

SmartFresh™ ProTabs – PINK/200mL – UNITED STATES

2013 USE RECOMMENDATIONS



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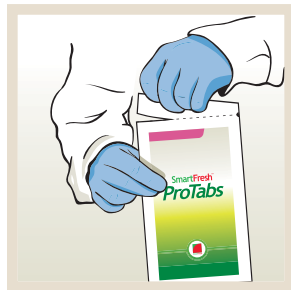
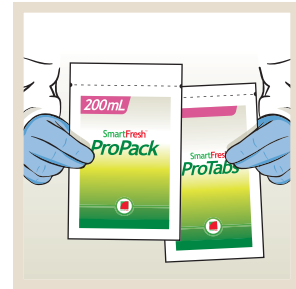
INTRODUCTION

Introducing SmartFresh™ ProTabs

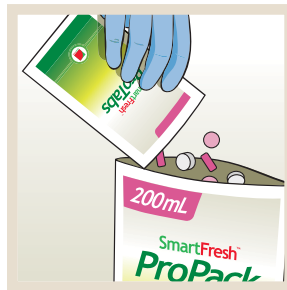
ProTabs are based on AgroFresh's award winning 1-methylcyclopropene (1-MCP) technology successfully used in over 40 countries worldwide and acclaimed by the fruit industry since its introduction. By interacting with the ethylene receptors of apples, 1-MCP slows fruit ripening, controls the appearance of ethylene-related disorders and protects harvested fruits and vegetables from the various adverse effects of ethylene.

Easy Preparation. Simple Instructions.

1. Make sure the room/trailer/container can be properly sealed and has an internal fan. Prepare to close and seal doors promptly following the start of application.
2. Check labels to confirm that the number of SmartFresh ProTabs in the tablet package and the size of the SmartFresh ProPack (release vessel) correspond to the size of the room. Match the color code of the tablet package with that of the ProPack.
3. Wear long-sleeved shirt, long pants, shoes, socks, chemical-resistant gloves and safety glasses or goggles.
4. Set the ProPack on a stable surface. Tear off the closure strips at the top of the pouch, and at the top of the ProTabs package. Drop ALL the tablets from the package directly into the solution. Leave the area immediately. Be sure to complete additions of all tablets within 5 minutes.



Open.



Add.



Go.

5. Close and seal doors. Do not allow anyone to re-enter the storage room until the application is complete.
6. After the application period, open doors and vent the room for at least 15 minutes before allowing re-entry.
7. Remove the used ProPack. Dispose of it and its contents either on site or at an approved waste-disposal facility.
8. Store treated fruit according to recommended industry practices.

BACKGROUND

Product Information

SmartFresh™ technology is a unique post-harvest tool for counteracting many of the undesirable effects of both internal (produced within the plant) and external sources of ethylene on fruits and vegetables. By counteracting ethylene, SmartFresh ProTabs provide many benefits to fruits and vegetables during storage and transport, including:

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

Depending upon the commodity, SmartFresh technology is used immediately after harvest, prior to storage, prior to shipment or just prior to sale. SmartFresh ProTabs are effective under cool (below 55°F, 13°C) and warm (above 55°F, 13°C) temperature conditions. To realize maximum benefit in controlling senescence, treat fruits and vegetables as soon as possible after harvest. For chilling-sensitive commodities, treatment should take place at warm temperatures. Harvested fruits and vegetables must be exposed to the volatile active ingredient of SmartFresh technology in enclosed spaces, such as storage rooms, coolers, shipping containers, enclosed truck trailers or similar enclosures. This product is not intended for use outdoors or in other non-enclosed spaces. These enclosed treatment spaces must be airtight; any leakage will dilute the active ingredient and reduce the technology's effectiveness.

DIRECTIONS

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 State or Tribal Agency responsible for pesticide regulation. All applicable directions, restrictions, precautions and conditions of sale and warranty must be followed. The product label must be in the user's possession during application.

Fruit and Vegetable Storage Conditions

SmartFresh technology is compatible with and complementary to both controlled atmosphere and regular air fruit and vegetable storage.

