

FoodCare® FCPHCP

(Patent Pending)

**Natural Pre-Harvest
Potato, Tomatoes and Parsley Barrier Control
against the Fungi
Phytophthora Infestans and Alternaria solani**

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PRODUCE DESCRIPTION AND SPECIFICATION

Description: FoodCare® FCPHCP is a clear liquid formulated using EU and FDA Food Approved products from natural sources. It is an extremely effective Barrier System when applied to fresh Pre-Harvest potato, tomato and parsley crops with potential infection from the Fungi Phytophthora Infestans and Alternaria solani. All ingredients are classified GRAS (Generally recognized as Safe) and natural by the FDA.

Potential Benefits:

- FoodCare® FCPHCP is a new, natural (patent pending) innovative Barrier System (against Fungi Phytophthora Infestans and Alternaria solani) specifically and synergistically formulated using EU and FDA Food Approved products from natural sources.
- Has been independently tested and validated within the market.
- Provides long term protection during the development and growth phase of vegetables.
- It is safe and simple to handle - no fumes liberated, no bad odour facilitating a safer and healthier work environment.
- There is no effect on the organoleptic and sensory properties of the Pre-Harvest vegetable with any loss in nutritional value.
- Maintains efficacy when exposed to organic matter,
- Does not contain synthetic biocides or antibiotics.
- Non-mutagenic
- Non - lachrymatory
- Biodegradable
- Very soluble in water
- Readily dispersible

Usage Levels:

The exact dosage cannot be stated in general since it depends on the application and degree of infection. We generally suggest:

1. For **Corrective Treatment:** 2 litres per hectare for plant crops where there is early evidence of Phytophthora Infestans presence. This is infection has become visible.
2. For **Preventative Treatment:** 1 litre per hectare for plant crops where there is no presence of Phytophthora Infestans infestation.

Pack Size: Supplied in 5 litre, 25 litre jerry cans and 1000 litre Intermediate Bulk Container (IBC) or tanker.

Materials Safety Data Sheet

FoodCare® FCPHCP

I. PRODUCT DESCRIPTION AND SPECIFICATION

Description:

FoodCare® FCPHCP is a natural clear liquid Processing Aid. It consists of intermediates derived from natural sources which are approved for use in the food chain.

Specifications:

Appearance:	Clear
Taste:	Acidic
Odour:	Fresh
Solubility:	Completely soluble in water
pH: as 30% @ 15°C	0.40 – 0.42
Bulk Density (@20°C):	1.12 – 1.14
Stability:	Very Stable

II. SAFETY INFORMATION

1. IDENTIFICATION

Name: FoodCare® FCPHCP
Product Code: FCPHCP020, (20 Litre, 1000 Litre)
Supplied by: Food Care Technologies sprl
Boulevard Saint-Michel 123
1040 Etterbeek, BELGIUM
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2. COMPOSITION

FoodCare® FCPHCP is a natural clear liquid Processing Aid.

Synonyms: None

CAS Number: 72968-50-4

3. HAZARD IDENTIFICATION

FoodCare® FCPHCP is classified as non-hazardous.

4. FIRST AID MEASURES

Eye Contact: Irrigate thoroughly with water, open eyelids forcibly.
Skin: Wash affected area with water; report any skin irritation to a medical advisor.
Excessive Ingestion: Drink copious amounts of water. Contact medical physician if discomfort occurs or persists.
Inhalation: Non Volatile liquid product: consult medical physician if discomfort occurs or persists.

5. FIRE FIGHTING MEASURES

Product is non-combustible.

6. ACCIDENTAL RELEASE MEASURE

- Personal Precautions: Wear rubber gloves if prolonged contact with concentrated solution. Avoid contact with skin and eyes.
- Environmental: No particular/specific measures required. Can wash to drains with large amounts of water. Absorb large spillage with sand and neutralize with lime or sodium carbonate then place in a closed container for transfer to an approved waste site.

7. HANDLING AND STORAGE

Sensible precautions should be taken to avoid contact with the eyes and skin, inhalation or accidental ingestion. Observe strict cleanliness and personal hygiene at all times. Keep container tightly closed. Store in a cool, dry area at ambient temperature. Protect from excess heat, keep away from Odour us and toxic substances.

8. EXPOSURE, CONTROL AND PERSONAL PROTECTION

No specific measures are required for FoodCare® FCPHCP provided the product is handled in accordance with general rules/regulations of occupational hygiene and safety. Eye protection and PVC or rubber gloves should be worn as appropriate.

9. PHYSICAL AND CHEMICAL PROPERTIES

- Appearance/Colour:** Clear Liquid
Odour: None
Molecular Mass: Not Relevant – Mixture
Bulk Density (30% @20°C): 1.12 – 1.14
Solubility: Completely soluble in water
Flash Point: Non combustible
Degradability: >98% biodegradable

10. STABILITY AND REACTIVITY

FoodCare® FCPHCP is stable under normal storage conditions. Protect from excess heat for quality reasons. Protect from frost.

11. TOXICOLOGICAL INFORMATION

- Acute Toxicity: Non-hazardous substance when used correctly
Local effects: Mild eye irritation on contact. Unlikely to cause eye damage. Skin irritation: may give rise to a mild rash and de-fatting effect.
Ingestion: No known effects
Inhalation: No known effects
Sensitization: No known effects
Special effects: Not mutagenic (Ames-test) Not phototoxic

12. ECOLOGICAL INFORMATION

No adverse Eco-toxicity effects.
Greater than 98% biodegradable.
Product dissolves completely in water
No known accumulation

13. MICROBIOLOGICAL ANALYSIS

FoodCare® FCPHCP Barrier prevents the following organisms and fungi from populating on Pre-Harvest Potato, Tomato and Parsley crops.

Bacterial Coliforms, Pseudomonas Aeruginosa ATCC, Escherichia coli ATCC 10536, Staphylococcus aureus ATCC 6538, Enterococcus hirae ATCC 10540, Salmonella typhimurium ATCC 13311
Listeria monocytogenes, Bacillus cereus NCIMB 11925, Candida Albicans NCYC 1363
Aspergillus Niger IMI 104215, Penicillium, Cladosporium, Yeasts and the fungi, Phytophthora Infestans and Alternaria solani

14. DISPOSAL CONSIDERATION

Discharge: Treatment must be disposed/treated in accordance with The Special Waste Regulations at a licensed incinerator or landfill site.

15. TRANSPORT INFORMATION

Not classified as hazardous for transport. Unless containers are palletized never stack more than 2 high.

16. REGULATORY INFORMATION

Classification and labelling is in accordance with Regulation (EC) No 1333/2008 - Processing Aids and (2) Regulation (EU) No 1169/2011 Labelling Regulation. Does not contain a toxic chemical subject to SARA TITLE 111 Section 313.

17. ADDITIONAL INFORMATION

FoodCare® FCPHCP satisfies:
Food Chemical Codex 5th Edition specifications
Categorized: Generally Recognised as Safe (GRAS) by the FDA
Produced under Food Safety System Certification ISO22000,
Certified Quality Management Systems, GMP

18. INFORMATION ON USE

Uses: FoodCare® FCPHCP is a natural Barrier Control Processing Aid.

19. ADDITIONAL INFORMATION

Country of Manufacture: The Netherlands

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