ADVERTENCIA: SI USTED NO PUEDE LEER EN INGLES, PIDA AYUDA Y PREGUNTE SOBRE EL CONTENIDO Y LAS INSTRUCCIONES DE USO ANTES DE USAR ESTE PRODUCTO.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

WARNING: Causes substantial but temporary eye injury. Harmful if absorbed through skin. Do not get in eyes, on skin or on clothing. Wear goggles, face shield, or safety glasses. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove and wash contaminated clothing before reuse. After the product is diluted, safety goggles are not required. Prolonged or frequently repeated skin contact with the concentrate may cause allergic reactions in some individuals.

FIRST AID

If in Eyes: 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 eyes. Call a Poison Control Center or doctor for treatment advice.
If on Skin or Clothing: 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.
FOR EMERGENCY MEDICAL INFORMATION, CALL TOLL-FREE: 1-800-328-0026
OUTSIDE NORTH AMERCIA, CALL 1-651-222-5352

STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE OR DISPOSAL

PESTICIDE STORAGE: Store in a cool, dark, dry place in the original container. Always replace covers.

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance. Waste 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 this container to hold materials other than pesticides or diluted pesticide rinsate. Offer for recycling if available or puncture and dispose in a sanitary landfill, or by other procedures approved by state and local authorities.

RESIDUE REMOVAL INSTRUCTIONS: Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill container 1/4 full with water and recap. Shake 10 seconds. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat procedure two more times.

ECOLAB®

MARKETGUARD™ 700

Water Additive for Pathogen Reduction in Fruit and Vegetable Wash or Process Waters

Controls Spoilage and Decay Causing Bacteria in Fruit and Vegetable Wash or Process Waters Which Can Extend Produce Shelf Life and Reduce Waste

Reduces Bacterial Pathogens on Processed Fruit and Vegetable Surfaces

ACTIVE INGREDIENTS:	
Dodecylbenzenesulfonic acid, sodium salt	1.23%
Lactic Acid	17.29%
Other Ingredients:	81.48%
Total:	100.00%

FOR COMMERCIAL USE
KEEP OUT OF REACH OF CHILDREN

WARNING

See side panel for Precautionary Statements and First Aid.

Net Contents: 2.5 US gal (9.46L)

Areas of use: Food retail establishments such as restaurants, cafeterias, food service operations, commissaries, and kitchens.

DIRECTIONS FOR USE:
It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

When used as directed, MARKETGUARD™ 700 will:
1. Reduce 99.9% of the pathogens *Escherichia coli* 0157:H7 (ATCC 43895, 35150, 43890), *Listeria monocytogenes* (ATCC 49594, 19114, 19116) and *Salmonella enterica* (ATCC 10721,6962, 13311) in wash or process water for fruit and vegetable raw agricultural commodities (RACs).
2. Control spoilage and decay-causing, non-public health microorganisms present in the wash or process water for fruit and vegetable raw agricultural commodities (RACs), which can extend produce shelf life (and reduce waste).

To treat the surface of *processed* fruits and vegetables subject to FDA regulations:
This product may be used in wash waters to reduce the pathogens *Escherichia coli* 0157:H7, *Listeria monocytogenes* and *Salmonella enterica* on the surface of processed fruits and vegetables introduced during handling or processing. This use must comply with all applicable FDA regulations, including but not limited to 21 CFR 173.405(a)(b), 21 CFR § 184.1061 and 21 CFR 170.3(o)(2).

Add MARKETGUARD™ 700 into the fruit and vegetable washing/processing vessel according to the table below, submerge and agitate fruits and vegetables for a minimum of 90 seconds. Drain fruit and vegetables thoroughly and allow to air dry.
No rinse required.

If desired just before immediate use, rinse treated produce thoroughly with potable water. Place produce on a pre-cleaned and sanitized surface or in a precleaned and sanitized container.

Removes waxes and residue from produce and can improve crisp texture of produce.

Minimum Contact Time	Ounces of concentrate per gallon of water	Dilution ratio (parts concentrate : parts water)	Active Ingredients	
			ppm SDBS*	ppm Lactic Acid
90 seconds	0.75 – 1.00	1:170 – 1:128	76-111	1061-1391

* Sodium dodecylbenzenesulfonate

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St. Paul, MN 55102-1390 USA
Made in USA

This product may be patented:
www.ecolab.com/patents
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MARKETGUARD™ 700 can be applied to the following types of fresh fruits and vegetables, post harvest.

Vegetables
- Root and tuber vegetables such as carrot, potato, radish, rutabaga, sweet potato, yam and sugar beets.
- Leaves of root and tuber vegetables such as turnip greens, sugar beet, chicory and horseradish.
- Bulb vegetables such as onions, leeks, garlic and shallots.
- Leafy vegetables such as lettuce (head and leaf), celery, fennel, endive, escarole, parsley, radicchio, rhubarb, spinach, arugula and Swiss chard.
- *Brassica* leafy vegetables such as broccoli, brussel sprouts, cabbage, cauliflower, collards, kale, kohlrabi, mustard greens, mustard spinach and turnips.
- Legumes (succulent) such as beans, peas, alfalfa, lentils and soybeans.
- Fruiting vegetables such as pepper (bell, pimento, hot, sweet), tomato, tomatillo and eggplant.
- Cucurbits such as cucumber, melon (crenshaw, honeydew, honey ball, mango, pineapple, watermelon), summer squash, pumpkins and winter squash.

Fruits
- Citrus fruits such as sweet orange, sour orange, lemon, lime, tangelo, tangerine, mandarin, citrus citron, kumquats and grapefruit.
- Pome fruits such as apples and pears.
- Stone fruits such as sour and sweet cherry, peach, nectarine and plum.
- Small fruits and berries such as blackberries, blueberries, boysenberries, red and black raspberries and strawberries.

Herbs and spices
- Basil, chives, dill, oregano, rosemary, sage, savory, thyme, ginseng and ginger.

Other
- Apricots, artichoke, cranberry, dates, figs, grapes, guava, kiwi, mango, mushrooms, okra, olives, persimmons, pomegranate and watercress.

Sprouts and Seeds of: Fruits and Vegetables that are listed on this label including citrus fruits, pome fruits, stone fruits, berries group, root & tuber vegetables, bulb vegetables, leafy vegetables, *Brassica* leafy vegetables, legumes, and fruiting vegetables.

Washing as directed can extend shelf life of produce versus washing with water alone.

Washing as directed can reduce wilting and improve crisp texture of produce.

Washing as directed, MARKETGUARD™ 700 can be used for crisping and rehydration of processed fruits and vegetables and fruit and vegetable raw agricultural commodities (RACs).

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Superscript refers to first letter of date code