Selectrocide® A15
Processed Foods

Antimicrobial Food Additive Reduces Microbial Contamination

Generates Chlorine Dioxide to Control Food-Spoilage and Pathogenic Microorganisms on Processed Fruits and Vegetables and During Poultry Processing

★ Generates greater than 99% pure chlorine dioxide in solution
★ Eliminates need for generation equipment or precursor chemicals
★ Low corrosion and residue — does not create chloramine by-products or trihalomethanes (THMS)

Applications for Fresh-Cut Fruits and Vegetables

• Controls food-spoilage and pathogenic microorganisms, thereby extending freshness and shelf-life
• For broad use on all processed fruits and vegetables
• Not for use in or on raw agricultural commodities, process water, hard surfaces or equipment
• Treatment must be followed by a potable water rinse, or by blanching, cooking or canning

Applications During Poultry Processing

• Use as dip or spray
• Reduces/controls pathogenic microbial load on poultry before and after immersion in chiller water
• Not for direct use in poultry chiller water or poultry processing water

KEEP OUT OF REACH OF CHILDREN

DANGER

(See back panel for other cautions)

Active Ingredient:
Sodium Chlorite: ................................................................. 30.5%
Other Ingredients: ................................................................ 69.5%
Total: .............................................................................. 100.0%
Net Weight of contents.................................................... 7.2 ounces (204.3 grams)
Amount of Chlorine Dioxide Generated = 0.01% in 150 liters of water

Manufactured for:
Selective Micro Technologies
6200 Avery Rd., Suite A, Dublin, OH 43016
www.selectivemicro.com

FIRST AID

If in Eyes: Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice.

If on Skin or Clothing: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

If Swallowed: Call poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person.

If Inhaled: Remove victim to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth if possible. Call a poison control center or doctor for treatment advice. Get medical attention. Have the product container or label with you when calling a poison control center or doctor or going for treatment.

Note to Physician: Probable mucosal damage may contraindicate the use of gastric lavage.
**PRECAUTIONARY STATEMENTS**

**HAZARDS TO HUMANS**

**DANGER:**
- **DRIED INGREDIENTS:** Corrosive. Causes irreversible eye damage and causes skin burns. Harmful if swallowed. Wear protective eyewear (goggles, face shield or safety glasses) when handling dried ingredients. Wash thoroughly with soap and water after handling and before eating, drinking or using tobacco. Remove contaminated clothing and wash before reuse.

- **ACTIVATED SOLUTION:** Causes moderate eye irritation. Avoid contact with eyes, skin, or clothing. Avoid breathing vapors. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum or using tobacco.

**PHYSICAL OR CHEMICAL HAZARDS**

- Dry sodium chlorite is incompatible with acids, reducing agents, combustible materials, sulfur-containing rubber, solvents and paints. Keep activated solution from light and heat. Chlorine dioxide gas may concentrate in open space of container in which A15 envelope is activated. Always dilute activated product in well-ventilated area. Do not remove A15 from container of water prior to complete generation—10 hours after exposure to water.

- Potable water rinse is not required, but may be applied if desired. See Technical Bulletin for dilution directions for 3, 5, and 10 ppm and for other directions and recommendations. Complete empty activated solution in pouch into application equipment then dispose of empty pouch in a sanitary landfill or by incineration, or, if allowed by State and local authorities, by burning. If burned, stay out of smoke.

**NOTE:** For use in the institutional or commercial applications discussed below and in the accompanying Technical Bulletin. Not for use in households or where young children may be present.

**STORAGE AND DISPOSAL**

- Do not contaminate water, food, or feed by storage and disposal. Store in cool, dry, ventilated area. Store below 50°C (122°F). Keep product out of direct sunlight. Store separately from water and acids. If package ruptures and contents spill, do not permit contact of contents with organic materials (for example: clothing, or combustible materials) or acids. Pesticide wastes are toxic. Improper disposal of excess dry pesticide is a violation of Federal Law. If this product cannot be used according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste Representative at the nearest EPA Regional Office for guidance. Completely empty activated solution in pouch into application equipment then dispose of empty pouch in a sanitary landfill or by incineration, or, if allowed by State and local authorities, by burning. If burned, stay out of smoke.

**WARRANTY STATEMENT:** The Company warrants the product to be free from defects in material and workmanship. The Company makes no warranty that the goods shall be merchantable. The Company makes no warranty, expressed or implied, except such as is expressly set forth herein. The Company shall not be liable for any incidental or consequential damages for any breach of warranty. The Company’s liability for any breach of warranty shall be limited to the purchase price of the product.

**DIRECTIONS FOR USE:**

1. Read entire label before using this product.
2. Open the package, ensuring the Selectrocide envelope inside is not cut. Discard desiccant.
3. Immerse (submerge) the Selectrocide envelope in container of water. Close/seal container tightly. Container interior should be dark and resistant to oxidation. See Technical Bulletin for recommendations regarding amount of water, contact times and dilutions for specific applications, and recommended container specifications.
4. **WAIT AT LEAST 10 HOURS BEFORE USE TO ENSURE SOLUTION REACHES FULL STRENGTH.** Do not remove Selectrocide envelope from container of water prior to 10 hours.
5. Before use, remove Selectrocide envelope from container and mix gently. Work in well-ventilated area and avoid inhaling fumes. Wear protective gloves if hands will come into contact with activated solution during dilution or application.
6. Remove envelope from container within 48 hours after activation. Do not reuse the Selectrocide envelope. Discard envelope according to instructions below.
7. Before use, verify concentration with Selective Micro® Chlorine Dioxide Test Strips to ensure appropriate concentration (see Technical Bulletin for directions if Test Strips indicate lower-than-desired concentration).
8. Activate prior to expiration date stamped on package. Store unused solution (and/or subsequent dilutions) in a dark, oxidation-resistant closed or sealed container. Record activation date and concentration on stick-on label inside shipping package and affix to storage container. Store activated solution in cool place out of direct sunlight (do not store in refrigerator dedicated to food storage).
9. Use solution and/or subsequent dilutions within 15 days of activation.

**PROCESSED FRUIT AND VEGETABLE WASH TO EXTEND FRESHNESS AND SHELF-LIFE.**

This product may be used to reduce spoilage or pathogenic microorganisms on cut or processed fruits and vegetables in food processing facilities, such as flume and washing operations, and other commercial food preparation areas. Not for use in or on raw agricultural commodities, process water, hard surfaces or equipment. Depending on decontamination needs/contamination levels, use at concentrations up to 10 ppm to produce the desired microbial reductions on processed fruits and vegetables. Use Selective Micro® Chlorine Dioxide Test Strips to verify initial concentrations and ensure residual chlorine dioxide concentrations of no greater than 3 ppm in the water. Spray or dip processed fruits and vegetables, ensuring visible wetness for at least one (1) minute, and follow by canning, blanching, or cooking. Potable water rinse is not required, but may be applied if desired. See Technical Bulletin for dilution directions for 3, 5, and 10 ppm and for other directions and application specifics.

**POULTRY PROCESSING.** This product may be used to reduce pathogenic microorganisms on poultry carcasses. Not for use in poultry chiller water or poultry processing water. Depending on decontamination needs/contamination levels, use at concentrations up to 10 ppm for one (1) minute to produce the desired microbial reductions on poultry carcasses. Use Selective Micro® Chlorine Dioxide Test Strips to verify initial concentrations and ensure residual chlorine dioxide concentrations of no greater than 3 ppm in the water. Spray or dip processed poultry, ensuring visible wetness for at least one (1) minute. See Technical Bulletin for dilution directions for 3, 5, and 10 ppm and for other directions and application specifics.