



COMMERCIAL LABEL FOR THE TREATMENT OF APPLES, MELONS, TOMATOES, PEARS, AVOCADOS, KIWIFRUIT, PEACHES, NECTARINES, PLUMS, APRICOTS, PLUMCOTS, ASIAN PEARS, BANANAS, BROCCOLI, AND PERSIMMONS

Active Ingredient: 1-Methylcyclopropene..... 3.3%
Other Ingredients: 96.7%
Total: 100.0%

EPA Reg. No. 62097-52-82917

EPA Est. No. 93837-POL-001

Net Contents: 5 grams (0.176 ounces), 40 grams (1.41 ounces), 80 grams (2.82 ounces)

KEEP OUT OF REACH OF CHILDREN

CAUTION

FIRST AID	
If inhaled	<ul style="list-style-type: none"> • Move person to fresh air. • If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible. • Call a poison control center or doctor for treatment advice.
If on skin or clothing	<ul style="list-style-type: none"> • 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
If in eyes	<ul style="list-style-type: none"> • 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 swallowed	<ul style="list-style-type: none"> • Call 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 by the poison control center or doctor. • Do not give anything to an unconscious person.
<p>Have the product container or label with you when calling a poison control center or doctor or going for treatment. For emergencies, call the poison control center at 1-800-222-1222, 24 hours a day, 7 days a week for emergency medical treatment information.</p>	

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

CAUTION. Causes moderate eye irritation. Harmful if absorbed through skin. Avoid contact with eyes, skin or clothing. Avoid breathing vapor. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash before reuse.

PERSONAL PROTECTIVE EQUIPMENT (PPE)

Applicators of this product must wear:

- Long-sleeved shirt and long pants
- Shoes plus socks
- Chemical-resistant gloves made of any waterproof material

Applicators and handlers must follow manufacturer's instructions for cleaning / maintaining PPE. If no such instructions exist for washables, use detergent and hot water. Keep and wash PPE separately from other laundry.

GENERAL INFORMATION

Easyfresh is a powder that, when mixed with water in an appropriate application system the volatile active ingredient 1-methylcyclopropene (1-MCP) will be released.

Easyfresh is a postharvest tool that can be used to counteract a number of undesirable effects of both internal (produced within the fruit and vegetables) and external sources of ethylene on harvested fruit and vegetables. By counteracting ethylene, **Easyfresh** provides many benefits to the fruit and vegetables during transport and storage including:

- Maintaining firmness
- Maintaining titratable acidity
- Preventing superficial scald and soft scald on pome fruit
- Reducing internal ethylene production
- Protection from external sources of ethylene
- Reducing fruit respiration
- Delaying ripening and senescence
- Reducing incidence of peel greasiness in apples
- Reducing incidence of core flush and mealiness in pome fruit
- Reducing chilling injury

Easyfresh can be used immediately after harvest, prior to storage, prior to shipment and/or just prior to sale. **Easyfresh** is effective under temperature conditions considered both cool (below 55 °F, 13 °C) and warm (above 55°F, 13°C). To realize maximum benefit in controlling senescence, products should be treated as soon as possible after harvest.

Harvested fruits and vegetables must be exposed to the volatile active ingredient of **Easyfresh** in enclosed areas, such as storage rooms, greenhouses, coolers, shipping containers, enclosed truck trailers, or ambient temperature, refrigerated, or controlled atmosphere food storage facilities. This product is not intended for use outdoors or in other non-enclosed areas. Enclosed treatment areas should be gas tight as leakage will reduce **Easyfresh** effectiveness.

Directions For Use

It is a violation of federal law to use this product in a manner inconsistent with its labeling. Do not apply this product in a way that will contact workers or other persons, either directly or through drift. Only protected handlers may be in the area during application. For any requirements specific to your state or tribe, consult the agency responsible for pesticide regulation. All applicable directions, restrictions, precautions and conditions of sale and warranty are to be followed. This labeling must be in the user's possession during application.

Non-Agricultural Use Requirements

The requirements in this box apply to uses of this product that are not within the scope of the Worker Protection Standard for agricultural pesticides (40 CFR Part 170).

Do not enter enclosed areas until the enclosed area has been vented unless wearing the appropriate PPE. Ventilation shall continue until after thirty (30) minutes of ventilation using fans or other mechanical ventilating systems.

