

2023-5572
2024-05-22

This label has been updated according to the re-evaluation decision of 1-Methylcyclopropene RVD2023-15. While users are encouraged to follow this updated label immediately, the previously approved label is valid until 09/26/2025 in accordance with the phase out period set out in RVD2023-15. This previously approved label will be provided upon request by emailing hc.pmra.info-arla.sc@canada.ca. In your email please include the product name and Registration number of the label you are requesting.

<Use one of three statements below>

Use only with 200 mL ProPack (1 -25 pink ProTabs)

Use only with 1L ProPack (1 -20 yellow ProTabs)

Use only with 4L ProPack (more than 40 yellow ProTabs)

SmartFresh™ ProTabs

For post-harvest use on apples, pears, tomatoes and bananas

FOR USE ONLY WITH THE SMARTFRESH PROPACK

COMMERCIAL

Guarantee **ACTIVE INGREDIENT:** 1-Methylcyclopropene 2.0%

CAUTION – SKIN IRRITANT

REGISTRATION NO.: 30872
PEST CONTROL PRODUCTS ACT

BEFORE USING THIS PRODUCT,
READ THE ENTIRE CONTENTS OF THE ENCLOSED BOOKLET

SEE THE ATTACHED BOOKLET FOR THE FOLLOWING:
DIRECTIONS FOR USE, PRECAUTIONS, FIRST AID, TOXICOLOGICAL INFORMATION,
STORAGE AND DISPOSAL

USE ENTIRE CONTENTS AFTER OPENING

Net Contents:

Yellow Tabs	Grams	Yellow Tabs	Grams	Yellow Tabs	Grams	Yellow Tabs	Grams	Yellow Tabs	Grams	Yellow Tabs	Grams
1	4.2	11	46.2	41	172	51	214	61	256	71	298
2	8.4	12	50.4	42	176	52	218	62	260	72	302
3	12.6	13	54.6	43	181	53	223	63	265	73	307
4	16.8	14	58.8	44	185	54	227	64	269	74	311
5	21	15	63	45	189	55	231	65	273	75	315
6	25.2	16	67.2	46	193	56	235	66	277	76	319
7	29.4	17	71.4	47	197	57	239	67	281	77	323
8	33.6	18	75.6	48	202	58	244	68	286	78	328
9	37.8	19	79.8	49	206	59	248	69	290	79	332
10	42	20	84	50	210	60	252	70	294	80	336
For packages that contain 1-20 yellow ProTabs: Each package also contains 40 ProActivators 2.4 ounces (64 grams)				For packages that contain more than 40 yellow ProTabs: Each package also contains 160 ProActivators, 9.6 ounces (256 grams).							

Pink Tabs	Grams	Pink Tabs	Grams	Pink Tabs	Grams	Pink Tabs	Grams	Pink Tabs	Grams
1	0.84	6	5.0	11	9.2	16	13.4	21	17.6
2	1.6	7	5.9	12	10.1	17	14.3	22	18.5
3	2.5	8	6.7	13	10.9	18	15.1	23	19.3
4	3.4	9	7.6	14	11.8	19	16.0	24	20.2

5	4.2	10	8.4	15	12.6	20	16.8	25	21.0
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Each package also contains 8 ProActivators, 12.8 grams total

<Net Contents on package>

<Bubbles Background ; SmartFresh logo>

Made in U.S.A.

AgroFresh Inc.

510-530 Walnut Street, Suite 1350

Philadelphia, Pennsylvania

USA 19106

866-206-1001

<Batch No. on package>

material id/spec id

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OPEN

SmartFresh™ ProTabs

Easy Preparation · Simple Instructions



Plant Growth Regulator

For post-harvest use on apples, pears, tomatoes and bananas

FOR USE ONLY WITH THE SMARTFRESH PROPACK COMMERCIAL

~~GUARANTEE~~ **ACTIVE INGREDIENT:** 1-Methylcyclopropene 2.0%

KEEP OUT OF REACH OF CHILDREN

CAUTION – SKIN IRRITANT

READ THE LABEL BEFORE USING

REGISTRATION NO.: 30872
PEST CONTROL PRODUCTS ACT

material id/spec id

AgroFresh Inc.
510-530 Walnut Street, Suite 1350
Philadelphia, Pennsylvania
USA 19106
866-206-1001

