

Selectroicide® A12

Intended Use: As an antimicrobial agent to wash fruits, vegetables, mushrooms, fungi and truffles, to reduce pathogenic microorganisms on poultry carcasses, to wash red meat, red meat parts and organs, and pork red meat and pork, and to rinse, wash, thaw, transport, or store seafood.

FDA Approved Food Contact Substance for Reduction in Microbial Contamination

- GENERATES GREATER THAN 99% PURE CHLORINE DIOXIDE IN SOLUTION
- ELIMINATES NEED FOR GENERATION EQUIPMENT OR PRECURSOR CHEMICALS
- LOW CORROSION AND RESIDUE—DOES NOT CREATE CHLORAMINE BY-PRODUCTS OR TRIHALOMETHANES (THMS)

Generates Pure Chlorine Dioxide to Control Food-Spoilage and Pathogenic Microorganisms on:

Applications for Fresh-Cut Fruits and Vegetables

- Use as dip or spray
- Controls food-spoilage and pathogenic microorganisms, thereby extending freshness and shelf-life

Applications for Mushrooms, Fungi, and Truffles

- Use as dip or spray
- Controls food-spoilage and pathogenic microorganisms, thereby extending freshness and shelf-life

Applications During Poultry Processing

- Use as dip or spray
- Reduces/controls pathogenic microbial load on poultry before and after immersion in chiller water

Applications for Meat and Pork Processing

- Use as dip or spray
- Controls food-spoilage and pathogenic microorganisms, thereby extending freshness, appearance, and shelf-life

Applications for Seafood Products

- Use as dip or spray
- Controls food-spoilage and pathogenic microorganisms, thereby extending freshness, appearance and shelf-life

Active Ingredient:

Sodium Chlorite:.....30.5%
Other Ingredients:..... 69.5%
Total:.....100.0%

Net Weight of contents.....5.4 ounces (153.6 grams)

Amount of Chlorine Dioxide generated = 0.01% in 100 liters of water

KEEP OUT OF REACH OF CHILDREN
— DANGER —



If in Eyes: Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice.

If on Skin or Clothing: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

If Swallowed: Call poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person.

If Inhaled: Remove victim to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth if possible. Call a poison control center or doctor for treatment advice. Get medical attention.

Have the product container or label with you when calling a poison control center, doctor, or going for treatment.

Note to Physician: Probable mucosal damage may contraindicate the use of gastric lavage.

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER; DRY INGREDIENTS: CORROSIVE. CAUSES IRREVERSIBLE EYE DAMAGE AND CAUSES SKIN BURNS. HARMFUL IF SWALLOWED. WEAR PROTECTIVE EYEWEAR (GOGGLES, FACE SHIELD OR SAFETY GLASSES) WHEN HANDLING DRY INGREDIENTS. WASH THOROUGHLY WITH SOAP AND WATER AFTER HANDLING AND BEFORE EATING, DRINKING, CHEWING GUM, USING TOBACCO OR USING THE TOILET. REMOVE CONTAMINATED CLOTHING AND WASH BEFORE REUSE.

ACTIVATED SOLUTION: CAUSES MODERATE EYE IRRITATION. AVOID CONTACT WITH EYES, SKIN, OR CLOTHING. AVOID BREATHING VAPORS. WASH THOROUGHLY WITH SOAP AND WATER AFTER HANDLING AND BEFORE EATING, DRINKING, CHEWING GUM OR USING TOBACCO.

PHYSICAL OR CHEMICAL HAZARDS

DRY SODIUM CHLORITE IS INCOMPATIBLE WITH ACIDS, REDUCING AGENTS, COMBUSTIBLE MATERIALS, SULFUR-CONTAINING RUBBER, SOLVENTS AND PAINTS. KEEP ACTIVATED SOLUTION FROM LIGHT AND HEAT. CHLORINE DIOXIDE GAS MAY CONCENTRATE IN OPEN SPACE OF CONTAINER IN WHICH A12 ENVELOPE IS ACTIVATED. ALWAYS DILUTE ACTIVATED PRODUCT IN WELL-VENTILATED AREA. DO NOT REMOVE A12 FROM CONTAINER OF WATER PRIOR TO COMPLETE GENERATION—2 HOURS AFTER EXPOSURE TO WATER.

NOTE: For use in the institutional or commercial applications discussed below and in the accompanying Technical Bulletin. Not for use in households or where young children may be present.

STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage and disposal. Store in cool, dry, ventilated area. Store below 50° C (122° F). Keep product out of direct sunlight. Store separately from water and acids. If package ruptures and contents spill, do not permit contact of contents with organic materials (for example: clothing or combustible materials) or acids. Nonrefillable container. Do not reuse or refill this container. Completely empty activated solution in pouch into application equipment. Offer for recycling, if available, or dispose of empty pouch in a sanitary landfill or by incineration, or, if allowed by State and local authorities, by burning. If burned, stay out of smoke.

Warranty Statement: The Company warrants the product to be free from defects in material and workmanship. THE COMPANY MAKES NO WARRANTY THAT THE GOODS SHALL BE MERCHANTABLE. THE COMPANY MAKES NO WARRANTY, EXPRESSED OR IMPLIED, EXCEPT SUCH AS IS EXPRESSLY SET FORTH HEREIN. The Company shall not be liable for any incidental or consequential damages for any breach of warranty. The Company's liability for any breach of warranty shall be limited to the purchase price of the product.

FRUIT AND VEGETABLE WASH TO EXTEND FRESHNESS AND SHELF-LIFE.

