

ACCEPTED  
MAY 18 1972  
UNDER THE FEDERAL INSECTICIDE  
HERBICIDE AND RODENTICIDE ACT  
FOR ECONOMIC POISON REGISTERED  
ED UNDER NO. 900-101 SUBJECT  
TO ATTACHED COMMENTS.

**WARNING**

Contents under pressure. Do not store where temperature will reach or exceed 120 degrees F. Do not puncture or incinerate container.

Avoid prolonged contact with skin. Wash thoroughly after using product. Avoid any contact with eyes. In case of contact with eyes, flush with plenty of water. If irritation persists get medical attention. Avoid contamination of food.

**ACTIVE INGREDIENTS:**

- Tetrasodium ethylene diamine tetraacetate 0.48%
- Essential oils 0.27%
- Sodium metasilicate 0.26%
- n-alkyl (60% C14, 30% C16, 5% C12, 5% C18) dimethylbenzyl ammonium chlorides 0.09%
- n-alkyl (68% C12, 32% C14) dimethylethylbenzyl ammonium chlorides 0.09%
- Total Active 1.19%

**INERT INGREDIENTS 98.81%**  
Includes nonionic synthetic detergents and alkaline builders

# ERADICATE

## GERMICIDAL DEODORIZING SPOT CLEANER

**WARNING** KEEP OUT OF REACH OF CHILDREN  
CONTENTS UNDER PRESSURE  
READ ALL PRECAUTIONS AND DIRECTIONS ON SIDE PANEL

EPA REG. NO. 900-101

NET CONTENTS: 14 OZ. AVOIR.

MANUFACTURED BY  
**CHEMICAL SERVICE**  
DIVISION OF IMOCO-GATEWAY CORPORATION  
HOWARD & WEST STREETS,  
BALTIMORE, MARYLAND 21230

A triple active spray-on cleaner and deodorizer with germicidal action. Removes dirt, grease and grime spots while it sanitizes the surface and refreshes the atmosphere. Kills most germs on environmental surfaces. Safe on any surface water won't harm. Does not contain harsh abrasives. Cleans and sanitizes metal, plastic, leather, porcelain, porcelain enamel and ceramic surfaces. Also painted, varnished and enameled wood. Excellent for use in hotels, motels, schools, hospitals, food establishments.

For use in commercial, industrial and institutional establishments only.

**DIRECTIONS**

Shake container before use. Hold container upright four or five inches from surface. Spray soiled area evenly. Allow the germicidal foam a minute or two to penetrate and loosen dirt. Wipe area clean with a cloth or damp sponge. All food contact surfaces and equipment must be rinsed with potable water before reuse.