

ANJOU PEARS - SPLIT APPLICATION (DRENCH)

General Information

Application Restrictions

Do not apply this product in a way that will contact workers or other persons.

Only protected handlers may be in the area during application.

Application Instructions

- Use entire contents of the container immediately after opening.
- Make sure water supply is completely free of chlorine.
- Avoid exposing concentrate or diluted solution to sunlight to prevent darkening, which may cause staining of fruit.
- Avoid exposing treated fruit to sunlight, as exposure may cause fruit to stain.
- DO NOT combine Xedaquin 469EC with any other material unless the safety of the combination has been established.
- Consult your local extension horticulturist or a qualified pomologist for proper procedures and precautions.

Limitations, Restrictions, and Exceptions

Application Procedures

- Product can be applied either in a single application or split application (double application) by drench or line spray (aqueous or incorporated in fruit coatings). These two methods of application are not to be used in combination with one another.
- For Anjou pears:

Split application: Use a minimum of 1000 ppm to a maximum of 1500 ppm applied as a drench. Rates for drenching followed by line spraying are listed below:

- 1000 ppm drench followed by 1700 ppm line spray; 2700 ppm total
- 1100 ppm drench followed by 1600 ppm line spray; 2700 ppm total
- 1200 ppm drench followed by 1500 ppm line spray; 2700 ppm total
- 1300 ppm drench followed by 1400 ppm line spray; 2700 ppm total
- 1400 ppm drench followed by 1300 ppm line spray; 2700 ppm total
- 1500 ppm drench followed by 1200 ppm line spray; 2700 ppm total
- Keep tank and equipment absolutely clean at all times. Thoroughly flush out tank immediately after use and before re-filling. Change solution daily or more often if needed.
- For best control of scald, apply to Anjou pears no later than one week after harvest.
- Over application can result in fruit injury. Fruit discoloration, burning, or injury may occur if treated fruit is allowed to remain in pools of liquid at the bottom of bins or at fruit contact storage points. Drain fruit thoroughly after treatment and before placing fruit in cold storage.
- When applied with fruit coatings, be sure fruit is completely dry before packing, or before refilling bins when presizing. The use of a conventional fruit packingline dryer is highly recommended to minimize the risk of injury, marking or staining.

Method

[Drench](#)

Rates

[field rates 0](#)

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Timings

[Post-harvest](#)