Use product as an antimicrobial agent to wash fruits and vegetables that are not raw agricultural commodities in an amount not to exceed 3 ppm residual chlorine dioxide as determined by methods specified in 21 CFR 173.300. The treated fruits or vegetables will be further processed by blanching, canning or cooking, or consumed as fresh-cut fruits and vegetables. Treatment of the fruits and vegetables may be followed by a potable water rinse. This product may be used to reduce spoilage or pathogenic microorganisms on cut or processed fruits and vegetables in food processing facilities, such as flume and washing operations, and other commercial food preparation areas. Depending on decontamination needs/contamination levels, use at concentrations up to 10 ppm to produce the desired microbial reductions on processed fruits and vegetables.

MUSHROOM, FUNGI, AND TRUFFLE WASH TO EXTEND SHELF-LIFE. Use product as an antimicrobial agent to wash mushrooms, fungi and truffles that are not raw agricultural commodities in an amount not to exceed 3 ppm residual chlorine dioxide as determined by methods specified in 21 CFR 173.300. The treated mushrooms, fungi and truffles will be further processed by blanching, canning or cooking, or consumed as fresh-cut fruits and vegetables. Treatment of the mushrooms, fungi and truffles may be followed by a potable water rinse. This product may be used to reduce spoilage or pathogenic microorganisms on cut or processed mushrooms, fungi and truffles in food processing facilities, such as flume and washing operations, and other commercial food preparation areas. Depending on decontamination needs/contamination levels, use at concentrations up to 10 ppm to produce the desired microbial reductions on processed mushrooms, fungi and truffles.

POULTRY PROCESSING. Use product as an antimicrobial agent to reduce pathogenic microorganisms on poultry carcasses in an amount not to exceed 3 ppm residual chlorine dioxide as determined by methods specified in 21 CFR 173.300. Depending on the decontamination needs/contamination levels, use at concentrations up to 10 ppm for one (1) minute to produce the desired microbial reductions on poultry carcasses. Spray or dip processed poultry, ensuring visible wetness for at least one (1) minute.

MEAT AND PORK PROCESSING. Red Meat (including Meat Parts and Organs), Processed, Comminuted, or Formed Meat Products, and Pork Processing: Use product as an antimicrobial agent to wash red meat, red meat parts and organs, and pork in an amount not to exceed 3 ppm residual chlorine dioxide as determined by methods specified in 21 CFR 173.300. The treatment of red meat, red meat parts and organs, and pork shall be followed by a potable water rinse or by blanching, cooking, or canning. This product may be used to reduce spoilage or pathogenic microorganisms on processed red meat, red meat parts and organs, and pork in food processing facilities and other commercial food preparation areas. Depending on the decontamination needs/contamination levels, use at concentrations up to 10 ppm to produce the desired microbial reductions on processed red meat, red meat parts and organs, and pork.

SEAFOOD PROCESSING. Use product as an antimicrobial agent used in water and ice that are used to rinse, wash, thaw, transport, or store seafood in an amount not to exceed 3 ppm residual chlorine dioxide as determined by methods specified in 21 CFR 173.300. The treatment of seafood that will be consumed raw shall be followed by a potable water rinse. This product may be used to reduce spoilage or pathogenic microorganisms on processed seafood in food processing facilities and other commercial food preparation areas. Depending on the decontamination needs/contamination levels, use at concentrations up to 10 ppm to produce the desired microbial reductions on seafood.

DIRECTIONS FOR USE

1. Read entire label before using this product.
2. Open the package, ensuring the Selectocide envelope inside is not cut. Discard desiccant.
3. Immerse (submerge) the Selectocide envelope in container of water. Close/seal container tightly. Container interior should be dark and resistant to oxidation. See Technical Bulletin for recommendations regarding amount of water, contact times and dilutions for specific applications, and recommended container specifications.
4. **WAIT AT LEAST 2 HOURS BEFORE USE TO ENSURE SOLUTION REACHES FULL STRENGTH. DO NOT REMOVE SELECTOCIDE ENVELOPE FROM CONTAINER OF WATER PRIOR TO 2 HOURS.**
5. Before use, remove Selectocide envelope from container and mix gently. Work in well-ventilated area and avoid inhaling fumes. Wear protective gloves if hands will come into contact with activated solution during dilution or application.
6. Before use, verify concentration with Selective Micro® Chlorine Dioxide Test Strips to ensure appropriate concentration (see Technical Bulletin for directions if Test Strips indicate lower-than-desired concentration).
7. Remove envelope from container within 24 hours after activation. Do not reuse the Selectocide envelope. Discard envelope according to instructions below.
8. Activate prior to expiration date stamped on package. Store unused solution (and/or subsequent dilutions) in a dark, oxidation-resistant closed or sealed container. Record activation date and concentration on stick-on label inside shipping package and affix to storage container. Store activated solution in cool place out of direct sunlight (do not store in refrigerator dedicated to food storage).
9. Verify concentration for solutions stored longer than 15 days. Note: Verify concentration using Selective Micro® Test Strips. For concentrations above 10 ppm, use Selective Micro® Wide Range Test Strips; for concentrations of 10 ppm or less, use Selective Micro® Low Range Test Strips.

Eight (8) envelopes will make 50 gallons of 500 ppm concentrated chlorine dioxide solution. See product Technical Bulletin for dilution and application rates.



FDA Approved FCNs 645, 1578

Read Product Label and SDS Before Use. Read Product Technical Bulletin for Dilution and Application Rates.

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