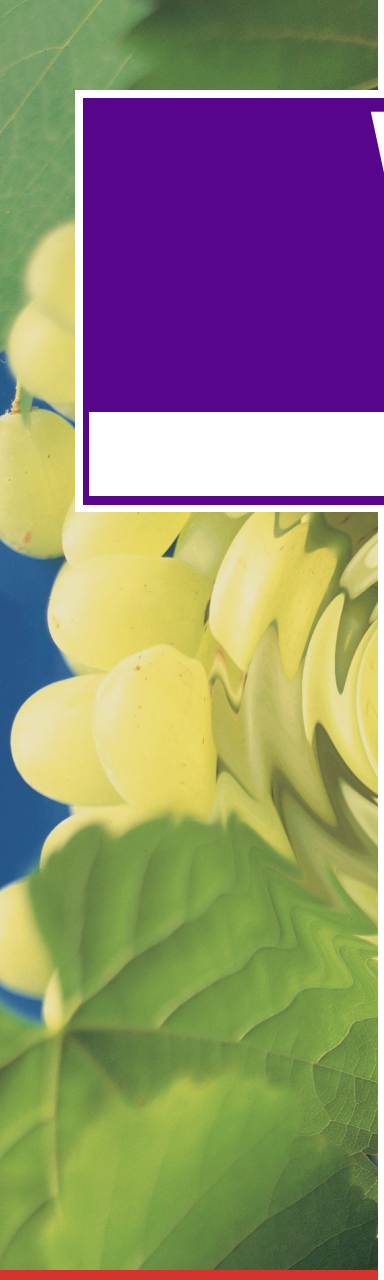


VOULLAIRE'S†

DRYING OIL

- Esterified Vegetable Oil and Surfactants
- Assists drying cost effectively and reliably
- Surfactants provide excellent emulsion stability
- Reduced Drying Time shown to produce fruit of higher value
- Actives approved by the Food and Drug Administration (USA)
- Biodegradable
- Based on Renewable Materials – Vegetable Oil
- Used to enhance Grape Drying for over 60 years
- Manufactured to an internationally recognised quality system

Product Description

Voullaires' EE-MULS-OYLE is a Multi-Purpose Drying Oil used to assist the drying of grapes and other fruits. The active ingredients are based on ethyl esters which are the most cost effective materials to increase the rate of drying. This oil is formulated with a unique blend of emulsifiers that confers excellent emulsion stability to provide easy and reliable emulsification at the point of use.

Product Performance

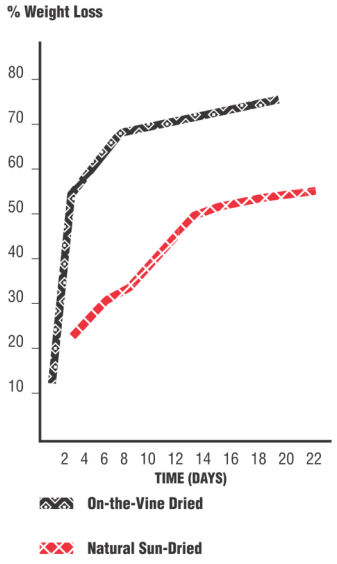
Voullaires' EE-MULS-OYLE was first manufactured by the Victorian Chemical Company in 1939 for use by the grape growers in the Sunraysia region of Australia. In the intervening period the performance and stature of the product has been enhanced through the introduction of fatty acid ester technology.

Voullaires' EE-MULS-OYLE is the first product to be manufactured using Food Grade Vegetable Oil. Following this, approvals were granted by the American Food and Drug Administration (FDA).

Voullaires' EE-MULS-OYLE is commonly viewed as the market leader. This can be attributed to the length of time that it has been adding value to grower's produce through reliable performance and innovative development.

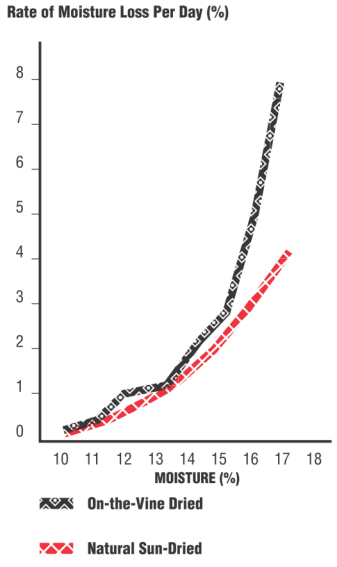
Graph 1**

During an 18 day period the On-the-Vine Dried fruit lost 76.5% original weight, whereas the Natural Sun-Dried fruit lost only 54.9% original weight.



Graph 2***

Moisture Loss Rate of Raisins at 21°C and 17% Relative Humidity.



** JAOCS 51 77-80 (1974)
*** JFS 40 1036-1038 (1975)

Product Bulletin

VOULLAIRE'S† EE-MULS-OYLE

DRYING OIL

Key Benefits

To retard water loss many fruits have a hydrophobic (water repellent) surface that is made up of over-lapping wax platelets. The active ingredients in Voullaires' EE-MULS-OYLE modify the waxy surface of treated fruit. This modification is a rearrangement of the wax platelets which facilitates the movement of water from the fruit to the surrounding atmosphere.

Suggestions for Use

- Always follow the directions for use on the label.
- Avoid applying to immature fruit of less than 22º Brix
- For even-drying, the fruit must be completely covered with emulsion. To help ensure this, emulsion may be reapplied 4-5 days after the initial treatment. However, drying time is retarded by additional unnecessary applications of emulsion.
- If rain occurs within three days of spraying and removes a significant amount of emulsion, it should be reapplied.
- Avoid Spraying at low ambient temperatures (15 0 C).
- Apply emulsion within 4 days of cane cutting or vice versa.

General Specifications

Appearance	Bright Clear Liquid
Colour	10 Gardner Max
Specific Gravity (20ºC)	0.91 – 0.92 g/ml
Viscosity (20ºC)	20 cSt
Cloud point	10ºC Max

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The Company

Victorian Chemical Company is committed to providing quality products and professional and friendly service, that our customers can confidently rely on to add value to their businesses. In order to achieve this goal we will continue to develop, our understanding of our customer's requirements, the operations of our company and our technical expertise.

Victorian Chemical Company Pty. Limited
83 Maffra Street, Coolaroo, Victoria 3048, Australia
Telephone: (03) 9301 7000 Facsimile: (03) 9309 7966
Website: www.vicchem.com Email: products@vicchem.com

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