AgroFresh Inc.
400 Arcola Road, P.O. Box 7000, Collegeville, PA, USA 19426
Telephone 866-206-1001

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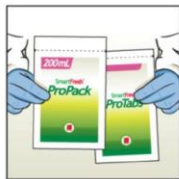
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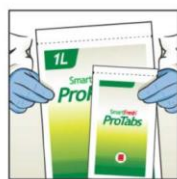
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Quick Guide

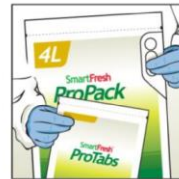
1. Make sure the room/trailer/container can be properly sealed and has an internal fan. Prepare to close and seal doors.
2. Using the “*Selection of ProTabs*” table in the booklet, determine the number of SmartFresh ProTabs needed. ... Match the color code of the tablet package with that of the ProPack.



OR



OR



3. Wear long-sleeved shirt and long pants, shoes plus socks, chemical-resistant gloves, 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 all additions 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 and dispose of it and its contents either on site or at an approved waste-disposal facility.
8. Store treated fruit according to industry best practices.

See inside for additional precautionary statements.

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GENERAL INFORMATION

SmartFresh™ ProTabs come in two sizes and colors. **YELLOW or PINK** SmartFresh™ ProTabs are used in conjunction with the SmartFresh™ ProPack and ProActivators. The SmartFresh ProPack contains a proprietary activator solution. When the SmartFresh ProTabs are mixed with the **OFF WHITE** ProActivators in the proprietary activator solution packaged in the SmartFresh ProPack, the volatile active ingredient 1-methylcyclopropene (1-MCP) is released.

SmartFresh™ is a unique postharvest tool for counteracting many of the undesirable effects of both internal (produced within the plant) and external sources of ethylene on fruit and vegetables. By counteracting ethylene, SmartFresh provides many benefits to fruit and vegetables during transport and storage including:

- Maintaining firmness
- Maintaining titratable acidity
- Preventing superficial scald and soft scald on apples
- Reducing internal ethylene production
- Protection from external sources of ethylene
- Reducing respiration
- Delaying ripening and senescence

SmartFresh is used immediately after harvest, prior to storage, prior to shipment or just prior to sale. SmartFresh is effective under cool (below 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 be at warm temperature conditions.

Harvested fruit and vegetables must be exposed to the volatile active ingredient of SmartFresh in enclosed spaces, such as storage rooms, coolers, shipping containers, enclosed truck trailers, or ambient temperature, refrigerated, or controlled atmosphere food storage facilities. This product is not intended for use outdoors or in other non-enclosed spaces. These enclosed treatment spaces must be air tight as leakage will reduce SmartFresh effectiveness.

DIRECTIONS FOR USE

Fruit Storage Conditions

SmartFresh is compatible with and complementary to fruit stored under both controlled atmosphere and regular air fruit storage conditions. SmartFresh must be used in air tight treatment areas.

Timing of Harvest and Application

For optimum fruit quality, only fruit that are at, or near, the optimum maturity level for long term storage should be treated with SmartFresh. To realize maximum benefit in delaying senescence and retention of fruit firmness, fruit should be pre-cooled promptly and treated with SmartFresh as soon as possible after harvest.

Apply SmartFresh to the treatment room within one day after harvest at fruit and air temperatures of up to 23° C. Alternatively, for fruit that are cooled to 0-3°C within one day after harvest, SmartFresh may be applied to the treatment room within 10 days after harvest.

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Repeat applications of SmartFresh may be made to rooms that are being filled over several days, such that newly added lots of fruit are treated at the optimum time. Fruit exposed to multiple applications of SmartFresh prior to storage in refrigerated air may sometimes benefit in terms of increased firmness retention.

Apples: Apply SmartFresh soon after harvest. Best results are obtained when fruit is at the optimum maturity level for long term storage. For optimum quality, store apples that are to be held longer than six months in a controlled atmosphere.

