

Products And Solutions to Maintain Safer and Healthier Crops



Pseudomonas tolaasii causes

5-15%



Of white agaricus bisporus mushroom crops to be lost each year.

Blotched mushrooms can lead to total losses up to

\$2 Million

In large mushroom-growing operations

SOURCE: Penn State University

Bacterial blotch can cripple any mushroom operation. It's our job to make sure it doesn't!

How can we combat bacterial blotch?

SMT's Selectrocide® product can be added to irrigation water, directly sprayed on mushroom crops, and used as an antimicrobial application to treat compost beds. All told, these applications can lead to a greater than 95% reduction in the spoilage of treated mushrooms.

Experience a product that:

- Eliminates bacteria
- Protects mushroom appearance
- Improves shelf life
- Enhances organoleptic quality
- Reduces molds and other spoilage microbes

Please Note: None of SMT's products leave residual film, alter or taint the taste of food or require rinsing.

Effective and easy to use

Selectrocide® attacks the bacterium responsible for discoloring mushroom crops. By selectively targeting the bacteria at a molecular level, Selectrocide® effectively destroys spoilage microbes without harming your crop of mushrooms.

Pure ClO₂ by SMT

SMT's pure ClO₂ solution is a safe, organic alternative to conventional chlorine products. It is extremely effective at low concentrations and carries the lowest toxicity profile possible. Because of its unique chemical properties Selectrocide® is registered with the EPA and approved by the FDA.

Certifications and Registrations:



Learn more about how SMT can help you with food-borne diseases or waste caused by spoilage.

Selective Micro Technologies *Innovators in Microbial Solutions*

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