ORCACHLOR®
ACTIVE INGREDIENT: Sodium Hypochlorite ............................ 12.5%
OTHER INGREDIENTS: .................................................................. 87.5%
TOTAL: ........................................................................................ 100.0%

KEEP OUT OF REACH OF CHILDREN
DANGER

FIRST AID

IF IN EYES
Hold eyes open and rinse slowly and gently with water for 15 to 20 minutes.

IF ON SKIN OR CLOTHING
Remove contaminated clothing. If skin is irritated, wash area with plenty of water for 15 to 20 minutes.

IF INHALED
Move person to fresh air.

IF SWALLOWED
Do not induce vomiting unless told to do so by a poison control center or doctor.

NOTICE TO PHYSICIAN
Possible internal damage may contraindicate the use of gastric lavage.

Read before label using this product.

PROPER DISPOSAL

STORAGE AND DISPOSAL

STORAGE:

This product is a highly chlorinated solid material, which is not subject to the hazardous waste rules. It is not a toxic or hazardous material, and is not subject to disposal under hazardous waste rules.

PROPER DISPOSAL:

This product is not a hazardous waste and should be disposed of in a manner that does not create a public health or safety hazard. It is not subject to disposal under hazardous waste rules.

RECOMMENDATION (For Precautions):

If the product is contaminated with oil or grease, it should be disposed of in a manner that does not create a public health or safety hazard. It is not subject to disposal under hazardous waste rules.

NOTICE TO PHYSICIAN

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CHLORINE DOSAGE FOR POST-HARVEST PROTECTION OF FRUITS AND VEGETABLES

Available Chlorine Required in Treated Water

<table>
<thead>
<tr>
<th>COMMODITY</th>
<th>TREATMENT METHOD</th>
<th>AVAILABLE CHLORINE TO APPLY (ppm)</th>
<th>COMMENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apples</td>
<td>Dump Tank Spray</td>
<td>100 - 200</td>
<td>Enhances the apple for a minimum of 45 seconds. Do not exceed 90 seconds contact time in dump tank or booth. Spray until thoroughly wet.</td>
</tr>
<tr>
<td></td>
<td>Spray</td>
<td>100 - 200</td>
<td></td>
</tr>
<tr>
<td>Airlavender</td>
<td>Spray</td>
<td>100 - 200</td>
<td></td>
</tr>
<tr>
<td>Asparagus</td>
<td>Spray</td>
<td>100 - 200</td>
<td></td>
</tr>
<tr>
<td>Brussels Sprouts</td>
<td>Spray</td>
<td>100 - 200</td>
<td></td>
</tr>
<tr>
<td>Carrots</td>
<td>Dump Tank Spray</td>
<td>100 - 200</td>
<td>Remove the curd from dump tank, or be sure after 1 - 5 minutes contact time. Spray until thoroughly wet.</td>
</tr>
<tr>
<td></td>
<td>Spray</td>
<td>100 - 200</td>
<td></td>
</tr>
<tr>
<td>Cauliflower</td>
<td>Spray</td>
<td>100 - 200</td>
<td></td>
</tr>
<tr>
<td>Celery</td>
<td>Spray</td>
<td>100 - 200</td>
<td></td>
</tr>
<tr>
<td>Cherries</td>
<td>Spray</td>
<td>100 - 200</td>
<td>Scubbers can be used after 3 - 5 minutes contact.</td>
</tr>
<tr>
<td>Corn</td>
<td>Spray</td>
<td>100 - 200</td>
<td></td>
</tr>
<tr>
<td>Garlic</td>
<td>Spray</td>
<td>100 - 200</td>
<td></td>
</tr>
<tr>
<td>Grapefruits</td>
<td>Spray</td>
<td>100 - 200</td>
<td></td>
</tr>
<tr>
<td>Lettuce (Whole)</td>
<td>Spray</td>
<td>50 - 75</td>
<td></td>
</tr>
<tr>
<td>Melons</td>
<td>Spray</td>
<td>100 - 200</td>
<td></td>
</tr>
<tr>
<td>Mushrooms</td>
<td>Spray</td>
<td>100 - 200</td>
<td></td>
</tr>
<tr>
<td>Nectarines</td>
<td>Spray</td>
<td>100 - 200</td>
<td></td>
</tr>
<tr>
<td>Oranges</td>
<td>Spray</td>
<td>50 - 100</td>
<td></td>
</tr>
<tr>
<td>Peaches</td>
<td>Spray</td>
<td>50 - 100</td>
<td></td>
</tr>
<tr>
<td>Persimmons</td>
<td>Spray</td>
<td>50 - 100</td>
<td></td>
</tr>
<tr>
<td>Plums</td>
<td>Spray</td>
<td>50 - 100</td>
<td></td>
</tr>
<tr>
<td>Pineapple</td>
<td>Spray</td>
<td>50 - 100</td>
<td></td>
</tr>
<tr>
<td>Potatoes</td>
<td>Dump Tank Spray</td>
<td>50 - 100</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Spray</td>
<td>50 - 100</td>
<td></td>
</tr>
<tr>
<td>Potatoes (White)</td>
<td>Spray</td>
<td>50 - 100</td>
<td></td>
</tr>
<tr>
<td>Tomatoes</td>
<td>Spray</td>
<td>50 - 100</td>
<td></td>
</tr>
</tbody>
</table>

DOSAGE FOR DISINFECTING WOOD TREATED OR TREATED-HARVESTED WOOD

UN 1791

DOT

HYPOCHLORITE SOLUTIONS

CORROSIVE

Manufactured For:
Oreca Pacific, Inc.
280 44th Street NW
Auburn, WA 98002

EPA Reg. No. 10897-26
EPA Est. No. 10897-WA-1

24 Hour Emergency Contact:
CHEMTEC (800) 424-9300
D.O.T. Shipping Information:
UN 1791, Hypochlorite Solutions, 8, PG III

NET CONTENTS:

☐ 5 GAL. ☐ 30 GAL. ☐ 330 GAL.
☐ 15 GAL. ☐ 53 GAL. ☐ Other