Bananas: Apply SmartFresh after exposure to ethylene and prior to reaching color stage 3 to 3.5.

Pears: Apply SmartFresh as soon after harvest as possible.

Tomatoes: Apply SmartFresh between color stage mature green (Color Stage 1) and light red (Color Stage 5).

After application, fruit not for immediate sale must be stored, according to good standard commercial practices, in either refrigerated air or in a controlled atmosphere.

For best results on apples and pears, do not treat fruit that have had a pre-harvest application of ethephon. Where SmartFresh is applied to ethephon treated fruit, do not store such fruit in refrigerated air storage for longer than two months and do not place such fruit in controlled atmosphere storage. Do not apply SmartFresh to ethephon treated fruit that is over mature when harvested.

Fruit treated prior to storage may also benefit from a repeat application (for firmness retention) made during or shortly after removal from long-term storage. For fruit stored in a controlled atmosphere, any repeat application should be made within 240 days of harvesting. Where fruit were not treated with SmartFresh prior to storage, it is particularly important that application be made as early as possible during storage for best results.

A maximum of four (4) applications may be made to any one lot of apple and pear fruit. A maximum of one application may be made to bananas and tomatoes.

It must be emphasized that maintaining the proper temperature for the fruit at all times and strict adherence to phytosanitary practices remain essential in maintaining safe and high-quality fruit.

The degree of response of the fruit to SmartFresh may be affected by such factors as variety, environmental conditions, and maturity at harvest. Treatment with SmartFresh followed by controlled atmosphere storage may increase incidence and severity of CO₂ injury in apple and pear. Consult with your local Agricultural Extension Service on steps you should take to reduce this risk.

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For Apples

To reduce superficial scald, SmartFresh should be applied within 3 days after harvest to apples that were cooled to 0-3°C within one day after harvest. Maximum reduction in superficial scald can be expected for apples harvested at optimum maturity and stored for up to 180 days.

For Pears

To suppress senescent scald, SmartFresh should be applied within 3 days after harvest to pears that were cooled to 0-3°C within one day after harvest. Maximum suppression in senescent scald can be expected for pears harvested at optimum maturity and stored for up to 180 days.

For Tomatoes

Apply SmartFresh between color stage mature green (Color Stage 1) and light red (Color Stage 5).

For Bananas

Apply SmartFresh after exposure to ethylene and prior to reaching color stage 3 to 3.5.

Application Method

Prior to application, ensure that the treatment area can be properly and promptly sealed following 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. Do not transfer to another container. There are three sizes of the release vessel, called SmartFresh ProPack. The small size contains 200 mL of solution; the medium size contains one (1) litre of solution; the large size contains four (4) litres of solution. When the entire content of a tablet pouch is 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.

Step 1: Selection of the appropriate number of SmartFresh ProTabs and size of ProPacks

a.) Accurately determine the volume of the EMPTY treatment space in cubic metres. Multiply inside dimensions: volume = length X width X height. For example, if the treatment space is 6.1 metres high x 12.2 metres long x 9.15 metres wide, the treatment volume would be 6.1 x 12.2 x 9.15 = 680 cubic metres.

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. Examples:

- To treat 680 m³ space of apples, divide 680 by 38 and use seventeen (17) yellow ProTabs.
- To treat a 122 m³ space of tomatoes, divide 122 by 12 and use ten (10) 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.

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Selection of ProTabs

CROP	RATE		RESTRICTION
	One YELLOW* ProTab treats	One PINK ProTab treats	
Apple	38 m ³ - 50 m ³	7.6 m ³ - 10 m ³	Limit of four (4) treatments for apples and pears
	(equivalent to 1 ppm a.i.)		
Pear	125 m ³ - 150 m ³	25 m ³ - 30 m ³	
	(equivalent to 0.3 ppm a.i.)		
Banana	38 m ³ - 105 m ³	7.6 m ³ - 21 m ³	Limit of one (1) treatment for bananas and tomatoes
	(equivalent to 0.36- 1 ppm a.i.)		
Tomato	65 m ³ - 85 m ³	13 m ³ - 17 m ³	
	(equivalent to 0.51 ppm a.i.)		

