

PM14

66352-5

1/4

US ENVIRONMENTAL PROTECTION AGENCY
OFFICE OF PESTICIDES PROGRAMS
REGISTRATION DIVISION (TS-767)
WASHINGTON, DC 20460

EPA REGISTRATION NO.
66352-5

DATE OF ISSUANCE
April 30, 1996

NOTICE OF PESTICIDE: REGISTRATION
 REREGISTRATION
(Under the Federal Insecticide, Fungicide,
and Rodenticide Act, as amended)

TERM OF ISSUANCE
Unconditional
NAME OF PESTICIDE PRODUCT
Garlic Barrier 3

NAME AND ADDRESS OF REGISTRANT (Include ZIP code)

Garlic Research Labs
624 Ruberta Ave.
Glendale, CA 91201-2335

NOTE: Changes in labeling formula differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Registration Division prior to use of the label in commerce. In any correspondence on this product always refer to the above U.S. EPA registration number.

On the basis of information furnished by the registrant, the above named pesticide is hereby Registered/Reregistered under the Federal Insecticide, Fungicide, and Rodenticide Act.

A copy of the labeling accepted in connection with this Registration/Reregistration is returned herewith.

Registration is in no way to be construed as an indorsement or approval of this product by this Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by others.

This product is unconditionally registered in accordance with the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA) section 3(c)(5)(A) provided that you:

A. Make the labeling changes listed below before you release the product for shipment:

1. Add "EPA Reg. No. 66352-5" to your label.
2. Place the following statement immediately under the ingredient statement:

Inert ingredients are food grade preservatives, additives, and deionized water.

ATTACHMENT IS APPLICABLE

SIGNATURE OF APPROVING OFFICIAL

DATE

3. Revise your use directions as follows:

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

Use Restrictions: Garlic Barrier is registered ... Trees, Vines, Brassica Vegetables (Broccoli, Brussels Sprouts, Cabbage, Chinese Mustard, Cauliflower, Collards, Kale, Kohlrabi, and Mustard Greens), Bulb Vegetables (Garlic, Leek, Onion, and Shallot), Citrus (Lemons, Limes, Oranges, Tangelos, and Tangerines), Cucurbit Crops (Cucumbers, Cantaloupes, Casaba Melons, Gherkins, Gourds, Honeydew Melons, Mango Melons, Muskmelons, Pumpkins, Summer Squash, Winter Squash, and Watermelons), Fruiting Vegetables (Bell Peppers, Chili Peppers, Eggplant, Ground Cherry, Pepinos, Pimentos, Sweet Peppers, and Tomatoes), Herbs, Kiwi, Leafy Vegetables (Celery, Cress, Endive, Fennel, Lettuce, Spinach, and Swiss Chard), Legume Vegetables (Broad Beans, Chick Peas, Guar, Lentils, Peas, and Soybeans), Nut Trees, Peanuts, Pome Fruit Trees (Apples, Crabapples, Mayhaws, Pears, Quince), Root and Tuber Vegetables (Artichokes, Beets, Burdock, Carrots, Cassava, Chicory, Ginger, Ginseng, Horseradish, Parsley, Parsnip Potatoes, Radish, Rutabaga, Salsify, Sweet Potatoes, Turnips, and Yams, Small Berries (Blackberries, Blueberries, Boysenberries, Cranberries, Currants, Dewberries, Elderberries, Grapes, Gooseberries, Huckleberries, Raspberries, and Strawberries, Stone Fruit Trees (Apricots, Cherries, Nectarines, Peaches, and Plums), and Grass.

Mixing Directions: Shake container well before spraying.

Application Directions:

1. Timing

Spray indoor ... they arrive.

2. Method of Application

Spray the top and underside of all leaf surfaces to the point of runoff.

After Taste: Garlic Barrier will not impart garlic taste to edible portions of berries, fruits, nuts, or vegetables.

[For a homeowner product, there is no reason to include the number of applications or rate of application.]

4. Revise your "STORAGE AND DISPOSAL" section as follows:

STORAGE AND DISPOSAL

Storage: Store only in original container, at 35-90 Degrees F, away from sunlight, and in a dry place inaccessible to children and pets.

Disposal: Do not reuse empty container. Rinse thoroughly and recycle.

B. Submit one copy of your final printed labeling before you release the product for shipment. Refer to the A-79 enclosure for a further description of final printed labeling.

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6(e). Your release for shipment of the product bearing the amended labeling constitutes acceptance of these conditions.

A stamped copy of the labeling is enclosed for your records.

Sincerely yours,

Robert A. Forrest

Robert A. Forrest
Product Manager (14)
Insecticide-Rodenticide Branch
Registration Division (H7504C)

- Enclosures: 1. Stamped label
2. A-79 Enclosure

Peacock WP#8:A:\Garlic\66352-5.NOT:305-5407,-6600:4/30/96

4/4

SHAKE WELL

DIRECTIONS FOR USE: It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

MIXING DIRECTIONS: Shake container well before spraying.

APPLICATION DIRECTIONS
TIMING: Spray indoor plants at any time. Spray outdoor plants in the very late afternoon. Do not apply just prior to or during pollination as Garlic Barrier may repel bees. Spray early in the season before insects arrive. Garlic Barrier keeps insects from getting on plants. It infrequently repels insects once they arrive.

METHOD AND RATE OF APPLICATION: Spray to thoroughly cover plants including top and underside of all leaves. Spray Recommendation: once a month for indoor plants, twice a month for outdoor plants.

MAXIMUM NUMBER OF APPLICATIONS: 14 applications per season.

RATE OF APPLICATION: This 32 oz. container will cover approximately 4,000 sq. feet.

(BAR CODE)

GARLIC BARRIER 3™

INSECT REPELLENT Home and Garden

Keeps insects from getting on plants and trees
Becomes odorless in minutes after spraying

CAUTION: KEEP OUT OF REACH OF CHILDREN.
Avoid contact with eyes. If in eyes, flush with plenty of water.

ACTIVE INGREDIENT: Garlic Juice.....2.00%
INERT INGREDIENTS:.....98.00%

CONTENTS: 32 Ounces / .9464 Liters

SH

DEFINITION OF
Ingredients are food deionized water.

USE RESTRICTI
the following sites to Leaf Loopers, Leaf Spiders, Thrips, and Ornamentals, Shrub

AFTER TASTE:
taste to edible berries

STORAGE AND M
degrees F, never in and animals. Keep water, food or feed original container.

EPA Registration N
EPA Establishment

Manufactured by:

ACCEPTED
with GARLIC BARRIER
EPA Letter Dated
APR 30 1996
Under the Federal Insecticide,
Fungicide, and Rodenticide Act
this product is registered for the pesticide
category under EPA Reg. No.
66352-5