PPE required for early entry into enclosed areas prior to venting is:

- Long-sleeved shirt and long pants
- Chemical-resistant gloves made of any waterproof material
- Shoes plus socks
- Respirator with an organic-vapor removing cartridge with a prefilter approved for pesticides (MSHA/NIOSH approval number prefix TC-23C), or a canister approved for pesticides (MSHA/NIOSH approval number prefix TC-14G) or a NIOSH approved respirator with an organic vapor (OV) cartridge or canister with any N,R,P, or HE prefilter.

Fruit and Vegetable Storage Conditions

Easyfresh is compatible with and complementary to fruit and vegetables stored under both controlled atmosphere and regular air fruit storage conditions. **Easyfresh** must be used in air tight treatment areas.

Timing Of Harvest And Application

Easyfresh should be added to the treatment area containing fruit and vegetables immediately after harvest, upon entering storage or in transit. For best results, do not use with fruit or vegetables previously treated with Ethephon. To realize maximum benefit for optimum quality, fruit should be pre-cooled promptly and **Easyfresh** should be applied in the treatment area as soon after harvest as possible. The application should be before the climacteric peak of respiration has occurred. Best results from **Easyfresh** are obtained with fruit and vegetables at the optimum maturity level for long term storage. Fruit and vegetables may benefit from repeat application. After application, fruit and vegetables not for immediate sale should be stored, according to good standard commercial practices, in either refrigerated air or controlled atmosphere. For fruit that is to be held for more than 6 months, storage in controlled atmosphere is recommended.

It must be emphasized that maintaining the fruit and vegetables cool at all times and strictly adhering to phytosanitary practices are essential in maintaining safe and high-quality fruit and vegetables. For optimum control of superficial scald on pome fruits, **Easyfresh** must be applied within two weeks of harvest.

Apples: Apply **Easyfresh** soon after harvest. Best results are obtained when fruit is at the optimum maturity level for long term storage. For optimum quality, store apples that are to be held longer than six months in a controlled atmosphere.

Avocados: Apply **Easyfresh** to the fruit soon after harvest at the physiological maturity stage or just prior to the "turning black" stage.

Bananas: Apply **Easyfresh** after the bananas have been exposed to ethylene and prior to reaching color stage 4.

Broccoli, melons, persimmons, pears and Asian pears: Apply **Easyfresh** as soon after harvest as possible.

Kiwifruit: Apply **Easyfresh** either as soon after harvest as possible or apply after long term storage and before the fruit are transported and distributed.

Tomatoes: Apply **Easyfresh** between color stage mature green (Color Stage 1) and light red (Color Stage 5).

Peaches, nectarines, plums, plumcots, and apricots: Apply **Easyfresh** either as soon after harvest as possible or apply after long term storage and before the fruit are transported and distributed.

APPLICATION METHOD

Prior to application, ensure that the treatment area can be properly and promptly sealed following application.

Easyfresh is applied by the use of proprietary applicator devices which are available in two sizes: Standard and Small. See Table 1 to select the appropriate size applicator device and the amount of **Easyfresh** for the fruit and vegetables to be treated in the treatment area. Fill the treatment area with fruit and vegetables. Place the appropriate applicator on a stable surface of the treatment area in a position that would be within the flow of air from the internal refrigeration system.

Push the start button to activate the applicator device. With the applicator device running, add 2 gallons (8 liters) of water to the Standard applicator or 0.85 quarts (0.8 liters) of water to the Small applicator. Use water at a temperature between 20 degrees and 40 degrees Centigrade (68 to 104 degrees Fahrenheit). Remove the appropriate size(s) of **Easyfresh** water soluble pouches from the protective foil packets and drop the pouches into the water contained in the applicator device. Immediately leave the storage area and seal the door in order to contain the 1-MCP vapor and ensure the maximum efficacy of 1-MCP. The release of the 1-MCP to the area will start several minutes after the water-soluble pouch is added to the applicator device.

After the area is sealed, post a sign on all of the entrances to the treatment area. The sign should read “**CAUTION. Do not enter area. Easyfresh treatment in progress.**” The doors to the storage area should remain sealed for the following periods of time to ensure effective **Easyfresh** treatment.

