

# **PEPPERS**

## General Information

### This Product:

Encourages faster coloration and maturity of APPLES, GRAPES, PEPPERS, and TOMATOES.

Loosens APPLES, CHERRIES, and WALNUTS for an earlier and more efficient harvest.

Encourages earlier, uniform coloring of mature FLUE-CURED TOBACCO.

Encourages fruit abscission (slipping) in CANTALOUPEs.

Augments hardiness in dormant fruit buds and helps to delay the spring bloom of SWEET CHERRIES in the Pacific Northwest.

Accelerates the loosening and ripening of BLACKBERRIES.

Minimizes lodging in WHEAT and BARLEY.

Eliminates leafy mistletoe from ORNAMENTAL DECIDUOUS TREES and dwarf mistletoe from ORNAMENTAL CONIFERS.

Removes unwanted fruit on APPLE, CRABAPPLE, CAROB, and OLIVE trees.

## GENERAL INFORMATION

Contact your Extension Pomologist, Farm Advisor, Horticultural Specialist or Arysta LifeScience Representative for local recommendations on product spray volume, spray equipment and rates of application for varying weather conditions.

## APPLICATION VOLUMES AND SPRAY COVERAGE

For optimum product efficacy, thorough spray coverage is necessary. This can be influenced by type of spray equipment, spray boom setup, nozzle selection, plant size, canopy density and spray pressure. Depending on these choices, the necessary spray volume will vary. For applications by air in California and Arizona, more than 5 gallons per acre must be used.

## USE PRECAUTIONS

THE MIXTURE OF THIS PRODUCT WITH AMMONIUM THIOSULFATE IS PROHIBITED AS IT MAY CREATE TOXIC FUMES. Other than recommended on this label, this product should not be used with additives.

Upon mixture, this product should be applied as soon as possible; in no case should the spray solution be stored overnight.

Detrimental changes to plant growth, reduced yields, and plant injury may result from spray drift of this product to nearby crops and thus should be avoided. Do not plant another crop within 30 days after treatment.

This product is corrosive. Therefore, spills of concentrated product on the aircraft or other spray equipment should be avoided. Should such contact be made, immediately rinse with water.

#### EQUIPMENT CLEANING

This product is corrosive. As a result, spray deposit exposure will, over a period of time, damage metal, some paints and acrylic plastics. No more than one hour after exposure to spray deposits, these materials should be carefully rinsed with water and detergent.

#### Limitations, Restrictions, and Exceptions

#### PEPPERS

This product, when applied as a foliar spray, will accelerate uniform coloration and ripening, resulting in better handling and packing efficiency.

#### Instructions

- It is necessary to maintain thorough coverage of the fruit and foliage. As a result, spray volumes and equipment should be chosen to maximize coverage. If plants are strongly growing, subject to temperatures lower than 65°F, or have dense foliage, the higher rate should be used. Spray Volume: Rates between 1 ¼ and 2 pt should be applied in 20 gal/A. Rates between 3 and 4 pt should be applied in 40 gal/A. Use of less than 40 gal/A at the higher rate under hot and dry weather may result in foliage burn.

#### Application Timing:

- Bell peppers: 10% of fruit have red or chocolate coloration.
- Chili and pimento peppers: 10-30% of fruit have red or chocolate coloration.

- Application should not be made until enough green fruit exists for a sufficient yield.
- This product will not ripen immature, green fruit.

## RESTRICTIONS

- If average temperatures are anticipated to persist at or above 95°F, treatment should be avoided. Treatments should not be made at temperatures above 100°F. Such treatments will cause additional foliage yellowing, immature fruit abscission, ripening and defoliation.
- Treatments should also not be made if average temperatures are anticipated to persist below 60°F as such conditions may diminish product efficacy.
- Application of this product may cause minor leaf aging and yellowing.

ATTENTION: Tank-mixing of this product with desiccants containing sodium chlorate may create hypochlorous acids under some conditions. Such acids will emit toxic chloride fumes if heated.

## Method

[Foliar spray](#)

## Pre-Harvest Interval

5 days

## Rates

[field rates 0](#)

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## Restricted Entry Interval

48 hours

The REI is 72 hours in areas where average rainfall is less than 25 inches per year.

## Timings

[Bell peppers: 10% of fruit have red or chocolate coloration.](#)

[Chili and pimento peppers: 10-30% of fruit have red or chocolate coloration.](#)