



It doesn't take much for a contamination to spread. Frequent, thorough cleaning of your work surfaces and equipment can be expensive and time consuming. We understand that it is important to use disinfectants that won't harm or corrode your expensive processing equipment, so our products offer high materials compatibility – there is no need to worry about damaging surfaces, hoses, tubes, gaskets or other equipment parts.

How do we address surface safety?

Bacteria, spores, mold, viruses and other dangerous microbes threaten our health in many ways. They live and grow on our food, our hands and work surfaces. We do not need to fight these threats with corrosive bleaches and chemicals that emit harsh smells.

Chlorine dioxide is a chemical compound with the formula ClO₂. This compound has been around for quite some time and acts as a powerful oxidizer used for a wide range of purposes and is effective as a gas or a liquid. By harnessing the power of ClO₂, SMT is able to help combat and eliminate these microbial threats making your work environment and work surfaces cleaner and safer.

Selective Micro Clean

Our fast-release Selective Micro Clean products are widely used in settings where there is a need for quick access to pure ClO₂ to safely keep work surfaces and equipment clean. SMT fast-release products are ideal for cleaning water lines and removing organic matter from equipment and work surfaces for your meat department and throughout your store.

We want to help you keep your surfaces safe and contamination free. With with our cost-effective, low concentration wash we can help you:

- Minimize contaminates
- Keep equipment clean and pathogen free
- Reduce mold and bacteria

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

Selective Micro Clean is both effective and easy to use and customized solutions can be made to fit your ffacility's needs.

