

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](mailto:hc.pmra.info-arla.sc@canada.ca). In your email please include the product name and Registration number of the label you are requesting.

SMARTFRESH TECHNOLOGY<sup>TM</sup>

For TOMATOES

For post-harvest use on tomatoes only.  
Plant Growth Regulator

**FOR USE ONLY BY AGROFRESH-TRAINED OPERATORS. THE WATER SOLUBLE PACKET IS ONLY TO BE USED WITH THE SMARTFRESH TECHNOLOGY PROPRIETARY DELIVERY DEVICE.**

COMMERCIAL

DUST

ACTIVE INGREDIENT: 1-Methylcyclopropene 3.3%

**KEEP OUT OF REACH OF CHILDREN**

CAUTION

READ THE LABEL BEFORE USING

REGISTRATION NO.: 28569  
PEST CONTROL PRODUCTS ACT

**DO NOT SELL WATER SOLUBLE PACKETS SEPARATELY**

DO NOT touch water soluble packets with wet gloves, as they will dissolve.  
DO NOT open or puncture water soluble packets.

NET CONTENTS 2.5-310.6 g

Application System:	System 1: 2.5 grams	System 25: 46.9 grams
	System 2: 3.5 grams	System 34: 64.7 grams
	System 3: 4.9 grams	System 46: 89.3 grams
	System 4: 6.3 grams	System 64: 123.2 grams
	System 5: 7.7 grams	System 82: 155.3 grams
	System 6: 9.1 grams	System 100: 187.9 grams
	System 7: 12.9 grams	System 118: 220.0 grams
	System 9: 17.8 grams	System 136: 244.6 grams
	System 13: 24.6 grams	System 154: 278.5 grams
	System 18: 34.0 grams	System 172: 310.6 grams

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**GENERAL INFORMATION**

SmartFresh™ Technology for Tomatoes is a powder that, when mixed with water in a proprietary delivery device, releases the volatile active ingredient 1-methylcyclopropene (1-MCP).

SmartFresh™ Technology for Tomatoes is a postharvest tool for counteracting many of the undesirable effects of internal ethylene produced in harvested tomato fruits.

SmartFresh™ Technology for Tomatoes maintains fruit firmness and delays color development through its effect in delaying the rise in internal ethylene production and respiration that normally occurs during ripening. Therefore, ripening and senescence of fruit treated with SmartFresh™ Technology for Tomatoes can be expected to occur later than fruit without SmartFresh™ Technology for Tomatoes. Another benefit of SmartFresh™ Technology for Tomatoes is related to a lower decline in titratable acidity of tomatoes during storage.

SmartFresh™ Technology for Tomatoes can be used shortly after harvesting, or at more advanced stages of maturity, depending on the extension of shelf-life desired. Apply SmartFresh™ Technology for Tomatoes at normal air storage and handling temperatures for tomatoes. Use of SmartFresh™ Technology for Tomatoes at more advanced stages of maturity reduces its performance in delaying senescence and extending shelf-life.

Harvested tomatoes must be exposed to the volatile active ingredient of SmartFresh™ Technology for Tomatoes in air-tight (ambient temperature or refrigerated) food storage facilities. This product must not be used outdoors or in non-enclosed areas. These enclosed application areas should be air tight as leakage will reduce the effectiveness of SmartFresh™ Technology for Tomatoes.

## **DIRECTIONS FOR USE**

DO NOT contaminate irrigation or drinking water supplies or aquatic habitats by cleaning of equipment or disposal of wastes.

### ***Important***

SmartFresh™ Technology for Tomatoes can be applied soon after harvest, or at more advanced stages of maturity. Applications of SmartFresh™ Technology for Tomatoes at more advanced stages of maturity will have a decreased effect on slowing down senescence and ripening. SmartFresh™ Technology for Tomatoes can be applied at any temperature within the normal storage and handling temperature conditions for tomatoes, ranging from 12.5 to 22°C (54.5 to 72°F). Use one application at a maximum use rate of 500 ppb (volume/volume in air) as delivered by appropriate application system (see label section "Selection of Application System For Treatment Of Tomatoes").

Do not use SmartFresh™ Technology for Tomatoes in fruit stressed from mineral deficiencies, diseases, heat, chilling or freezing temperatures, drought or sunburns.

SmartFresh™ Technology for Tomatoes may be applied to tomatoes for immediate sale or to tomatoes that are to be stored in refrigerated air for several

days. The degree of response of tomatoes to SmartFresh™ Technology for Tomatoes may be affected by such factors as variety, environmental conditions, and maturity stage at time of treatment.

### ***Fruit Storage Conditions***

SmartFresh™ Technology for Tomatoes must be used in air-tight application areas. After the application of SmartFresh™ Technology for Tomatoes, tomatoes can be stored under refrigerated or ambient conditions.

It must be emphasized that maintaining the cold chain and strict adherence to good handling and sanitary practices remain essential in maintaining the safety and quality of the fruit during packing, transport and distribution.

### ***Application Method***

Prior to application, ensure that the application area can be properly and promptly sealed following application.

