

Product:	Selectroicide 2L500®, Selectroicide 12G®, SelectroFresh 12G®
Active Ingredient:	30.5% Sodium Chlorite (Dry), 0.05% Chlorine Dioxide (Activated)
Manufacturer:	Selective Micro Technologies, LLC
<p>Registered use pattern and rates: Labels current as of December 2017</p> <p><u>Selectroicide 2L500 Label</u> <u>Selectroicide 12G Label</u> <u>SelectroFresh 12G Label</u></p>	<p>-For hard, non-porous surface, or processing equipment/lines: for food contact surface sanitizer, dilute concentrate using a dilution ratio of 1:100 and spray on surfaces, for disinfection of non-food contact surfaces, dilute concentrate using a dilution ratio of 1:5 and spray onto surfaces.</p> <p>-As a dip or drench to control and suppress bacteria in seed bed soil and/or planting cubes: dilute concentrate using a dilution ratio of 1:100 and spray soil/planting cubes, allow to remain wet for (10) minutes.</p> <p>-To extend shelf-life and freshness of fruits and vegetables in food processing facilities, reduce concentrations of spoilage microbes on raw agricultural commodities (racs) intended for commercial food processing: dilute concentrate using a dilution ratio of 1:100, apply to fruits, vegetables, or mushrooms by immersing/dipping, or using an application-specific sprayer, allow to remain wet for (1) minute.</p> <p>-As a continuous treatment to inhibit algae and bio-slime establishment re-establishment in irrigation systems: using a dilution/injection ratio of 1:2000, inject directly into water/irrigation system.</p>
<p>Material Safety issues: SDS dated February 28, 2017</p> <p><u>Selectroicide (Dry)</u> <u>Selectroicide (Wet)</u></p>	<p>Precautions for handling, use, and storage of Selectroicide® products are on the SDS.</p> <p>Wear the required personal protective equipment described within when using this product.</p>
Comments:	<p>Each of these products is certified by OMRI and NSF/ANSI 60, as organic food contact and potable water systems applications, respectively. SMT's chlorine dioxide is registered with the FDA as an approved food contact substance for fruits, vegetables, mushrooms and truffles.</p> <p>Chlorine dioxide leaves no residual, and products can be eaten fresh, without a rinse after treatment, according to FDA approved use patterns.</p> <p>This product is an effective disinfectant/sanitizer on processing lines and equipment.</p>