

**RESULTS REPORT/REPORT OF CHEMICAL ANALYSIS**

Thessaloniki: 27.04.2021

TO : SRC Group smPC / Zeolite Clean

SUBJECT : Chemical analysis of received sample **Fresh Strawberries** for Pesticides Residues on the fresh sample, after the washing only with **water** and after with the washing method **Zeolite Clean F&V**

1. Sample shipment: SRC Group smPC
2. Sample received on: 22.04.2021
3. Sample Code: 210416-19
4. Sample Description: # **Fresh Strawberries** #
5. Condition of sample: Good.
6. Period of consideration: 16.04.2021-28.04.2021
7. Clint's Address:., Aridea, Greece

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

Chemical analysis on fresh sample				after the washing only with H2O	after the USE of <b>NEW</b> Zeolite Clean	after the USE of <b>old</b> (15/04/18) Zeolite Clean	% percentage of Cleanliness With Zeolite Clean	+% Better Cleanliness	Method of Analysis
Parameters	Units	Results	Results	Results	Results	Results	+Results		
1.	<b>Deltamethrin</b>	mg/Kg	0,078	0,053	0,020	0.042	<u>290,00</u>	<u>+204,28</u>	LC-MS-MS, Based on EN 15662 & SANTE/11945/2015
2.	<b>Dimethomorph</b>	mg/Kg	0,135	0,055	0,020	0.046	<u>575,00</u>	<u>+381,52</u>	
3.	<b>Imidacloprid</b>	mg/Kg	0,123	0,048	0,020	0.037	<u>515,00</u>	<u>+282,56</u>	
4.	<b>Pirimiphos-Methyl</b>	mg/Kg	0,108	0,072	0,052	0.068	<u>107,69</u>	<u>+48,86</u>	
5.	<b>Pyraclostrobin</b>	mg/Kg	0,065	0,038	0,016	0.032	<u>306,25</u>	<u>+203,12</u>	

**Conclusion:**

Based on the above measurements, it was found that washing food with the preparation Zeolite, especially **Fresh Strawberries**, 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.

Thessaloniki: 27.04.2021  
Quality, Research & Development  
Manager,



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