

ULTRA-PURE CLO₂

FOOD AND BEVERAGE SAFETY



WHO WE ARE

SMT specializes in the manufacture and application of ultra-pure chlorine dioxide products.

We strive to provide the absolute best solutions and strategies for reducing and eliminating bacteria, viruses, and other pathogens from whatever environments our customers are working in. We are dedicated to making spaces cleaner and safer for those that occupy them.

THE SELECTIVE MICRO DIFFERENCE

Our chlorine dioxide products are unlike any other available on the market. Our patented micro-reactors utilize a proprietary membrane technology which yields the most pure solutions of chlorine dioxide possible. What this means to the end user is that there is no requirement to mix chemicals, there is no unnecessary exposure to precursor chemistry, and solutions generate to a neutral pH while having high compatibility with surfaces. It also means that the end user can work with less-concentrated solutions in order to achieve better results!

SELECTROCIDE® CLO₂ IN ACTION

Selectrocide® is a water activated disinfectant and deodorizer. It works through oxidation. For this reason, microbes cannot develop resistant strains. Chlorine dioxide is highly effective anti-microbial against bacteria, viruses, fungi, spore formers and even biofilm. Our CLO₂ is EPA registered as a broad spectrum disinfectant. It is non-residual, safe to use around people, fast, easy, and effective.

BREWERY/WINERY

Our EPA-registered disinfectants and sanitizers can be used to disinfect and sanitize surfaces in your brewery or winery to prevent any unwanted pathogens that can cause off-flavors, bad odors or otherwise taint your products, including:

- Fermentation tanks, transfer lines, tools, and fittings
- Kegs, cans, and bottles
- Floors, ceilings, and drains

FOOD PROCESSING

Our products can be used in a wide variety of applications in a food processing facility to ensure the safest food possible, such as:

- Food contact surface sanitizer for: cutting blades, conveyor belts, holding tanks, and other food processing equipment
- Non-food contact surface sanitizer for: ceilings, walls, drains, and any other hard, non-porous surface
- Disinfectant for: ceilings, walls, drains, tools, fittings, transfer lines, tanks, or any other hard, non-porous surface

WASHWATER TREATMENT

Our products can be used in washwater to reduce cross-contamination and as an antimicrobial rinse for produce in food processing facilities. Some uses include:

- Antimicrobial dump tank wash for produce
- Antimicrobial water treatment to reduce cross contamination

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