

FOR USE ON
RED MEAT
& PORK

Products And Solutions To Prevent Meat Spoilage



Red meat & pork are among the foods most prone to bacterial spoilage.

Let Our Products Help With That.

Foodborne Illnesses in Meats:



The Centers for Disease Control and Prevention estimate that red meat and pork products are the source of

12.2%

of all foodborne illnesses in America

265,000

Americans are annually infected with Shiga toxin-producing *E.Coli* and

1.2 Million

Americans are annually infected with Salmonella (Two illnesses commonly contracted due to spoiled meat)

SOURCE: The Centers for Disease Control and Prevention

What do we do?

SMT's Selectrocide® is an antimicrobial product that can be sprayed onto processed and raw meat products, parts, and organs. Our purpose is to ensure your meat maintains its full, fresh flavor and healthy appearance.

Effective and easy to use

Selectrocide® attacks and oxidizes destructive microorganisms on red meat and pork products. By selectively targeting bacteria at a molecular level, Selectrocide® efficiently destroys spoilage microbes and preserves the texture, taste, and nutritive value of meat. After applying Selectrocide®, meat products must be rinsed or cooked before being canned, packaged, displayed, or undergoing further processing.

Pure ClO₂ by SMT

SMT's pure ClO₂ solution is an organic, environmentally-friendly alternative to conventional chlorine products. It is extremely effective at minimal concentrations and carries the lowest toxicity profile possible. Because of its unique chemical properties, Selectrocide® is approved by the FDA as a Food Contact Substance.

Experience a product that:

- Reduces bacteria
- Improves shelf life
- Protects against discoloration and other cosmetic issues
- Keeps spoilage microbes from multiplying
- Is compatible with sodium/sodium chlorite, and potassium nitrate/nitrate

Certifications and Registrations:

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



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

