



8/23/2010

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, D.C. 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

Mr. Gregory C. Mattern
Bayer Environmental Science
2 T. W. Alexander Drive
Raleigh, NC 27709

AUG 23 2010

Subject: Label Notification(s) for Pesticide Registration Notice 2007-4

Dear Mr. Mattern:

The Agency is in receipt of your Application(s) for Pesticide Notification under Pesticide Registration Notice PRN 2007-4 dated July 14, 2010 for the following product:

Pramex Technical Insecticide EPA Reg. No. 432-551

The Registration Division (RD) has conducted a review of this request for applicability under PRN 2007-4 and finds that the label change(s) requested falls within the scope of PRN 2007-4. The label has been date-stamped "Notification" and will be placed in our records.

If you have any questions, please contact Linda A. DeLuise at 703-305-5428.

Sincerely,

Richard J. Gebken
Product Manager
Insecticide Branch
Registration Division (7504P)

PRAMEX[®] TECHNICAL INSECTICIDE

AN INSECTICIDE FOR FORMULATING USE ONLY. NOT FOR RESALE UNDER THIS LABEL.

ACTIVE INGREDIENT:

Permethrin: (3-Phenoxyphenyl)methyl (+) cis.
trans-3-(2,2-dichloroethenyl)-2,2-dimethylcyclopropanecarboxylate* 95.20%

OTHER INGREDIENTS: 4.80%

*Cis-trans ratio: Min 35% (+) cis and max. 65% (+) trans

EPA Reg. NO. 432-551

EPA Est. No.

KEEP OUT OF REACH OF CHILDREN CAUTION

FIRST AID

If Swallowed: Drink 1 or 2 glasses of water and induce vomiting by touching back of throat with finger, Do not give anything by mouth to an unconscious person. Get medical attention.

If On Skin: wash with plenty of soap and water

If In Eyes: flush eyes with plenty of water. Get medical attention if irritation persists.

IN CASE OF MEDICAL EMERGENCIES OR HEALTH AND SAFETY INQUIRIES, OR IN CASE OF FIRE, LEAKING, OR DAMAGED CONTAINERS, INFORMATION MAY BE OBTAINED BY CALLING 1-800-471-0660.

See Side Panel for Additional Precautions

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS & DOMESTIC ANIMALS

CAUTION

Harmful if swallowed or absorbed through skin. Avoid contact with eyes, skin and clothing. Washing thoroughly after handling.

Environmental Hazards

This product is extremely toxic to fish. Keep out of lakes, streams, ponds, tidal marshes or estuaries. Do not contaminate water by cleaning of equipment or disposal of wastes.

NOTIFICATION

AUG 23 2010

PHYSICAL AND CHEMICAL HAZARDS

Do not use or store near heat or open flame.

DIRECTIONS FOR USE

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

Formulators using this product are responsible for obtaining EPA registration for their formulated product which may be labeled for use patterns as found listed on this label.

Only for formulation into an insecticide for the following uses:

1. Food Crops (Domestic Outdoor Only)

Alfalfa	Leafy Vegetables ³	
Almonds	Mushrooms	
Apples	Onions (Dry bulb and Garlic)	⋄ ⋄
Artichokes	Papaya (FL only)	⋄
Asparagus	Peaches	⋄ ⋄ ⋄ ⋄ ⋄ ⋄ ⋄ ⋄ ⋄
Asparagus fern	Pears	⋄ ⋄ ⋄ ⋄
Avocados	Peppers, Bell	⋄ ⋄ ⋄ ⋄
Cherries	Pistachios	⋄ ⋄ ⋄ ⋄
Cole Crops ¹	Potatoes	⋄ ⋄ ⋄ ⋄ ⋄ ⋄ ⋄ ⋄
Cucurbit Vegetables ²	Range Grass (NM only)	⋄ ⋄
Eggplant	Soybeans	⋄ ⋄ ⋄ ⋄ ⋄ ⋄ ⋄ ⋄
Field Corn/Popcorn/ Seed Corn	Sweet Corn	⋄ ⋄ ⋄ ⋄
Filberts	Tomatoes	⋄ ⋄ ⋄ ⋄
Horseradish	Turnips	⋄
	Walnuts	⋄ ⋄ ⋄ ⋄

¹COLE CROPS: Broccoli, Chinese broccoli, Brussels, sprouts, cabbage, Chinese cabbage, cauliflower, collards and mustard greens.