* It is better to use the YELLOW ProTabs in larger treatment spaces.

c.) Select the appropriate size and number of SmartFresh ProPacks. For best results, for small spaces, use the pink ProTabs with the small (200 mL) ProPack. No more than 25 pink ProTabs per ProPack. With yellow ProTabs use the medium (1 litre) ProPack. No more than 20 yellow ProTabs per medium ProPack. For larger spaces that require more than 40 yellow SmartFresh ProTabs it is preferred to use the large (4 litre) SmartFresh ProPack. No more than 80 yellow ProTabs per large ProPack.

SMALL (200 mL) ProPacks		MEDIUM (1 L) ProPacks		LARGE (4 L) ProPacks	
Number PINK ProTabs	Number ProPacks	Number YELLOW ProTabs	Number ProPacks	Number YELLOW ProTabs	Number ProPacks
1-25	1	1-20	1	41-80	1

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: Evaluation of the Quality of the Treatment Room / Trailer / Container

To be used with SmartFresh, rooms/containers/trailers must be air tight and have an internal fan for mixing the atmosphere.

Check that:

- All room/trailer/container drain holes are plugged
- There are no holes in the walls, ceiling, or floor
- All vents to outside air are closed
- When viewed from a dark interior, no outside light is visible
- Door seals are in EXCELLENT condition

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No missing rubber No large cracks
No plastic slat doors No side doors

- Scrubbers and/or ozone generators off

Step 3: Fill the treatment space with the fruit or vegetables to be treated

Step 4: Release of 1-MCP

- In the treatment space, find a solid surface to place the required SmartFresh ProPacks.
- Remove the tear strip from the SmartFresh ProPack taking care not to spill the solution.
- Open the selected tablet package and add to the solution to achieve the desired dosage. Add the entire contents of the selected tablet package to the solution in the ProPack.
- Repeat with additional ProPacks and tablet packages as needed according to the room volume. Be sure to complete all additions within 5 minutes.
- Exit the treatment space immediately and promptly close the doors and ensure they are tightly sealed in order to contain the SmartFresh™ and ensure its maximum efficacy. The release of SmartFresh to the space will start several minutes after addition of the SmartFresh ProTabs to the SmartFresh ProPack.
- Circulate the air in the space by means of the internal air circulation system for AT LEAST one (1) hour. For bananas, air circulation should remain on for the entire treatment time.
- For best results, do not open the doors for AT LEAST **twelve (12) hours for banana and tomato, (24) hours for apple and pear.**
- For best results in controlled atmosphere storage containers or storage rooms, do not actively change the room atmosphere to controlled atmosphere conditions for AT LEAST twenty four (24) hours.

Step 5: Reentry to the Storage Space

Before allowing workers to reenter the storage space, vent the treated space by opening the doors for a minimum of fifteen (15) minutes with continued full internal ventilation. After venting, the used solution may be removed and disposed of as non-hazardous waste 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 air or controlled atmosphere conditions.

Restrictions

Do not split tablets. Use whole tablets only.

Do not smoke during the SmartFresh application.

After the area is sealed, post a sign on all of the entrances to the treatment area. The sign must read “**CAUTION. Do not enter area. SmartFresh treatment in progress.**” The doors to the storage area should remain sealed to ensure effective SmartFresh treatment. All vents to outside air should be closed, and any ethylene scrubbing devices or ozone generating equipment must be turned off. Do not enter until treatment is complete and the treatment room has been ventilated for 15 minutes. For re-entry prior to treatment completion, the room must be ventilated for 15 minutes and individuals must wear a long-sleeved shirt, long pants, and chemical-resistant gloves as well as either a respirator with a NIOSH/MSHA/BHSE approved organic-vapour-removing cartridge with a prefilter approved for pesticides OR a NIOSH/MSHA/BHSE

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approved canister approved for pesticides. In case of emergency contact a trained AgroFresh Inc. employee. The doors to the treatment room must remain sealed for 12 or 24 hours, depending on crop, to ensure effective SmartFresh treatment. Entrance to the room prior to time period will invalidate the treatment. During the treatment, the internal air circulation system must be running to ensure good air circulation within the treatment room. All vents to outside air must be closed. At the end of the SmartFresh treatment period, vent the treated room by opening the doors for a minimum of fifteen minutes with continued full internal ventilation before allowing workers to enter. At the end of the room venting, remove the SmartFresh ProPack. The spent solution must be disposed of properly either on-site or at an approved waste disposal facility. Treated fruit not intended for immediate sale should be stored according to good, standard commercial practices.

