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PRODUCT DATA SHEET

Peach, Nectarine & Plum Lustr[®] 255 (PNPL 255)

A Vegetable Oil Based Coating for Domestic and Export Markets

DESCRIPTION

Peach, Nectarine & Plum Lustr[®] 255 (PNPL 255) is edible coating for post harvest application on stone fruit and other produce. The coating improves fruit appearance, reduces weight loss due to dehydration and acts as a carrier for fungicides.

DIRECTIONS FOR USE

For Peaches, Nectarines & Plums: PNPL 255 can be applied directly or diluted to fruit. Depending on application, e.g., dump rate, pump and spray type. PNPL 255 can be diluted up to 1+6 with soft water. Apply by spraying over brushes. One gallon of the concentrate will cover 40,000 to 50,000 pounds of fruit and 1+6 dilution 5,000 to 7,000 pounds of fruit. Approved fungicides for stone fruits can easily be dispersed in PNPL 255 or the diluted coating and applied to fruit. It is important to agitate the fungicide containing coating during the application.

For Cherries: Dilute the product with 17 parts of soft water. Apply 1 gallon of diluted product by spraying onto 4,00-5,000 lb of cherries in a non-recovery system. Do not over apply. Remove the excess liquid in case of over application by using a blower.

For Cantaloupes: To dilute for use, add 1 gallon of PNPL 255 to 18 gallons of soft water. Apply through suitable spray nozzles to fruit on brushes or rollers. Apply sufficient wax to wet the melons, do not apply in excess.

For Avocados: To dilute for use, add one gallon of this coating to 15 gallons of soft water. Apply through suitable spray nozzles on avocados after washing the fruit.

For Pineapples: Dilute the product with 6 parts of soft water. Use one gallon of diluted wax per 300 to 500 pounds of fruit.

Dip the fruits (not the crown) for 30 seconds and allow the excess coating to drip off the fruits before packing.

For other commodities: To use at any other dilution or on any other commodity, consult Decco personnel.

COMPOSITION: Peach, Nectarine & Plum Lustr[®] 255 is an emulsion of liquid vegetable oil in water. All of the ingredients are approved for food use as specified in Title 21 of USCFR.

PRECAUTIONS: The product is non-hazardous and non-toxic. Emulsions should not be subjected to extreme temperature changes. Store wax in a protected area. Do not use on apricots or cherries without first contacting your Decco technical service representative or your local extension agent.

PHYSICAL PROPERTIES

Appearance: A milky white emulsion
Specific gravity: 0.932 gm/cc
Pounds/gallon: 7.78
Flash point: Over 200°F

STORAGE AND DISPOSAL: Store in a cool, dry place. In case of a spill or leak, absorb liquid in vermiculite, sand or any other suitable material. Dispose of according to local regulations.

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April 03