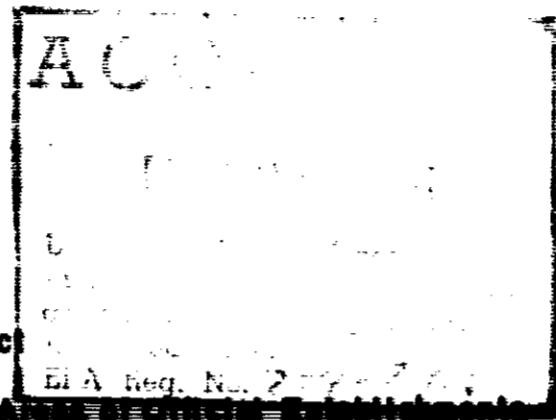


[279-2916] Code 746.99

# Food Plant Fogging Insecticide

EPA Est., 279-NY-1  
EPA Reg. No. 279-2916



A Concentrated PYRENONE® Product

Designed for Use in Edible Product Areas of Official Establishments Operating Under the Meat, Poultry, Shell Egg Grading and Egg Products Inspection Programs, and in Other Food Processing Plants.

Apply with Equipment Designed and Adjusted to Deliver a True Aerosol Mist

Active Ingredients:		100%
Pyrethrins	0.5%	
*Piperonyl Butoxide, Technical	5.0%	
Petroleum Distillate	94.5%	

\*Equivalent to 4.0% (butylcarbityl) (6-propylpiperonyl) ether and to 1.0% of related compounds

PYRENONE - FMC Trademark

**CAUTION**  
KEEP OUT OF REACH OF CHILDREN.

Caution: Harmful if swallowed. Avoid contamination of feed and food-stuffs.

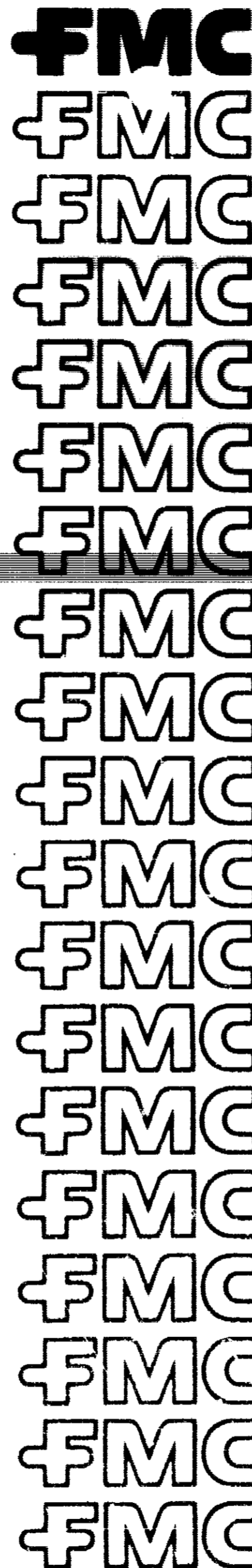
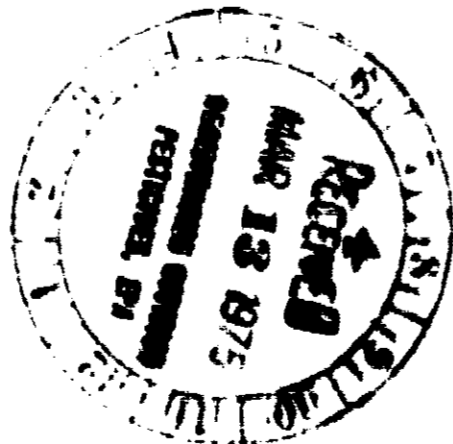
This product is toxic to fish. Keep out of any body of water. Do not contaminate water by cleaning of equipment or disposal of wastes. Apply only as specified on the label.

Do not reuse empty container. Destroy by perforating or crushing and burying in a safe place.

1 Gallon Net Contents

# FMC

FMC Corporation  
Agricultural Chemical Division  
Middleport New York 14105  
015



### Directions for Use

The use of this product in food processing establishments should be confined to time periods when the plant is not in operation. Foods should be removed or covered during treatment. All food processing surfaces should be covered during treatment or thoroughly cleaned before using.

Close windows and doors and shut off ventilating systems. Use a fogger or vaporizer adjusted to deliver an aerosol spray (no droplets over 50 microns in diameter and 80% less than 30 microns). Apply at the rate of 1 ounce per 1000 cubic feet of space. Direct the spray toward the ceiling and upper corners of the area and behind obstructions. Keep the area closed for at least 15 minutes. Vacate the treated area and ventilate before reoccupying. Repeat treatment as necessary.

The above described application will kill accessible, exposed stages of flies, including fruit flies, mosquitoes, silver fish, flying moths, gnats, crickets, cockroaches, spiders, scorpions, wasps, hornets, clover mites, cheese mites, cheese skippers, and these common stored product pests: granary weevils, rice weevils, confused flour beetles, saw-toothed grain beetles, spider beetles, cigarette beetles, Drugstore beetles, Angoumois grain moths, Mediterranean flour moths, Indian meal moths, Tobacco moths, meal worms, and grain mites.

**In mushroom production and processing:** To control adult **Phorids, Sciards, and Cecidomyiids** in growing houses, apply at a rate of 1 ounce per 1000 cubic feet of space. Fogger should be operated 8 to 10 feet away from beds and directed slightly upward over them. Circulating fans should be left in operation, but for best results, refrigeration should be turned off. In packing and canning plants, use at a rate of 1 ounce to 2000 cubic feet of space.

Dealers Should Sell in Original Packages Only.

**Terms of sale or use** On purchase or use of this product buyer and user agree to the following conditions.

**Warranty** FMC warrants that this product, as of the time of sale by FMC, (1) conforms to the ingredient statement on the label, and (2) is reasonably fit for the purposes set forth in the Directions for Use. Except as so warranted the product is sold as is. FMC makes no other warranty express or implied.

**Damages** Buyer's or user's exclusive remedy for damages for breach of warranty or negligence shall be limited to direct damages not exceeding the purchase price paid and shall not include incidental or consequential damages. Notice of any claim must be reported to FMC within 10 days of discovery by buyer or user, failing which buyer or user waives any claim for such damage.

**Excuse from non-controllable conditions** Because of certain critical conditions created or incurred by buyer or user or over which FMC has no control, buyer and user, as a condition of purchase or use, assume responsibility for and release FMC from liability arising out of the handling or use of the product attributable to such causes. No person is authorized to vary or waive any statement contained herein.