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Postharvest Technology of Horticultural Crops

Third Edition

Adel A. Kader

Technical Editor



*University of California
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Confine chemicals to the property being treated. Avoid drift onto neighboring properties, especially gardens containing fruits or vegetables ready to be picked.

Do not place containers containing pesticide in the trash nor pour pesticides down sink or toilet. Either use the pesticide according to the label or take unwanted pesticides to a Household Hazardous Waste Collection site. Contact your county agricultural commissioner for additional information on safe container disposal and for the location of the Hazardous Waste Collection site nearest you.

Dispose of empty containers by following label directions. Never reuse or burn the containers or dispose of them in such a manner that they may contaminate water supplies or natural waterways.

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