²CUCURBIT VEGETABLES: Chayote (fruit); Chinese waxgourd (Chinese preserving melon); citron melon; cucumber, gherkin; gourds, edible (includes hyotan, cucuzza, hechima, Chinese okra); Momordica spp. (includes balsam apple, balsam pear, bitter melon, Chinese cucumber); muskmelons, including hybrids such as true cantaloupe, cantaloupe, casaba, crenshaw, golden pershaw melon, honeydew melons, honey balls, mango melon, Persian melon, pineapple melon, Santa Claus melon, snake melon); pumpkin; squash, summer (includes crookneck squash, scallop squash, straightneck squash, vegetable marrow, zucchini) and winter (butternut squash, calabaza, hubbard squash, acorn squash, spaghetti squash); watermelon, including hybrids.

³LEAFY VEGETABLES (Except Brassica): Amaranth (leafy amaranth, Chinese spinach, tampala); arrugula (roquette); cardoon; celery; Chinese celery; celtuce; chervil; corn salad; chrysanthemum, edible-leaved; chrysanthemum, garland; cress, garden; cress, upland (yellow rocket, winter cress); dandelion dock (sorrel); endive (escarole); fennel, Florence; lettuce (head and leaf); orach; parsley; purslane, garden; purslane, winter; radicchio (red chicory); rhubarb; spinach; spinach, vine (Malabar spinach, Indian spinach); spinach, New Zealand; Swiss chard.

2. **Terrestrial Nonfood:** Christmas Trees (container & field-grown), Chrysanthemums, Conifers (container & field-grown) Ornamentals/Nursery Stock (field-grown), Pine Seed Orchards, Roses (field-grown & greenhouse)

3. **Domestic Farm Animals:** Cattle, Horses, Hogs, Poultry

4. **Agriculture Premise**

5. **Companion Animals**

6. **General Outdoor Insect Control**

7. **General Indoor Insect Control**

Food/Feed Handling Establishments Places other than private residences in which food/feed is held, processed, prepared or served.

Nonfood/feed Areas: May be used to manufacture end-use products for use as a general spot or crack and crevice treatment in non-food/feed areas. Similar areas where insects hide or through which insects may enter can be treated. Examples of nonfood/feed areas including garage rooms, lavatories, floor drains (to sewers), entries and vestibules, offices, locker rooms, machine rooms, boiler rooms, garages, mop closets and storage (after canning or bottling)

Food/Feed Areas: May not be used to manufacture products for use in food/feed areas. Do not use in food areas of food handling establishments, restaurants or other areas where food is commercially prepared or processed. Do not use in serving areas while food is exposed or facility is in operation. Serving areas are areas where prepared foods are served such as dining rooms but excluding areas where foods may be prepared or held. In the home, all food processing surfaces and utensils should be covered during treatment or thoroughly washed before use. Exposed food should be covered or removed. Examples of food areas are areas for receiving, storage, packing (canning, bottling, wrapping, boxing), preparing, edible waste storage and enclosed processing systems (mills, dairies, edible oils, syrups). Serving areas (when food is exposed and facility is in operation) also would be considered a food area.

8. **Fiber Product Protection**

NOTE: Not for use to formulate products to be used in warehouses where raw or cured tobacco is stored or while raw agricultural commodities for food or feed are stored, or in greenhouses where crops for food feed are grown.

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STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal.

Storage: Keep container closed when not in use. Do not store near food or feed. Protect from freezing. IN case of spill or leak on floor or paved surfaces, soak up with sand, earth or synthetic absorbent. Remove to chemical waste area. In case of spill or leakage, soak up with an absorbent material such as sand, sawdust, earth, fuller's earth, etc. Dispose of with chemical waste.

Pesticide Disposal: Wastes resulting from the use of this product must be disposed of at an approved waste disposal facility.

Container Disposal:

For Non-Refillable Containers:

Non-refillable container. Do not reuse or refill this container. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank. Fill the container 1/4 full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip it back and forth several times. Turn the container over onto its other end and tip it back and forth several times. Empty the rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Repeat this procedure two more times. Offer for recycling, if available or dispose of empty bag in a sanitary landfill or, if allowed by government regulations, by burning or incineration. If bag is burned, stay out of smoke. Consult Federal, State or Local disposal authorities for approved alternative procedures.

For Refillable Containers:

Refillable container. Refill this container with pesticide only. Do not reuse this container for any other purpose. Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller. To clean the container before final disposal, empty the remaining contents from this container into application equipment or mix tank. Fill the container about 10 percent full with water. Agitate vigorously or recirculate water with the pump for 2 minutes. Pour or pump rinsate into application equipment or rinsate collection system. Repeat this rinsing procedure two more times.



