

Running a seafood operation is anything but simple, easy, or clean.

Let Our Products Help With That.

Fish Facts:



Consuming 8 oz. of fresh seafood carries

Times

The risk of contracting foodborne illness than consuming 8 oz. of dairy

Fresh seafood spoils

8 Times

Faster in room temperature conditions (65°F) than when frozen

What do we do?

SMT's Selectrocide® product can be added to wash water, directly sprayed on raw seafood, and used as an antimicrobial application to treat ice for display or storage. Our purpose is to ensure that your harvested delicacies maintain a fresh flavor and healthy appearance during all phases of a preparation process.

Experience a product that:

- · Eliminates bacteria
- · Improves shelf life
- · Is compatible with sodium triphosphate
- Keeps spoilage microbes from multiplying
- Protects against melanosis and other post-harvest issues

Please Note: None of SMT's products leave residual film, require rinsing.

Effective and easy to use

Selectrocide® attacks destructive bacteria in raw and cooked seafood products. By selectively targeting the bacteria at a molecular level, Selectrocide® effectively destroys spoilage microbes without harming the taste or appearance of aquatic fare.

Pure CIO₂ by SMT

SMT's pure CIO₂ 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 approved by the FDA.

Certifications and Registrations:







alter or taint the taste of food or

Seafood EXDO Seafood Processing NORTH AMERICA NORTH AMERICA

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

Selective Micro Technologies Innovators in Microbial Solutions



