

## SELCOCIDE SELIGIS

## **ACTIVE INGREDIENTS 100%**

Petroleum Distillates; N-Octylbicycloheptenedicarboximide; \*Technical Piperanyl Butoxide; Pyrethrins, and Essential Oils...

\*(butylcarbityl) (6-propylpiperanyl) ether and related compounds.

An effective fast acting insecticide formulated especially for use in food processing plants, bottling plants, dairies, bakeries, frozen food lockers, meat packing plants, and flour and feed mills.

Kills on contact the exposed arages of:



Ants Flies Mosquitoes

## **DIRECTIONS:**

For most effective results against the active stages of the above named insects, use in a good sprayer adjusted to deliver a fine mist. Treat infested areas thoroughly and whenever possible, keep doors and windows closed for 10 minutes after spraying.

**FLYING INSECTS:** For control of flies, mosquitoes, gnats and certain other flying pests, direct the spray toward the upper portions of the rooms and soturate the atmosphere with the mist, using 2 to 3 ounces to each 1000 cubic feet of space.

CRAWLING INSECTS: To control roaches, silverfish, and exposed stages of grain weevils, thoroughly spray infested areas and direct the liquid behind baseboards, moldings, cabinets, shelves, sinks, door and window frames, and pipes; toward drains and dark corners and into cracks, crevices, recesses and similar hiding places.

AGAINST ANT INFESTATIONS treat shelves, cabinets and storage areas, spray ant runs, trails, base-boards, thresholds and other places of entry and treat nest liberally.

An excellent insecticide for use as a vapor, fog or mist spray in special generators. Regulate dosage is accordance with equipment manufacturers' directions for the particular type of applicator employed, treatments as necessary.

## CAUTION KEEP OUT OF THE REACH OF CHILDREN

Harmful if swallowed. Do not spray near or toward an open flame. Do not apply directly to foodstuffs. Use as a space spray in food processing plants only when plant is not in operation foods should be removed or covered during treatment. All food processing surfaces should be covered or thoroughly cleaned before using.

Manufactured by

DALLAS
HOUSTON
LOUISVILLE
LOS ANGELES

٠.



MIAMI NEW ORLEANS KANSAS CITY SAN JUAN

ATLANTA, GEORGIA

U.S.D.A. REG. NO. 491-130