

DRIED FRUIT PRODUCTS IN STORAGE OR BEING PROCESSED

General Information

GENERAL USE DIRECTIONS

IMPORTANT: It is recommended that the final spray mix be buffered to a pH of 5.5-7.0. Outside of this range pyrethrins can degrade and the product will lose effectiveness.

To avoid possible harm to honey bees and other beneficial insects, it is advisable to apply when the non-target insects are least active.

Pyrethrins degrade rapidly in sunlight. To ensure the best performance, coverage is key. Use spray equipment that will provide the best coverage and direct contact with as many insects as possible.

GENERAL USE DIRECTIONS FOR INDOOR APPLICATIONS

Remove pets and birds and cover fish aquariums before spraying.

Kills only at time of application. Listed insect pests must be directly contacted to be effective.

Do not apply this product in patient rooms or in any rooms while occupied by the elderly or infirm. Patients should be removed prior to treatment. If application is done as a surface spray, patients may re-enter once the spray has dried. If application is done as a space spray, the rooms should be ventilated for two hours after spraying. Do not return patients to room until after ventilation.

Do not apply in institutions (including libraries, schools, sports facilities, etc.) in the immediate area where occupants are present. Do not apply to classrooms while in use. Vacate rooms prior to treatment. If application is done as a surface spray, occupants may re-enter once the spray has dried. If application is done as a space spray, rooms should be ventilated for two hours after spraying. Do not allow occupants to enter room until after ventilation.

FOOD AREA USE: Avoid contamination of food or feedstuffs. Do not apply directly to food. Do not apply space spray while food processing is underway. Foods should be

removed or covered during treatment. All food processing surfaces and equipment should be covered or washed with an effective cleaning compound followed by a potable water rinse. In the home all food processing surfaces, dishes and utensils should be covered during treatment or thoroughly washed before use.

Limitations, Restrictions, and Exceptions

FOR USE ON STORED PRODUCTS:

The product can be used to kill accessible stages of listed insects on the following stored commodities: Almond Nutmeat and Shells, Barley, Beans, Birdseed, Buckwheat, Cocoa Beans, Corn, Cottonseed, Dried Apricots, Dried Fruit, Dried Prunes, Figs, Flax, Grain Nuts, Oats, Peanuts, Pistachio, Raisins, Rice, Rye, Sorghum, Tobacco, Wheat, and Walnut Nutmeat and Shells held in storage.

DRIED FRUIT PRODUCTS IN STORAGE OR BEING PROCESSED: To kill the following stored product pests: Dried Fruit Beetle and Saw-toothed Grain Beetle. Remove and destroy infested products. Dilute concentrate at the rate of 1 part concentrate to 8 parts water and mix well. Disperse the solution as a fine mist in the air above the trays and shelves. Do not apply to fruit directly. If the solution is applied as a space spray, use one ounce diluted spray per 1,000 cubic feet of space. Repeat application at this dosage in any given month. Leave the room closed for one hour. Do not remain in treated areas and ventilate the area before re-entry. Sweep up and destroy fallen insects.

NOT REGISTERED FOR THIS USE IN THE STATE OF CALIFORNIA

Method

[Spray](#)

Rates

[field_rates 0](#)

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Timings

[N.A.](#)