. For other application rates, dilute accordingly.



Net Contents: 50 Gallons (189 Liters)

UN 1791, Hypochlorite Solutions, 8, PG III



Manufactured By:

Pace International LLC

5661 Branch Road, Wapato, WA 98951 800,936,6750 www.paceint.com

Pac-Chlor 12.5%

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 chlorometric or titrimetric kit. Once opened, use the entire contents of the container within 30 days.

RECOMMENDED LEVELS OF CHLORINE

COMMODITY	PPM Available CI2
Apple	150-200
Artichokes	100-150
Asparagus	125-150
Brussels Sprouts	100-150
Carrots	100-200
Cauliflower	300-400
Celery	100-110
Cherry	75-100
Chopped Cabbage(2)	80-100
Chopped Lettuce(2)	80-100
Citrus Fruit	125-200
Cucumbers	300-350
Green Onions	75-120
Melons(5)	100-150
Mushrooms(3)	100-120
Peaches, Plums & Nectarines	50-100
Pears	200-300
Peppers(1,4)	300-400
Pomegranates	200
Potatoes(1,4)	65-125
Radishes	100-150
Stone Fruit (Hydro-cooler)	30-75
Tomatoes	300-350

NOTE:

- 1. Concentration given for use in flow through washer system only.
- 2. After treatment, the adhered moisture must be removed by a centrifugation process.
- 3. After treatment with the chlorinated water, 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 use 70-120 ppm Cl2.
- 5. For hydro-cooloer use 10 ppm Cl2.

STORAGE AND DISPOSAL

Do not contaminate food, or feed by storage, disposal or cleaning of equipment.

Pesticide Storage: Store this product in a cool, dry, well-ventilated area away from direct sunlight and heat to avoid deterioration. In case of spill, flood areas with large quantities of water.

Pesticide Disposal: Product or rinsate that cannot be used should be diluted with water and disposed of in a sanitary sewer.

Container Handling: Refillable container. Refill this container with sodium hypochlorite solution only. Do not reuse this container for any other purpose. Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller. To clean the container before final disposal, empty the remaining contents from this container into application equipment or mix tank. Fill the container about 10 percent full with water. Agitate vigorously or recirculate water with the pump for 2 minutes. Pour or pump rinsate into application equipment or rinsate collection system. Repeat this rinsing procedure two more times.

IMPORTANT: Read the information below before using this product. If the terms are not acceptable, you should return the unopened product container immediately for a complete refund.

LIMITED WARRANTY, TERMS OF SALE, AND LIMITATION OF LIABILITY

Upon purchase or use of this product, purchaser and user agree to the following terms:

<u>Warranty:</u> Pace International, LLC (the Company) warrants that this product conforms to the chemical description on the label in all material respects. To the extent consistent with applicable law, except as expressly stated in the foregoing sentence, the Company makes no further warranties and expressly disclaims any implied warranties of merchantability or fitness for a particular purpose and any representation or warranty.

<u>Terms of Sale:</u> The Company's directions for use of this product must be followed carefully. It is impossible to eliminate all risks inherently associated with use of this product. Crop injury, ineffectiveness or other unintended consequences may result because of such factors as weather conditions, presence of other materials, and the manner of use or application (including failure to adhere to label directions), all of which are beyond the Company's control. To the extent consistent with applicable law, all such risks are assumed by the user.

<u>Limitation of Liability:</u> To the extent consistent with applicable law, the exclusive remedy against the Company for any cause of action relating to the handling or use of this product is a claim for damages, and in no event shall damages or any other recovery of any kind exceed the price of the product which caused the alleged loss, damage, injury, or other claim. To the extent consistent with the applicable law, under no circumstances shall the company be liable for any special, indirect, incidental, or consequential damages of any kind, including loss of profits or income.

To the extent consistent with applicable law, the Company and the seller offer this product, and the purchaser and user accept this product, subject to the foregoing warranty, terms of sale, and limitation of liability, which may be varied or modified only by an agreement in writing signed on behalf of the Company by an authorized representative.

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