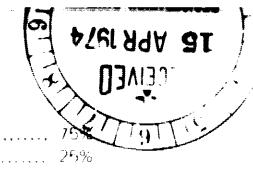


# "LGF"

ACTIVE INGREDIENTS 100%



Distributed by
Big "F" Insecticides, Inc.
536 Fleda Road
Memphis, Tenn. 38117

"LGF" Liquid Gas Fumigant is an easy to handle liquid, which upon application rapidly converts to a heavier than air gas. It will kill weevils, moths, and other insects which lodge and reproduce in flour and meal handling equipment, bins, blenders, conveyors, sifters, purifiers reels, and machinery. When used as directed, "LGF" will not change the baking, cooking or processing characteristics of food products, and will not leave any odor or taste in finished foods.

"LGF" is for the control of Cadelle, Red Flour Beetles, Confused Flour Beetles, Granary Weevils, Sawtooth Grain Beetles, Cigarette Beetles, Drug Store Beetles, Angoumos Grain Moths, Indian Meal Moths, Mediterranean Flour Moths, Rust Red Flour Weevils, and Rice Weevils.

# CAUTION

## KEEP OUT OF THE REACH OF CHILDREN

FLAMMABLE! Keep away from open flame. Keep container closed and in cool place. Pour in well ventilated area. DO NOT USE, POUR, SPILL OR STORE NEAR HEAT OR OPEN FLAME.

## DIRECTIONS FOR USE IN MILLS

All Machinery: Instead of pouring "LGF" directly into machinery, it may be poured onto cloth sacks which have been stuffed into openings. Allow overnight exposure if possible,

Purifiers and Reels: Use one pint in each,

Sifters: Use one pint in each section,

Elevator Heads and Boots: Use one pint in each.

Elevators: Use one half pint to each floor length.

Elevator Legs. Pound legs so refuse will fall into boots. Remove refuse from boots. Use one half pint to each leg.

#### WHEN TO USE:

Fumigation as above should be done every week for several weeks. Following this initial period, fumigation should be conducted every three weeks.

THE EXPOSURE TIMES MENTIONED ON THIS LABEL ARE MINIMUM. WHENEVER POSSIBLE, ALLOW 24 HOURS EXPOSURE.

E.P.A. Reg. No. 33161-2 E.P.A. Est. No. 11715 TN 1



# DANGER



# **POISON**

HAZARDOUS VAPOR AND LIQUID
DO NOT BREATHE VAPOR
MAY BE FATAL IF INHALED OR SWALLOWED
AVOID CONTACT WITH SKIN
DO NOT TAKE INTERNALLY
FOR INDUSTRIAL AND INSTITUTIONAL USE ONLY
THERMAL DECOMPOSITION MAY FORM HIGHLY
POISONOUS PHOSGENE GAS

THIS PRODUCT MUST BE USED BY TRAINED APPLICATORS ONLY. DURING APPLICATION OR RE-ENTRY OF TREATED AREAS, WEAR A FULL-FACE MASK WITH BLACK CANISTER MEETING THE SPECIFICATIONS OF THE U.S. BUREAU OF MINES FOR ORGANIC VAPORS OR AN AIRLINE RESPIRATOR. ALWAYS HAVE A MAN NEAR TO HELP IN CASE OF AN EMERCENCY,

AVOID CONTACT WITH EYES. SKIN AND CLOTH-ING. In case of contact, immediately remove all contaminated clothing including shees and flushiskin and eyes with plenty of water for at least 15 minutes. Call a physician. Wash clothing, and air shoes thoroughly before use.

FIRST AID If swallowed, make patient vomit immediately (finger down throat or if conscious give warm mustard water or sactivater freely). Keap patient warm, If conscious give noffee. Call a physician, If affected by expusure to fumes, remove to fresh air and see a physician. If breathing has stopped apply artificial respiration, Call a physician.

### DIRECTIONS FOR USE IN BAKERIES

Flour Conveyors: Use Two (2) oz. per ft.

Blenders: (As nearly empty as possible) Place 2 or 3 folded sacks across rods above conveyor spiril and pour on liquid. Use one pint per compartment and close cover.

Elevators: Run until empty. Remove clean-out plates and place folded sacks in openings. Pour one pint on the up-side and one pint on the down-side per floor, Replace cover without fastening and allow to remain several hours. When completed remove all refuse and dead insects.

Flour Bins: Remove manhole cover at top. Clean out all deposits. Saturate cloth sacks (one gallon per 250 cu. ft.). Suspend from opening and close cover (overnight if possible).

NOTE: Let equipment remain idle for at least 2 hours. Run equipment slowly to circulate gas. Before resuming operation, open covers, remove sacks, and run machine for one-half hour.

### WHEN TO USE:

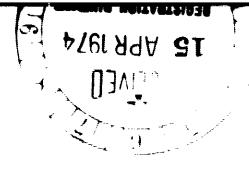
Furnigate once a week for several weeks initially. Thereafter, furnigate once every three weeks.

CONTAINER DISPOSAL DONOT REUSE EMPTY DRUM OR CONTAINER. RETURN TO DRUM RECONDITIONER OR DESTROY BY PERFORATING OR CRUSHING AND BURYING IN A SAFE PLACE AWAY FROM WATER SUPPLIES.

**Net Contents on Container** 



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