Timing of Application

SmartFresh ProTabs are used in the storage area containing fruits or vegetables immediately after harvest, upon entering storage, during distribution or in transit. For best results on apples and pears, do not use with fruit previously treated with ethephon. After application, fruit or vegetables not intended for immediate sale must be stored according to good standard commercial practices. Fruits and vegetables may benefit from repeat application, such as when the crop has been exposed to ethylene. It must be emphasized that holding fruits and vegetables at recommended storage temperatures throughout the cold chain and strict adherence to phytosanitary practices remain essential in maintaining safe and high-quality fruits and vegetables.

For apples, apply SmartFresh technology soon after harvest. Best results are obtained when fruits are at optimum maturity for long-term storage. For optimum quality, store apples that are to be held longer than six months under controlled atmosphere.

Application Method and Rate

Prior to application, ensure that the treatment area can be properly and promptly sealed following the start of application. SmartFresh ProTabs are packaged with the required SmartFresh ProActivators in a single tablet package. All of the included activators must be used in a single application. The proprietary solution is ready to use in the SmartFresh ProPack release vessel. The small size contains 200mL of solution. When the entire contents of a tablet package are added to the solution in the appropriate SmartFresh ProPack, the volatile active ingredient 1-methylcyclopropene (1-MCP) is released. Make sure that you have a sufficient supply of both SmartFresh ProTabs and SmartFresh ProPacks available to treat the designated space.

DIRECTIONS**Step 1: Select the appropriate number of SmartFresh ProTabs and size of ProPacks**

a.) Accurately determine the volume of the EMPTY treatment space in cubic feet. Multiply inside dimensions: volume = length x width x height. For example, if the treatment space is 20 feet high x 15 feet long x 15 feet wide, the treatment volume would be $20 \times 15 \times 15 = 4,500$ cubic feet.

b.) Using the table below, choose the correct number of SmartFresh ProTabs according to the size of the space and the commodity to be treated.

Example: To treat a 4,500 ft³ space for tomatoes, divide 4,500 by 530 and use eight (8) pink ProTabs. It is preferred to use the higher dosage in the crop range for longer-lasting results, and in some cases broader spectrum control. Consult with your AgroFresh representative for recommendations specific to your conditions. For apples, one PINK ProTab treats between 270 ft³ - 360 ft³.

Crop	Rate One PINK ProTab treats
Apple, Asian Pear, Avocado, Broccoli	270 ft ³ - 360 ft ³
Pear	420 ft ³ - 880 ft ³
Apricot, Kiwifruit, Melon, Nectarine, Plum, Plumcot, Peach, Persimmon, Tomato	530 ft ³ - 600 ft ³
Banana	270 ft ³ - 1060 ft ³

c.) Select the appropriate number of SmartFresh ProPacks. For best results with small spaces, use the pink ProTabs and the small (200 mL) ProPack. Use no more than 25 pink ProTabs per ProPack. Do not split the contents of a tablet package. Use the entire contents of one tablet package in one correspondingly sized SmartFresh ProPack.

Step 2: Evaluate of the Quality of the Treatment Room/Trailer/Container

Rooms/containers/trailers to be used with SmartFresh technology must be airtight and have an internal fan for mixing the atmosphere.

Check that:

- All room/trailer/container drain holes are plugged
- Any openings in the walls, ceiling or floor are sealed
- All vents to outside air are closed
- When viewed from a dark interior, no outside light is visible
- Door seals are in EXCELLENT condition
 - No missing rubber gaskets
 - No large cracks
 - No plastic slat doors
 - No unsealed side doors
- Scrubbers and/or ozone generators are turned off during treatment

DIRECTIONS

Step 5: Allow reentry into the storage space

Before allowing workers to reenter the storage space, vent the treated space by opening the doors and operating full internal room ventilation for a minimum of fifteen (15) minutes. After venting, the used solution may be removed and disposed of on site or at an approved waste-disposal facility. Store treated commodities not intended for immediate sale according to standard commercial practices, in either refrigerated regular air or controlled atmosphere conditions.

Restrictions

Do not split tablets. Use whole tablets only. Do not smoke during the SmartFresh technology application.

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 must be disposed of on site or at an approved waste-disposal facility.

Container Disposal: Non-refillable container. Do not reuse or refill this container. Offer for recycling if available.

Conditions of Sale and Limitation of Warranty and Liability

NOTICE: Read the entire Directions for Use and Conditions of Sale and Limitation of Warranty and Liability before buying or using this product. If the terms are not acceptable, return the product at once, unopened, and the purchase price will be refunded.

AgroFresh



SmartFresh™ *ProTabs*