SmartFresh™ Technology for Tomatoes is applied by the use of the SmartFresh™ Proprietary Delivery Device. See “Selection Of Application System For Treatment Of Tomatoes” to select the appropriate application system for the size of the room. Fill the room with the fruit to be used with the SmartFresh™ Technology for Tomatoes. To aid room cooling and facilitate the circulation of SmartFresh™ Technology for Tomatoes, pallets or containers of tomatoes should be loosely stacked with occasional space between them to allow for sufficient air circulation.

Place the SmartFresh™ Proprietary Delivery Device on a stable surface of the room in a position that would be within the flow of air from the internal air circulation system. Remove the lid from the SmartFresh™ Proprietary Delivery Device and the protective tape which covers the start button. Push the start button (which will illuminate red) to start the SmartFresh™ Proprietary Delivery Device. With the SmartFresh™ Proprietary Delivery Device running, add 8 liters of water at a temperature between 20 and 40°C to the SmartFresh™ Proprietary Delivery Device. Remove the water soluble packet from the foil overpack and add the water soluble packet to the water in the SmartFresh™ Proprietary.

Delivery Device. Immediately leave the treatment room and seal the door in order to contain the 1-MCP vapor and prevent worker exposure. The release of the 1-MCP to the area will start several minutes after the water is added to the SmartFresh™ Proprietary Delivery Device.

After the area is sealed, post a sign on all of the entrances to the room. The sign must read “CAUTION. Do not enter area. SmartFresh™ Technology for Tomatoes application in progress.” Do not enter until application is complete (after 12 hours) and the room has been ventilated for 30 minutes. For re-entry prior to application completion, the room must be ventilated for 30 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 approved canister approved for pesticides. In case of emergency contact a trained AgroFresh Inc. employee.

The doors to the application room must remain sealed for 12 hours to ensure effective SmartFresh™ Technology for Tomatoes application. Entrance to the room prior to 12 hours will invalidate the application. During the application, the internal air circulation system must be running to ensure good air circulation within the room. All vents and openings to outside air must be closed. At the end of the SmartFresh™ Technology for Tomatoes application period, vent the room by opening the doors for a minimum of thirty (30) minutes with continued full internal ventilation before allowing workers to enter. At the end of the room venting, remove the SmartFresh™ Proprietary Delivery Device. The spent water contained in the SmartFresh™ Proprietary Delivery Device can be disposed by pouring down a drain. Fruit treated with SmartFresh™ Technology for Tomatoes not intended for immediate sale should be stored according to good, standard commercial practices.

***Re-entry Interval***

Do not enter or allow worker entry into the application room until application is completed (after 12 hours) and the room is vented for a minimum of thirty (30) minutes.

***Selection Of Application System For Treatment Of Tomatoes***

Selection is based on volume of application area. Calculate the area volume by measuring the length, width and height of the application area in meters. Multiply these three numbers together to obtain the application area volume in cubic meters.

For example, if a room is 8 meters wide, 20 meters long and 5 meters high, the application area volume will be 800 cubic meters.

Application Area Size (empty volume) In Cubic Meters	Application System	Total Weight Of SmartFresh™ Technology for Tomatoes In Water Soluble Packet In Grams
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64-84	System 1	2.5
84-118	System 2	3.5
118-163	System 3	4.9
163-205	System 4	6.3
205-246	System 5	7.7
246-307	System 6	9.1
307-436	System 7	12.9
436-601	System 9	17.8
601-831	System 13	24.6
831-1148	System 18	34.0
1148-1584	System 25	46.9
1584-2185	System 34	64.7
2185-3016	System 46	89.3
3016-4063	System 64	123.2
4063-5017	System 82	155.3
5017-5971	System 100	187.9
5971-6813	System 118	220.0
6813-7666	System 136	244.6
7666-8638	System 154	278.5
8638-10491	System 172	310.6

**PRECAUTIONS:**

KEEP OUT OF REACH OF CHILDREN.

Causes slight eye irritation. Harmful if absorbed through skin. Avoid contact with eyes, skin or clothing. Avoid breathing vapor. Wash thoroughly with soap and water after handling. Do not smoke during SmartFresh™ Technology for Tomatoes 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.

If required, individuals may re-enter the treatment room prior to treatment completion, following 30 minutes of venting the 1-MCP from the application 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.

If this pest control product is to be used on a commodity that may be exported to the U.S. and you require information on acceptable residue levels in the U.S., visit CropLife Canada's web site at: [www.croplife.ca](http://www.croplife.ca).

#### **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 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. **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. 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. To prevent contamination store this product away from food or feed. Store in cool, dry, locked, well-ventilated area without floor drain. Keep water soluble packet in original foil overpack away from moisture.

#### **DISPOSAL:**

Triple rinse the empty SmartFresh™ Proprietary Delivery Device. Do not reuse the foil overpack or the SmartFresh™ Proprietary Delivery Device for any other purpose. The empty SmartFresh™ Proprietary Delivery Device must be returned to AgroFresh for disposal or refurbishing. 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.

**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.

SmartFresh™ Technology for Tomatoes is a registered trademark of AgroFresh Inc.