



ISO 17025:2017

Sample Code: 210224-1

RESULTS REPORT/REPORT OF CHEMICAL ANALYSIS

Thessaloniki: 17.03.2021

TO : SRC GROYP P.C.
ATT: : Mr. Samaras Anestis
SUBJECT : Chemical Analysis – scientific tests with samples from TOMATOS for measurements in Residues of Pesticides in 3 different stages.

Stage 1: Contaminated Food. (Fresh tomatoes were infected with active substances in house in the laboratory, after all the prescribed procedures were followed)

Stage 2: Immersion of Contaminated Food in a water bath of potable water and rinsing with running potable water.

Stage 3: Immerse the Contaminated Food in a 6L water bath with potable water containing 24 ml of the Zeolite Clean F&V formulation, e.x. 4 ml Zeolite for every 1L of Water. Then rinse with running potable water. This Stage was performed in triplicate.

1. Sample shipment: Mr. Samaras Anestis
2. Sample received on: 24.02.2021
3. Sample Code: 210224-1
4. Sample Description: # Tomatoes #
5. Condition of sample: Good.
6. Period of consideration: 24.02.2021 to 17.03.2021
7. Clint's Address: P.Mela 26, Aridaia, PC 58400, Greece

The sample was subjected to the following chemical analyses and the results are:

Conclusion: Concentrations of Azoxystrobin, Dimethomorph, Flupyradifuron, Penconazole, Pyraclostrobin after the washing procedure with water alone decreased by ~ 60% ~ 55%, ~ 80%, ~ 65% and ~ 35% respectively from the original sample. While after the washing process with Zeolite Clean F&V we had quite large reductions. 4 of the 5 active substances analyzed were significantly reduced with the result that their concentrations are below the reference level. So the reductions are > 85%, > 85%, > 85%, > 85% and ~ 35% of the above active substances respectively from the original sample. Based on the above measurements, it was found that washing food with the preparation Zeolite, especially tomatoes, reduces the concentrations of active substances of pesticides to levels well below the maximum allowable limits (MPLs). It therefore makes these foods suitable and safe for consumption under Regulations EC 396/2005 and EC 178/2006.

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