

Storage Recommendations

Stylet-Oil in the container is a clear, colorless, tasteless liquid. The oil is formulated with an expensive, high performance emulsifier which is uniformly suspended in the oil. Under normal storage conditions this emulsifier is not visible. However, if water should enter the container due to poor storage conditions, the emulsifier has potential to degrade causing the oil to turn a "milky" color. Never use Stylet-Oil from a container which has a milky appearance - pest control will suffer and oil applications might damage your crop!

NOTE: When Stylet-Oil is added to water in the spray tank the mixture of water + oil should turn a milky color (which indicates the emulsifier is blended and working properly). If the oil fails to emulsify (turn a milky color) in the spray tank, contact us immediately.

To Prevent Water Contamination:

- Store drums or containers indoors
- Store drums or containers outdoors under a waterproof tarp or roll drums onto their sides
- Never store Stylet-Oil in used pesticide containers containing chemical residue (the oil may dissolve incompatible chemical residue from inside the container resulting in either the destruction of the oil's emulsifier and /or damage to your crop when the oil is sprayed)
- Never store Stylet-Oil in a used detergent or soap container
- When transferring Stylet-Oil from a drum or tote, always use clean, uncontaminated containers

Temperature Conditions Under Storage:

- Never store Stylet-Oil below freezing temperatures (32° F or 0° C)
- Storage under high temperature conditions is not a problem

Shelf Life:

- The shelf life of Stylet-Oil is 3 years. However, oil stored longer than 1 year should be stirred prior to use to re-suspend any emulsifier which may have settled during storage.

To Re-suspend Emulsifier After Long Term Storage:

- Stir the oil with a commercial paint stirring rod of sufficient length or a metal stirring rod (3/8-inch rebar plus a 12-inch length of chain welded to one end) using an electric drill for approximately 5 minutes per 30 gal drum.
- Rolling drums on their sides will also re-suspend any emulsifier which may have settled during storage, although stirring with a stirring rod is preferable.