LABELING CONTAINERS OF FUNGICIDE TREATED CITRUS FRUIT

There is still some confusion regarding the proper labeling of citrus fruit which has been treated in the packinghouse to retard decay. The Food and Drug Administration has approved only two fungicides for post-harvest use on citrus (2-aminobutane is still on a temporary permit basis):

1. Diphenyl (also called biphenyl)
2. o-Phenylphenol (Dowicide 1) and its salt form, sodium o-phenylphenate (Dowicide A)

Regulations require that containers (boxes, cartons or bags) filled with fungicide treated citrus fruit must be labeled with the chemical name of the fungicide(s) and why it is used. Typical labels might read:

"Diphenyl used as a fungicide" or
"o-Phenylphenol used as a fungicide"
"Diphenyl and o-phenylphenol used as fungicides"

The words "added" or "applied" can replace "used." Fruit treated with either o-phenylphenol or sodium o-phenylphenate may be placed in containers labeled "o-phenylphenol" because residue of both chemicals is determined as "o-phenylphenol."

When treating fruit with Flavorseal DD, or packing fruit treated with Dowicide A or Dowicide 1 in containers with diphenyl pads, both fungicides must be identified as suggested above.

Citrus fruit which has not been treated with a post-harvest fungicide should not be packed in a container that bears a label stating that a fungicide has been used. If the container is already so labeled, the name of the fungicide(s) should be blocked out. This can be done with an ink stamp.

Consumer packages (if not labeled on the outside) must contain an insert which gives the chemical name of the fungicide(s) used and why, as required for larger containers. This insert must be visible to the consumer at the time of purchase.
Gift fruit which has had a fungicidal treatment must also be labeled giving the chemical name of the fungicide(s) and why it is used. This can be done by using an insert, as described under consumer packages, which is clearly visible when the package is first opened. This insert may also give additional information. The outside of the container does not then need to be stamped. If the individual fruit is enclosed in a labeled wrapper which gives the required information, this complies with the Food and Drug Administration regulations; but it would be advisable to also include an insert.

There are no specific regulations regarding the size of the letters that must be used in labeling; but the statement must be in easily legible type, printed in contrasting colors to the background and adjacent printing, lines, designs, etc.

Responsibility for labeling.—The shipper whose name and address appears on the container is responsible for proper labeling.

A pamphlet, "Control of Decay in Fresh Citrus Fruit," is available on request from the Harvesting and Handling Section of the Citrus Experiment Station, P. O. Box 1088, Lake Alfred, Florida 33850. The Florida Citrus Commission, Florida Citrus Experiment Station and Market Quality Research Division of the U. S. Department of Agriculture compiled this information.

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