

STOLLER® CabY

Specimen Label

STOLLER CabY A Foliar Nutrient F1601



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Stoller CabY

A Foliar Nutrient

GUARANTEED ANALYSIS

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General Information

Calcium deficiencies often occurs in fruit because calcium does not translocate well into the fruit when maturing. Consequently, repeat application of sprays containing calcium will help to increase the calcium in the fruit and avoid such physiological disease as bitter pit in Apples, Alfalfa greening of pears and blossom end rot in toma- toes. All fruit increases in ethylene content as it matures. The rate of ethylene accumulation in fruit increases rapidly near harvest. If harvest is delayed, the levels of ethylene may destroy the fruit quality, shelf life and storability. The ingredients in CAB'Y can decrease ethylene levels in fruit when applied 20 days preharvest. Continuous application until harvest will keep ethylene in fruit at lowerlevels than normal. In order to suppress post harvest problems, it is necessary to suppress ethylene pre- harvest. Problems with ethylene are more severe under stress condition, which occur 20 days before harvest.

WARNING KEEP OUT OF REACH OF CHILDREN

Harmful if swallowed. May cause irritation of nose, throat, and skin. Avoid contact with eyes, skin and clothing. <u>First Aid</u>: If swallowed, induce vomiting by sticking finger down the throat. Get medical attention. <u>If in Eyes</u>: Wash eyes with plenty of clear water for at least 15 minutes. Get medical attention.

Storage Instructions

Store product three pails high per pallet. Do not stack pallets. Freezing Temperature: 25°F. Caution: Do not apply any other ingredients in the CAB'Yspray, unless compatibility is known. Information regarding the contents and levels of metals in this product is available on the internet at: http:// www.wa.gov/ agr/

DIRECTIONS FOR USE

CAB'Y can be used on the following crops to correct physiological disorders and to preserve fruit quality with pre- harvest treatments. Apples, Apricots, Avocados, Bananas, Blueberries, Cantaloupe, Cherries, Cranberries, Durian, Figs, Grapes, Mangos, Melons, Nectarines, Olives, Passion fruit, Papayas, Persimmons, Peaches, Pears, Raspberries, Strawberries, Tomatoes.

Application Instructions

To Correct Physiological Disorder: Apply 1 to 2 quart/ acre (2.4 to 4.8 liter/ hectare), start two to three weeks after full bloom and continue at two week intervals until harvest. Trees must be wet thoroughly. For best results, avoid spraying during the heat of the day.

To Improve Fruit Quality and Storage: Apply 1 gallon per acre (9 liter/hectare) about 21 days before, anticipated harvest. For varieties that are known to have quality and storage problem, add 1 quart (2.4 liter/hectare) of **Calcium 5X** in each spray. Use only on varieties that are not subject to russeting. Spray volumes of 200 to 300 gallon/acre (1800 to 2800 liter/hectare) are recommended in dilute sprays for tree fruits to thoroughly wet the foliage and woody tissue. Concentrate sprayers can also, be used.

CAUTION

This product contains Boron and should be used only according to label directions as some crops can be injured from Boron.

Conditions Of Sale: 1. Seller warrants this product consists of the ingredients specified and is easonably fit for the purpose stated on this label when used in accordance with directions under normal conditions of use. No one other than an officer of Seller is authorized to make any warranty, guarantee or direction concerning this product. 2. Because the time, place, rate of application and other conditions of use are beyond Seller's control, Seller's liability from handling, storage and use of this product is limited to replacement of product or refund of purchase price.