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# PYROCIDE® INTERMEDIATE NO.55192

13/1960

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

ACTIVE INGREDIENTS Pyrethrins \*Piperonyl butoxide, technical N-octyl bicycloheptene dicarbozimide etroleum distillate \*Consists of 14.4% (butylcarbityl)(6 constants)

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#### DIRECTIONS

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#### FOR MANUFACTURING USE ONLY

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 surface area. Repeat applications as necessary.

To kill flies, mosquitoes, gnats and flying moths: Mist the spray upward 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. \$192 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 underway. 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. 55414

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