

FOR MEAT,  
SEAFOOD, AND  
DELI DISPLAY CASES

# Products To Clean and Sanitize

## Food Display Cases



Each year, tons of meat and seafood in display cases are thrown out before they can be sold and eaten.

**Let Our Products Help.**

### Food Spoilage Facts



Approximately

**\$ 43**  
Billion

In food sales are discarded annually in the United States

SOURCE: The Journal of Consumer Affairs, Fall 2011

The USDA estimates

**4.5%**

of all fresh meat and poultry and

**8.9%**

of all seafood products in supermarkets spoil prematurely

SOURCE: the United States Department of Agriculture

### What do we do?

Selective Micro Technologies' *CleanAir* and *Selectrocide*® series generate ultra-pure chlorine dioxide (ClO<sub>2</sub>) in meat, seafood, and deli display cases. *CleanAir* releases a steady flow of chlorine dioxide gas into an enclosed space, while *Selectrocide*® can be used as a disinfectant on organic and inorganic surfaces. Low levels of chlorine dioxide stop the spread of dangerous growths and create a sanitary atmosphere for food products. By selectively targeting microorganisms at a molecular level, ClO<sub>2</sub> oxidizes pathogens without compromising the taste or safety of food products.

### Experience exceptional benefits

- Create a clean, encouraging atmosphere for meat, seafood, and deli products
- Improve food taste and appearance
- Disinfect food contact surfaces
- Eliminate odors
- Attack mold, slime, and algae

### Effective and easy to use

To begin improving the equipment's atmosphere, simply place one *CleanAir* unit in a display case or cooler. Or, add water to a *Selectrocide*® product to generate ultra-pure chlorine dioxide—just point and spray the solution to eliminate harmful microbial threats.

### Pure ClO<sub>2</sub> by SMT

SMT's patented ClO<sub>2</sub> formula is an advanced, reliable alternative to conventional antimicrobial products. Proper use of chlorine dioxide eliminates bacteria and removes stains caused by mold, mildew, and algae. Our products are noncorrosive, extremely effective at low concentrations, and leave behind no residual chemicals.

### 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*

[SelectiveMicro.com](http://SelectiveMicro.com)

**smt**  
LIMITLESS CLEAN