Crop to be treated	Treatment Time Duration for Specified Crop (hours)
Apple, apricot, nectarine, peach, pear, plum, and plumcot	24
Asian pear	15
Avocado, banana, broccoli, kiwifruit, melon, persimmon and tomato	12

Entrance to the room prior to these time periods will compromise the treatment. During the treatment, the internal refrigerated air circulation should be running to ensure good air circulation within the room. All vents to outside air should be closed, and any ethylene scrubbing devices or ozone generating equipment should be turned off. At the end of the **Easyfresh** treatment period, vent the treated room by opening the doors for a minimum of thirty minutes with continued full internal ventilation before allowing workers to enter. At the end of the room venting, remove the applicator device. The spent water contained in the applicator can be disposed by pouring down a suitable drain. Treated fruit and vegetables not intended for immediate sale should be stored according to good, standard commercial practices, in either refrigerated air or controlled atmosphere. For fruit intended to be held for longer than 6 months, storage in controlled atmosphere conditions is recommended.

Restrictions

- **Restricted Entry Period (REI):** 30 minutes after room has been vented
- Do not smoke during application of **Easyfresh**.

Table 1. Selection of Appropriate Size Applicator Device and Easyfresh Pouches

Selection based on volume of treatment area. Calculate the treatment area volume by measuring the length, width and height of the treatment area in feet. Multiply these three numbers together to obtain the treatment area volume in cubic feet. For example, if a room is 10 feet wide, 50 feet long and 10 feet high, the treatment area volume equals 5000 cubic feet. To determine the amount of **Easyfresh** powder, multiply the treatment volume by the rate shown in the table for the selected crop and use the pouches that correspond to the calculated amount. (EXAMPLE: For Pear applied at the higher rate of 0.04 ounces/1000 ft³, the calculation would be as follows: 0.04 (ounces/1000 ft³) x 5 (5000 ft³/1000 ft³ = 5) = 0.2 ounces of FAL – 1-MCP to be applied to pears in a 5000 ft³ room)

CROP	RATE* per 1000 ft ³		Restriction
	ounces	grams	
Apple, Asian Pear, Avocado, Broccoli	0.051 - 0.067	1.4 – 1.9	Do not apply more than 0.067 ounces / 1000ft ³ (1.9 grams / 1000 ft ³)
Pear	0.02 – 0.04	0.58 – 1.2	
Apricot, Kiwifruit, Melon, Nectarine, Peach, Plumcot, Plum, Persimmon, Tomato	0.031– 0.034	0.87 – 0.96	
Banana	0.017 – 0.020	0.48 – 0.58	

* The Standard (2 gallon capacity) applicator device should be used for amounts greater than 0.63 ounces (18 grams) of powder. It is best to use multiple devices for more than two pouches.

STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal.

Pesticide Storage: Store in original packaging in a cool, dry place.

Pesticide Disposal: Wastes resulting from the use of this product may be disposed of on site or at an approved waste disposal facility.

Container Handling: Nonrefillable container. Do not reuse or refill this container. Offer for recycling, if available. Dispose of empty outer foil package in trash. Triple rinse the generator with water after use. Instructions for returning the used generators will be provided by Fine Agrochemicals Ltd.

WARRANTY DISCLAIMER AND LIMITATION OF LIABILITY

Fine Agrochemicals Limited ("FINE") warrants that this Product conforms to the specifications on this label. To the extent consistent with applicable law, FINE makes no other warranties and disclaims all other warranties, express or implied, including but not limited to warranties of merchantability and fitness for a particular purpose. No agent of FINE or any other person is authorized to make any representation or warranty beyond those contained herein.

It is impossible to eliminate all risks associated with this Product. Plant injury, lack of performance, or other unintended consequences may result because of factors such as abnormal weather conditions, use of the Product other than in strict accordance with this label's instructions, presence of other materials, the manner of application or other factors, all of which are beyond the control of FINE or the seller. To the extent consistent with applicable law, all such risks shall be assumed by the Buyer.

To the extent consistent with applicable law: 1) FINE disclaims any liability whatsoever for special, incidental or consequential damages resulting from the handling or use of this Product and 2) FINE's liability under this label shall be limited to the amount of the purchase price or, at the election of FINE, the free replacement of the Product.

© Fine Agrochemicals Limited, Hill End House, Whittington, Worcester, WR5 2RQ, United Kingdom

Distributed by:
Fine Americas, Inc.
1850 Mt. Diablo Blvd., Suite 670
Walnut Creek, CA 94596
Tel: 1-888-474-3463
www.fine-americas.com

SAL 8/1/18
EFR/US/21