PRODUCTS AND SOLUTIONS TO KEEP YOUR PRODUCE SAFE.



The Centers for Disease Control and Prevention estimate:



128,000 PEOPLE ARE HOSPITALIZED



caused by food-borne bacteria, viruses and microbes. Food safety is a growing problem in the United States and around the world. At SMT, we understand that food safety is more than stopping food-borne diseases; it includes stopping waste by controlling and eliminating spoilage mechanisms like mold, fungus and bacteria.

How do we address food safety?

Can you imagine a chemical compound that was so powerful you could dilute it 200 times more than bleach and still kill germs, bacteria and viruses at the same rate?

What if this product were so safe that the FDA allowed it to be used directly on food?

Imagine a product strong enough to kill E. coli, MRSA, staph and Listeria but would not have any effect on your skin?

That technology exists right now – Pure ClO_2 by SMT.

Pure ClO, by SMT

SMT's pure ClO₂ solution is extremely effective at very low concentrations and carries the lowest toxicity profile. It is registered with the EPA and FDA. It is also recognized and registered with the Organic Materials Review Institute (OMRI). We want to help you earn top dollar for your produce. With our cost-effective, low concentration wash, we can help you:

- Deliver the best possible produce
- Extend shelf life
- Protect appearance
- Reduce mold, bacteria, yeast and other spoilage mechanisms from produce

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

Our ClO, is effective and easy to use.

Simply add water and allow the solution to generate, then dilute the solution to fit your needs.

We offer a variety of customizable options to meet your specific application needs.

- Delivered through your continual misting system
- Applied directly to produce by hand

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



