



Hazel 100™

Active Ingredients:

1-Methylcyclopropene.....3.0%
Other Ingredients.....97.0%
TOTAL:100.0%

Manufactured for:

Hazel Technologies, Inc.
320 N Sangamon St, STE 400
Chicago, IL 60607

GENERAL INSTRUCTIONS
Store Hazel 100 in its original foil outer sealed packaging. If storing this product for less than 1 month, store at 32 °F (0 °C) or if storing this product up to a year, it must be stored at -4 °F (-20 °C) or colder until use. When ready to use, break the foil seal of the original outer packaging and remove the Hazel 100 sachets as instructed below.
Keep the powder inside the sachet at all times.

KEEP OUT OF REACH OF CHILDREN

EPA Est. No.:

EPA Reg. No.: 92120-1

Net Contents:

Sachets Per Package:

Sachet Size:

Batch No. / Lot Code:

U.S. Patent No.: 11,278,023

Not for sale or use after

PERSONAL PROTECTIVE EQUIPMENT (PPE): Applicators of this product must wear:

- Long-sleeved shirt and long pants.
- Shoes plus socks.

DIRECTIONS FOR USE

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

PRODUCT INFORMATION

Hazel 100 is a post-harvest tool for counteracting many undesirable effects of ethylene by counteracting premature color break on post-harvest fruits and vegetables.

By counteracting ethylene, Hazel 100 provides benefits to many fruits and vegetables during storage and transport including:

Slowing aging · Delaying ripening and senescence · Extending shelf-life · Maintaining firmness · Longer post-harvest storage capability · Reducing ethylene production · Protection from external sources of ethylene and Reducing fruit respiration.

Hazel 100 sachets contain powder that is specially formulated to delay the ripening of fruits and vegetables. Hazel 100 works by slowly control releasing 1-methylcyclopropene (1-MCP). Once the sachet is removed from the foil outer packaging, Hazel 100 begins releasing 1-MCP immediately. Apply to fruits and vegetables post-harvest – prior to storage, prior to shipment, and/or prior to sale.

Hazel 100 is effective under both cool (below 55°F, 13°C) and warm (above 55°F, 13°C) temperature conditions. Fruits and vegetables must be exposed to Hazel 100 for at least eight (8) hours, the minimum amount of exposure as the industry standard, to achieve the full benefits of the product. Apply to produce immediately after the foil outer packaging seal is broken.

When ready to use Hazel 100, open the original foil outer packaging that contains the Hazel 100 sachets. After the Hazel 100 sachets are removed from the foil outer packaging, Hazel 100 begins working immediately. **Do not remove the powder from the sachet.** Apply Hazel 100 immediately after the original foil outer packaging seal is broken. **Use all sachets in the foil outer sealed packaging in accordance with the usage application chart below. Do not store Hazel 100 sachets for later use after they have been removed from their original foil outer packaging as Hazel 100 is designed to work immediately after removal from the foil outer packaging.**

Application Instructions for Package, Box, Pallet Treatment, Storage Rooms, or Shipping Containers: Hazel 100 is ready to apply after removal from the original foil outer packaging. **Do not remove Hazel 100 powder from the sachet.** To apply Hazel 100 as a produce package or box treatment place Hazel 100 sachets in the container with the produce. If possible, close the produce package. To apply Hazel 100 as a pallet treatment, place the Hazel 100 sachet between pallet boxes containing produce. To apply Hazel 100 to a storage space (shipping container, or commercial truck containing produce), follow the application chart below to determine the number of Hazel 100 sachets needed for treatment. Close doors to storage spaces while Hazel 100 is in the storage space and place Hazel 100 throughout the room for maximum application coverage and benefit. Follow the application chart below to determine the number of Hazel 100 sachets needed for treatment. **Use all sachets in the original foil outer sealed packaging.**

Do not store Hazel 100 sachets for later use after they have been removed from their original foil outer packaging as Hazel 100 is designed to work immediately after removal from the foil outer packaging.

Minimum and Maximum Hazel 100 Application Rates Based on Fruit Weight*

Container	Produce Weight	Hazel 100 Minimum Recommended Rate	Hazel 100 Maximum Allowed Rate
Package	3.3 lbs (<1.5kg)	0.0035 oz (100mg)	0.014 oz (400mg)
Box	22 lbs (<10kg)	0.0088 oz (250mg)	0.0352 oz (1g)
Box	44 lbs (<20kg)	0.0175 oz (500mg)	0.07 oz (2g)
Large Box	110 lbs (<50kg)	0.035 oz (1g)	0.14 oz (4g)
Large Box	330 lbs (<150kg)	0.088 oz (2.5g)	0.352 oz (10g)
Large Box	660 lbs (<300kg)	0.175 oz (5g)	0.7 oz (20g)
Pallet	1,980 lbs (<900kg)	0.063 oz (18g)	2.52 oz (72g)
Truck	26,400 lbs (< 12,000	4.55 oz (130g)	18.2 oz (520g)
Shipping Container	48,400 lbs (<22,000 kg)	8.75 oz (250g)	35 oz (1kg)

Example: For a large box weighing 660 lbs, place one (1) 0.175 oz (5g) Hazel 100 sachet in the container to obtain the minimum recommended rate of 0.175 oz (5g). A maximum number of four (4) 0.175 oz (5g) Hazel 100 sachets may be added to obtain the maximum recommended rate of 0.7 oz (20g). Combinations of various sachet sizes can be used to obtain the recommended minimum and maximum application rates for each container as indicated in the table above.



