

SYNERGIZED PYRETHRINS MILL SPRAY

FOR: Bakeries, Food Plants, Restaurants, Schools, Hotels, Office Buildings, Mills and Food Handling Plants.

Active Ingredients: Pyrethrins *Piperonyl butoxide technical N-Octyl bicyclopheptene dicarboximide Petroleum distillate

*Equivalent to 0.80% (butylcarbityl) (6-propylpiperonyl) ether plus 0.20% related compounds.

DIRECTIONS FOR USE

For flying insects, use in a good sprayer adjusted to deliver a fine mist. Close doors and windows. Keep sprayed rooms closed for 15 minutes. Do not remain in treated areas. Ventilate the area after treatment is completed. For crawling insects, adjust sprayer to produce large wetting droplets.

FLIES, MOSQUITOES, GNATS, FLYING MOTHS AND WASPS: Spray upward in all directions thoroughly misting the room with the spray. Use about 2½ fluid ounces for each 10,000 cubic feet of space. Repeat as often as necessary. ROACH, WATERBUGS, SILVERFISH, CRICKETS, SPIDERS, TICKS, CENTIPEDES: Spray insects directly when possible. Spray thoroughly into hiding places such as cracks, crevices, moist areas, openings around pipes and sinks, under refrigerators, baseboards and storage areas.

ANTS: Spray trails, nests and points of entry. Spray on ants where possible. EXPOSED STAGES OF GRANARY WEEVILS, CONFUSED FLOUR BEETLES, AN-GOUMOIS GRAIN MOTH, MEDITERRANEAN FLOUR MOTH, CADELLES, RED FLOUR BEETLES, SAW-TOOTH GRAIN BEETLE, SPIDER BEETLES, GRAIN MITES, RICE WEEVILS: Wet surfaces of the storage area thoroughly after thorough cleanup and prior to filling with grain. Floors, walls and partitions in flour mills, feed mills and food processing plants should be sprayed with enough solution to wet the surface, paying attention to cracks and crevices where insects may be harbored. Hit insects directly with spray whenever possible. Repeat application as often as necessary. Do not apply directly to grain or oil-bearing seeds.

CAUTION: Keep Out of Reach of Children.

Harmful if swallowed. Avoid contamination of feed and foodstuffs. Remove pets, birds and cover fish aquariums before spraying. Use in food processing plants only when plant is not in operation. Foods should be covered or removed during treatment. All food processing surfaces should be covered or thoroughly cleaned before using. Do not use or store near heat or open flame.

Do not reuse empty container. Destroy it by perforating or crushing. Bury or discar a safe place away from water supplies.



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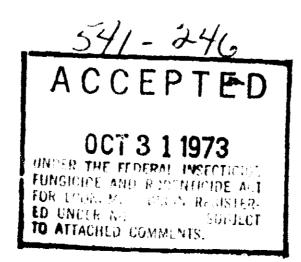
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QUALITY CONTROL NUMBER

Manufactured by PURITAN CHEMICAL CO. — Atlanta, Ga. 30 Baltimore - Cincinnati - Houston - Newark - St. Louis



	. 0.50% w/w
	. 1.00%
	. 1.80%
	. 96.70 %
	100.00%

E. P. A. Reg. No. 541-246

