SOME WAYS THAT INSECTS ARE ATTRACTED

Flying insects have odor, heat and light sensors on their bodies. These act like radiar and guide them to their food, warmth and shelter

Spilled food, garbage cans, cooking give off odors (gas) that insects lock on to and follow a great distance to the source.

SANITATION

This is the first step and most important of any insect control program.

Clean up all spilled foods, garbage, etc. Clean all surfaces. Scrub garbage cans so they do not give off odors (gas) that attracts insects.

Remove pets, birds and cover fish aquariums before spraying.

DIRECTIONS

FLIES, MOSOULTOES, GNATS, FLYING ADULT MOTHS: Obtain cubic feet of space to be treated. Example: 10' high x 10' long and 10' wide 1000 cubic feet. Close doors and windows. Spray from 1 to 4 seconds per 1000 cubic feet. Disperse in all directions. If possible, have fans operating to speed up circulation of aerosol fog throughout area being treated. Keep area closed for 15 minutes after treatment.

GRAIN WEEVILS, FLOUR BEETLES, CHOCOLATE MOTHS, CAR-PET BEETLES, DRUG STORE BEETLES in exposed adult and larvae stages: Contact as many insects as possible when treating infested areas such as cracks, crevices, stored products, machinery, and dark secluded areas. For Carpet Beetles treat infested area of carpets, localized areas of floors, baseboards, and into cracks and under carpets where these pests may be found. Spray 10 to 20 seconds per 1000 square feet of floor space. Repeat treatment weekly or as insects appear.

SPECIFICATIONS

Flash Point: None. CMSA flammability test method. Explosive Point: None CMSA explosive test method. Dielectric: 30

Edible products areas of federally inspected poultry, meat, and egg packing plants must be limited to the space spray treatment only.

The premises should be cleaned by thorough washing after spraying when the product is applied in federally inspected poultry, meat, and egg packing plants

WARNING:

Contents under pressure. Do not puncture. Do not use or store near heat or open flame. Exposure to temperatures above 130 F may cause bursting. Never throw container into fire or incinerator.

Foods should be removed or covered during treatment. All food processing surfaces should be covered during treatment or thoroughly cleaned before using. When using the product in these areas, apply only when the facility is not in operation.

Do not remain in treated areas. Ventilate the area after treatment is completed.

MB CODE 5025

 $2\frac{1}{2}$ lbs. Net Wt.

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CCEPTED	net Weight 2½ Ibs In A Difference In Sector Foggg	
OCT 18 1974 DELANDER THERE NUMERICAL AND THE DE ACT RECOMMENSATION EDISTER UNDER NO SUBJECT ATLACHER COMMENTS.	Containing Pyrethrum and Piperonyl Butoxide E.P.A. Reg. No. 499-145-AA-16101 E.P.A. Est. No. 499-MO-1	
	ACTIVE: Pyrethrins I & II	.500%
	*Technical Piperonyl Butoxide Refined Petroleum Oil	4.000% 8.000%

INERT

87.500%

*Equivalent to 3.2% (Butylcarbityl) (6-Propylpiperonyl) Ether and .8% of Related Compounds

Heavy Duty, High Pressure, Concentrated Aerosol, Insecticide For Use Inside Of Drive-In Food Serving Locations, Food Plants, Hospitals, Restaurants, Super Markets, Motels.

WARNING: Keep out of reach of children. See side panel for additional cautions.

Manufactured By Whitmir Research Laboratories, Inc. 3568 Tres Court Industrial Blvd. St. Louis, Missouri 63122