

PYRENONE* INSECT SPRAY

For use in dairies, food processing and food handling establishments. Protects against exposed stages of houseflies, horn flies, stable flies, gnats, mosquitoes, vinegar flies, silverfish, crickets, spiders, scorpions, wasps, hornets, flying moths, boxelder bugs, and ants.

Exposed foods should be removed or covered tightly before spraying.

ACTIVE INGREDIENTS:

(butylcarbitol) (6-propylpiperonyl) ether.....	1.016%
Refrigerant Compounds.....	0.254%
pyrethrin.....	0.11%
Petroleum hydrocarbons.....	98.60%
Total.....	100.00%

CAUTION: KEEP OUT OF REACH OF CHILDREN.
SEE REE PANELS FOR OTHER CAUTIONS.
U. S. D. A. REG. NO. 168-97

DIRECTIONS

For best results use in a good sprayer or atomizer adjusted to deliver a fine mist. Treat infested areas thoroughly and repeat applications as needed. Whenever possible, keep doors closed for 10 minutes after applying.

FOR THE CONTROL OF LYING INSECTS: Direct the spray toward the upper portions of the enclosure and fill the atmosphere with mist, using 2 to 3 ounces to each 1000 cubic feet of space. Against running and crawling pests, treat all areas where these insects are commonly found, and direct the liquid behind baseboards, moldings, furniture, cabinets, shelves, sinks and pipes; toward drains and dark corners, and into cracks, crevices, recesses and similar hiding places.

To Protect Dairy Stock From Hornflies, Houseflies, stableflies, gnats, Mosquitoes and certain other flying pests: Spray once daily at milking time, using 1 to 2 ounces per head, applied as a light mist.

Use Pyrenone Insect Spray in barns, houses and milk parlors for effective control of flies. Direct the mist toward the upper portions of the enclosure, filling the air with spray, and using approximately 2 ounces of material for each 1000 cubic feet of space. Whenever possible, keep doors and windows closed for 10 minutes after application.

CAUTION: Harmful to waterfowl.

Do not spray near or toward an open flame.

Use this product as a space spray in food processing plants only when plant is not in operation. Food should be removed or covered during treatment. All food processing surfaces should be covered or thoroughly cleaned before using.