

5185-4

BIO-SEC 240

INDUSTRIAL INSECTICIDE

FOR THE CONTROL OF FLIES AND MANY OTHER COMMON
INSECT PESTS IN INDUSTRY

BIO-SEC 240 INDUSTRIAL INSECTICIDE is an effective insecticide for rapid control of flies and many other common insect pests found in industry. It can be used around food, food products and utensils, according to direction, without danger of contamination, but should not be applied directly to uncovered food or foodstuffs.

Active Ingredients:		100%
Petroleum oil	98.60%	
Piperonyl butoxide technical**	1.27%	
Pyrethrins	0.13%	

**Equivalent to 1.02% of (butylcarbityl) (6-propylpiperonyl) ether, and to 0.25% of related compounds.

DIRECTIONS

BIO-SEC 240 Industrial Insecticide kills on contact the exposed stages of flies, mosquitoes, gnats, silverfish, crickets, spiders, scorpions, wasps, hornets, flying moths, boxelder bugs, clover mites and ants.

For best results, use in a good spray or atomizer adjusted to deliver a fine mist. Treat infested areas thoroughly and repeat applications as needed. Whenever possible keep doors and windows closed for 10 minutes after spraying.

In the control of flying insects (such as flies, mosquitoes, gnats) close up the infested area and fill with mist. Direct the spray toward the upper portion of the enclosure and fill the atmosphere with mist, using two to three ounces to each 1,000 cubic feet of space. The space should be left closed for at least 10 minutes after treatment. Against running and crawling pests, treat all areas where these insects are commonly found, and direct the liquid behind baseboards, mouldings, equipment, cabinets, shelves, sinks, pipes, toward drains and dark corners, and into cracks, crevices, recesses and similar hiding places.

CAUTION: Keep Out of Reach of Children.

CAUTION: Harmful if swallowed. KEEP OUT OF REACH OF CHILDREN. This insecticide is an oil base material and should not be stored, sprayed or otherwise exposed toward or near an open flame.

Use this product as a space spray in food processing plant only when plant is not in operation. Foods should be removed or covered during treatment. All food processing surfaces should be covered and thoroughly cleaned before using.

MANUFACTURED BY:



Manufacturing Chemists
Bacteriologists

P. O. Box 1,580 Decatur, Ga. 30031

Net Contents:

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