***Note:** Do not exceed the maximum treatment for any one application. Immature or mature green produce, or produce otherwise at an immature stage, may exhibit heightened sensitivity to this product resulting in extended ripening delay. The user should test this product on a case of the fruit, vegetable, or herb to be treated at the ripeness level intended prior to large-scale application to directly observe the ripening timeline and ensure that the timing of Hazel 100 application matches the user's supply chain needs.

After application, fruit and vegetables not for immediate distribution should be stored, according to good standard commercial practices, in either refrigerated air or controlled atmosphere. Do not use this product on fruit or vegetables previously treated with Ethephon. Best results from Hazel 100 are obtained with fruit and vegetables at the optimum maturity level for long-term storage. Storage in controlled atmosphere is required for produce that is to be held longer than 6 months.

Maintaining the cold chain (keeping the fruits and vegetables cool at all times) and strict adherence to sanitary practices remain essential in maintaining safe and high-quality fruits and vegetables.

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage and disposal.

STORAGE: Individual packet(s): Hazel 100 must be kept cold and in its original sealed packaging prior to application. Store in refrigerator or freezer in original foil outer sealed packaging. **If storing this product for less than 1 month, store at 32 °F (0 °C) or if storing this product up to 1 year, it must be stored at -4 °F (-20 °C) or colder to remain effective or to remain fully effective.** Use all sachets in the original foil outer sealed packaging in accordance with the usage application chart above. Do not store Hazel 100 sachets for later use after they have been removed from their original foil outer packaging as Hazel 100 is designed to work immediately after removal from the original foil outer packaging.

Container of individual packets(s): Hazel 100 must be kept cold and in its original sealed packaging prior to application. If storing Hazel 100 for < 1 month, Hazel 100 may be stored at 32 °F (0 °C). If storing up to 1 year, Hazel 100 must be stored at -4 °F (-20 °C) or colder.

DISPOSAL: Wastes resulting from the use of this product may be disposed of on site or at an approved waste disposal facility. Discard Hazel 100 sachets as waste. Do not remove Hazel 100 powder from the sachet.

CONTAINER/PACKAGING HANDLING: Nonrefillable packaging. Do not reuse or refill the original foil outer packaging.

WARRANTY

NOTICE: Read the entire Directions for Use and Conditions of Sale and Limitation of Warranty and Liability before buying or using this product.

HAZEL TECHNOLOGIES, INC. warrants that this product conforms to its chemical description and is reasonably fit for the purpose stated on the label only when stored and used in accordance with label directions. HAZEL TECHNOLOGIES, INC. MAKES NO OTHER EXPRESS OR IMPLIED WARRANTIES OF MERCHANTABILITY, OF FITNESS FOR A PARTICULAR PURPOSE, OR ANY OTHER EXPRESS OR IMPLIED WARRANTY. The Directions for Use of this product must be followed carefully. It is impossible to eliminate all risks associated with the use of this product. Crop injury, ineffectiveness, or other unintended consequences may result because of such factors as manner of use or application, weather or crop conditions, presence of other materials or other influencing factors in the use of the product, all of which are beyond the control of HAZEL TECHNOLOGIES, INC. To the extent permitted by applicable law, Buyer and User agree to hold HAZEL TECHNOLOGIES, INC harmless from any claims relating to such factors. Buyer and User agree that HAZEL TECHNOLOGIES, INC. is not responsible for any crops or fruit that fail to ripen due to misuse of this product. Handling, storage, and use of the product by Buyer and User are beyond the control of HAZEL TECHNOLOGIES, INC. and Seller. To the extent permitted by applicable law: (1) this warranty does not extend to the use of the product contrary to label instructions or under conditions not reasonably foreseeable to or beyond the control of HAZEL TECHNOLOGIES, INC. and, (2) Buyer and User assume the risk of any such use. To the extent permitted by applicable law, in no event shall HAZEL TECHNOLOGIES, INC be liable for any incidental, consequential or special damages resulting from the use or handling of this product. TO THE EXTENT PERMITTED BY APPLICABLE LAW, THE EXCLUSIVE REMEDY OF THE USER OR BUYER, AND THE EXCLUSIVE LIABILITY OF HAZEL TECHNOLOGIES, INC., FOR ANY AND ALL CLAIMS, LOSSES, INJURIES OR DAMAGES (INCLUDING CLAIMS BASED ON BREACH OF WARRANTY, CONTRACT, NEGLIGENCE, TORT, STRICT LIABILITY OR OTHERWISE) RESULTING FROM THE USE OR HANDLING OF THIS PRODUCT, SHALL BE THE RETURN OF THE PURCHASE PRICE OF THE PRODUCT OR, AT THE ELECTION OF HAZEL TECHNOLOGIES, INC. THE REPLACEMENT OF THE PRODUCT.

A post-harvest technology for improving the shelf-life of certain fruits and vegetables.
A post-harvest technology for inhibiting the negative effects of ethylene in certain fruits and vegetables.
No water activation necessary.