Reentry Interval

Do not enter or allow worker entry into the treatment room until treatment is completed and the treatment room is vented for a minimum of fifteen minutes.

PRECAUTIONS:

KEEP OUT OF REACH OF CHILDREN.

Causes slight eye irritation. May irritate the skin. Avoid contact with skin. Harmful if absorbed through skin. Avoid contact with eyes, skin or clothing. Avoid breathing vapour. Wash thoroughly with soap and water after handling. Do not smoke during SmartFresh application.

During mixing, loading, application, clean-up and repair or re-entry: a long-sleeved shirt, long pants, chemical-resistant gloves, socks and shoes.

Remove contaminated clothing and wash separately before reuse.

Eye protection (when required): protective eyewear (goggles or face shield).

Respirator: a respirator with a NIOSH-approved organic-vapour-removing cartridge with a prefilter approved for pesticides, or a NIOSH-approved canister approved for pesticides.

~~Wear a long-sleeved shirt, long pants, and chemical-resistant gloves during mixing, loading, application, clean-up and repair. Remove contaminated clothing and wash separately before reuse. Wear goggles or face shield, chemical resistant gloves, a long-sleeved shirt, long pants, shoes and socks.~~

~~Do not smoke during SmartFresh application.~~

If required, individuals may re-enter the treatment room prior to treatment completion, following 15 minutes of venting the I-MCP from the treatment room. Upon re-entry, individuals must wear a long-sleeved shirt, long pants, and chemical-resistant gloves as well as either a respirator with a NIOSH/MSHA/BHSE approved organic-vapour-removing cartridge with a prefilter approved for pesticides OR a NIOSH/MSHA/BHSE approved canister approved for pesticides.

DO NOT contaminate irrigation/drinking water supplies or aquatic habitats by disposal of unused product.

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FIRST AID:

IF SWALLOWED: Call a poison control centre or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control centre or doctor. Do not give anything by mouth to an unconscious person.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control centre or doctor for treatment advice.

IF INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible. Call a poison control centre or doctor for further treatment advice.

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 eye. Call a poison control centre or doctor for treatment advice.

Take the container label or product name and Pest Control Product Registration Number with you when seeking medical attention.

TOXICOLOGICAL INFORMATION:

Treat symptomatically.

STORAGE:

Store in original tightly closed container. Do not ship or store near food, feed, seed and fertilizers. Store in cool, dry, locked, well-ventilated area without floor drain.

DISPOSAL:

SmartFresh ProPack (stand up pouch)

Wastes resulting from the use of this product must be disposed of on site or at an approved waste disposal facility. Triple rinse the empty SmartFresh ProPack, and dispose as waste. For information on disposal of unused, unwanted product contact the manufacturer or the provincial regulatory agency. Contact the manufacturer and the provincial regulatory agency in case of a spill, and for clean-up of spills.

SmartFresh ProTabs (foil package)

- Thoroughly empty the contents into the SmartFresh ProPack.
- Make the empty container unsuitable for further use.
- Dispose in accordance with municipal or provincial regulations.

Canadian manufacturers should dispose of unwanted active ingredients and containers in accordance with municipal or provincial regulations. For additional details and clean up of spills, contact the manufacturer or the provincial regulatory agency.

NOTICE TO USER:

This pest control product is to be used only in accordance with the directions on the label. It is an offence under the *Pest Control Products Act* to use this product in a way that is inconsistent with the directions on the label. ~~The user assumes the risk to persons or property that arises from any~~

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such use of this product.

SmartFresh is a registered trademark of AgroFresh Inc.
Canada Patent Nos. 2191434, 2341301, 2357894, 2407194

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