



Selectrocide™

12G Disinfectant/Deodorizer

SMT Part Number: 850-17010

Product Description: Selective Micro’s Selectrocide® 12G generates 500 parts per million (ppm) of chlorine dioxide in 6 gallons of water, or 6 gallons of a 0.05% chlorine dioxide solution.

Overview: The product is designed to generate chlorine dioxide gas in water. Immersing the product in water initiates the reaction between the pre-cursor chemicals, which results in 12 grams of chlorine dioxide. The concentration created is volume dependent. For example, when generated in 6 gallons, the product will yield 500 ppm, but when generated in ~30 gallons yields 100 ppm (0.01% solution). The product’s proprietary membrane is designed to contain the pre-cursor chemicals as well as any by-products caused by the chemical reaction, while allowing chlorine dioxide to escape into the surrounding water. This process results in a pure solution, with a neutral pH. For high volume applications, please see the tech bulletin for number of individual sachets necessary to achieve desired concentration.

Product Applications: Disinfects water lines and tanks, sanitizes and disinfects hard, non-porous surfaces, disinfects food processing equipment in food processing plants, restaurants, dairies, beverage and bottling plants, breweries, and wineries. Can be used for all FDA food contact notifications. Please see our product technical bulletin for a full list of applications.

Active Ingredients: Sodium Chlorite (CAS No. 7758-19-2).....30.5%

Inert Ingredients:69.5%

Total:100%

Net Weight of Contents:5.41 ounces (153.6 grams)

Sachet Material: Proprietary membranes

Shelf Life: 18 months from time of production. Activate prior to expiration date on package. Store in a cool, dry place below 122° F (50°C). Keep activated product out of direct sun (UV Light).

Packaging: The sachet is packaged individually in a high barrier metalized polyethylene film pouch. 3 desiccant packs are placed in each package to ensure full shelf life. Pouches are packed 8 per box. Each box contains lot and expiration info.

Note: Improved generation time of 2 hours, down from 10 hours.



Regulatory Profile:

EPA registration no.: 74986-5

- Hard surface hospital grade disinfectant
- Food contact surface sanitizer
- Non-food contact surface sanitizer
- Potable and non-potable water system decontamination

Claims against: E. coli, Salmonella enterica, Pseudomonas aeruginosa, MRSA, Listeria, Staph aureus, Rotavirus, Norovirus.

See product label for full list of claims.

FDA Food contact notifications:

- 445; antimicrobial fruit and vegetable wash with potable rinse
- 645; antimicrobial fruit and vegetable wash with no potable rinse required, poultry carcass wash
- 1578; antimicrobial agent to be applied to red meat (including meat parts and organs), processed, comminuted, or formed meat products, and seafood.
- 1764; antimicrobial agent used to fumigate fruits and vegetables, including raw agricultural commodities.
- 1804; antimicrobial agent in water used to wash fruits and vegetables that are raw agricultural commodities (RAC).

10 ppm max application rate, 3 ppm max residual.

Organic Status:

OMRI organic certified, see OMRI website for full product listing

NSF Certification:

NSF/ANSI Standard 60