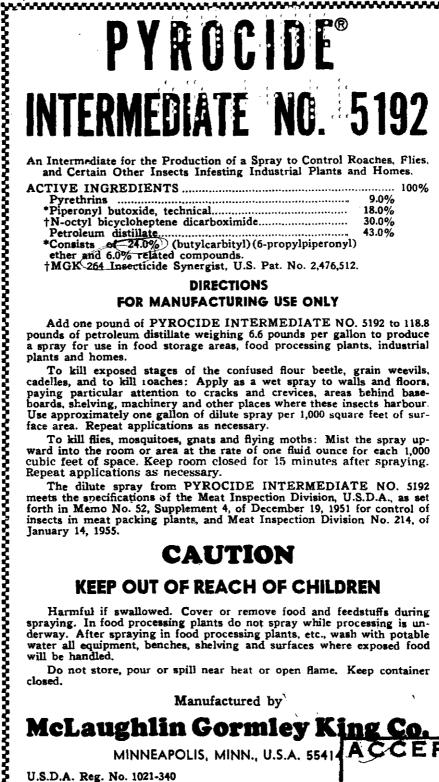
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An Intermediate for the Production of a Spray to Control Roaches, Flies, and Certain Other Insects Infesting Industrial Plants and Homes.

- ACTIVE INGREDIENTS 100% 9.0% Pyrethrins *Piperonyl butoxide, technical..... 18.0%
 - †N-octyl bicycloheptene dicarboximide..... 30.0% Petroleum distillate *Consists of 24.0%) (butylcarbityl) (6-propylpiperonyl) ether and 6.0% related compounds. †MGK 264 Insecticide Synergist, U.S. Pat. No. 2,476,512. 43.0%

DIRECTIONS FOR MANUFACTURING USE ONLY

ST E D

DECT

UNDER THE FEDERAL INSECTICIDE FUNGICIDE AND RODENTICIDE ACT FOB ECONOMIC POISON BEG STER ED UNDER NO. A ALANTIMET TO ATTACHED COMMENTS.

Add one pound of PYROCIDE INTERMEDIATE NO. 5192 to 118.8 pounds of petroleum distillate weighing 6.6 pounds per gallon to produce a spray for use in food storage areas, food processing plants, industrial plants and homes.

To kill exposed stages of the confused flour beetle, grain weevils. cadelles, and to kill toaches: Apply as a wet spray to walls and floors, paying particular attention to cracks and crevices, areas behind baseboards, shelving, machinery and other places where these insects harbour. Use approximately one gallon of dilute spray per 1,000 square feet of sur-face area. Repeat applications as necessary.

To kill flies, mosquitoes, gnats and flying moths: Mist the spray up-ward into the room or area at the rate of one fluid ounce for each 1,000 cubic feet of space. Keep room closed for 15 minutes after spraying. Repeat applications as necessary.

The dilute spray from PYROCIDE INTERMEDIATE NO. 5192 meets the specifications of the Meat Inspection Division, U.S.D.A., as set forth in Memo No. 52, Supplement 4, of December 19, 1951 for control of insects in meat packing plants, and Meat Inspection Division No. 214, of January 14, 1955.

CAUTION

KEEP OUT OF REACH OF CHILDREN

Harmful if swallowed. Cover or remove food and feedstuffs during spraying. In food processing plants do not spray while processing is un-derway. After spraying in food processing plants, etc., wash with potable water all equipment, benches, shelving and surfaces where exposed food will be handled.

Do not store, pour or spill near heat or open flame. Keep container closed.

Manufactured by

McLaughlin Gormley King Co. MINNEAPOLIS, MINN., U.S.A. 5541 ACCEP

U.S.D.A. Reg. No. 1021-340
