Supplemental Labeling

Purogene®

EPA Reg. # 9804-5 **EPA Est # 9804-OK-1** **File Symbol: 02-WA-28**

Section 18 Specific Exemption for Control of Late Blight (Phytophthora infestans) on Stored Potatoes

(For Distribution and Use Only in the State of **Washington**)

If you do not understand the label, please find someone to explain it to you in detail. / Si no entiendes la informacion contendia en esta etiqueta, busca a alguien que puede explicarla en detalle.

- This specific exemption expires 08/31/2003
- This labeling must be in the possession of the user at time of application.
- It is a violation of Federal law to use this product in a manner inconsistent with its labeling.
- Follow all applicable directions, restrictions, and precautions on the EPA registered label affixed to the container of Purogene®

Directions for Use

Activation of Purogene®

Prior to application to potatoes, this product must be activated with a food-grade acid to a pH of 3.0 or lower at least one hour prior to final dilution and application in order to generate free chlorine dioxide. Activation, mixing, dilution, and application must be conducted by an applicator who has received specific training on these techniques from the product manufacture or its designated agent(s).

Lower the pH of the concentrate to 2.5-2.7 by adding 7.5 fl. oz. of 75% phosphoric acid or 25 oz of food grade granular citric acid to a 5 gallon container of Purogene. Wait one hour then dilute with the required amount of water to make the treatment solution.

Examples

250 gallons of water + 1 five gallon pail of Purogene = 400 ppm
500 gallons of water + 1 five gallon pail of Purogene = 200 ppm

FOR THE TREATMENT OF WATER USED TO SPRAY OR RINSE POTATOES PRIOR TO STORAGE.

1. A single application of 0.5 gal of 400 ppm formulated product/ton of potatoes (2.5 fluid ounces of Purogene/gal water) may be applied to potatoes going into storage.

FOR THE TREATMENT OF HUMIDIFICATION WATER TO CONTROL LATE BLIGHT ON STORED POTATOES.

1. For continual treatment of high-risk storage, an initial treatment of 1.25 fl oz Purogene (200 ppm) may be added to each gallon of humidification water as either a mist into the air stream, or as a fog directly into the plenums. Following the initial treatment, do not exceed 0.33 fl oz Purogene /gal of humidification water (50 ppm). Fogging treatments may not exceed 0.4 gallons of Purogene per 500 tons of treated potatoes in any single application.

2. For the periodic treatment of storage with unknown risk, a treatment of 1.25 fl oz Purogene /gallon of humidification water (200 ppm) may be applied as either a mist into the air stream, or as a fog directly into the plenums.

3. Do not add more than 2.0 gallons of Purogene® concentrate per month to humidification water per 500 tons of potatoes in storage.

PERSONAL PROTECTIVE EQUIPMENT

Personal protective equipment (PPE) that must be worn during mixer/loader task associated with pre-storage applications of Purogene includes: chemical-resistant gloves, goggles/face shield, and NIOSH approved canister/cartridge respirator rated for chlorine/acid gas vapors or specified for chlorine dioxide.

Chemical resistant gloves must be worn for all other handler activities in which the worker is placed in direct contact with either the wet treated potatoes (e.g., during inspection/disease monitoring in the storage shed) or the humidification water system/process water tank (during equipment cleaning/maintenance.)

USE RESTRICTIONS / PRECAUTIONS

Do not allow unprotected workers in the area to be exposed above the permissible exposure limit (PEL) of 0.1 ppm for an 8 hour time weighted average (TWA), or 0.3 ppm for any 15 minute short term exposure limit (STEL).

Avoid storing product under conditions in which it could evaporate to a crystalline salt.

The sodium chlorite in dried solutions of this product is a strong oxidizer, which supports combustion.

All potatoes treated under this section 18 must have a potable rinse applied before further processing.

Avoid accidental contact with acids, chlorine compounds, hypochlorite (bleach), sulfur and sulfite compounds, phosphorus, organic solvents, and combustible/flammable materials. Exposure to acids or chlorine compounds can produce uncontrolled generation of chlorine dioxide.

Do not allow chlorine dioxide to accumulate in confined spaces.

Application equipment should use low pressures and nozzles with coarse openings, if available.

Do not discharge effluent containing this product directly into lakes, streams, ponds, estuaries, oceans or public waters.

Waste water containing residual chlorine dioxide and its breakdown products like chlorite, chlorate, or chloride ions will not be transferred to public water ways but kept in an open pond or reservoir to go through aeration (which helps in the dissociation of chlorine dioxide) in the confines of the treatment facility and only discarded after the levels of these pesticides are equal to or lower than the ones recommended by EPA's Office of Water.

Treated potatoes determined to be unfit for human consumption may be used for animal feed.

Rev. 8/30/02

Manufactured by
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