

kompakt

QUALITAS SPECIAL ON QS RESIDUE MONITORING



Facts and figures on
residue monitoring and
sustainable production

Cleanly produced

The results from QS residue monitoring for fruit, vegetables and potatoes for 2021 are better than the year before and this applies throughout Europe.

FACTS AND FIGURES

Evaluation period

1st of October 2020 to
30 th of September 2021

Samples not exceeding the MRL

16,642

Samples exceeding the MRL

83

Number of sample countries

45

Exceedance rate (total)

0.48%

*Based on the actual value (measured without taking into account an expanded measurement uncertainty of ± 50 percent)

> Residue monitoring for fruit, vegetables and potatoes is a core element of the QS scheme. Only impeccable products should reach retailers and consumers.

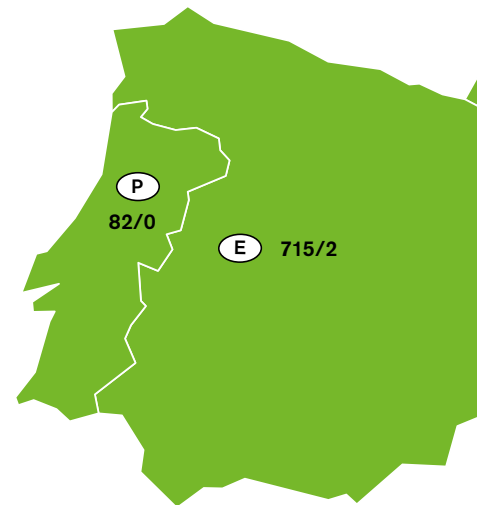
Wilfried Kamphausen, Head of Fruit, Vegetables and Potatoes at QS, reports: »Fortunately, the proportion of samples that exceeded the legally permissible maximum residue levels in this evaluation is lower than in the last evaluation.« For samples from Germany, the exceedance rate was lower this year (0.45%) than last year (0.5%).

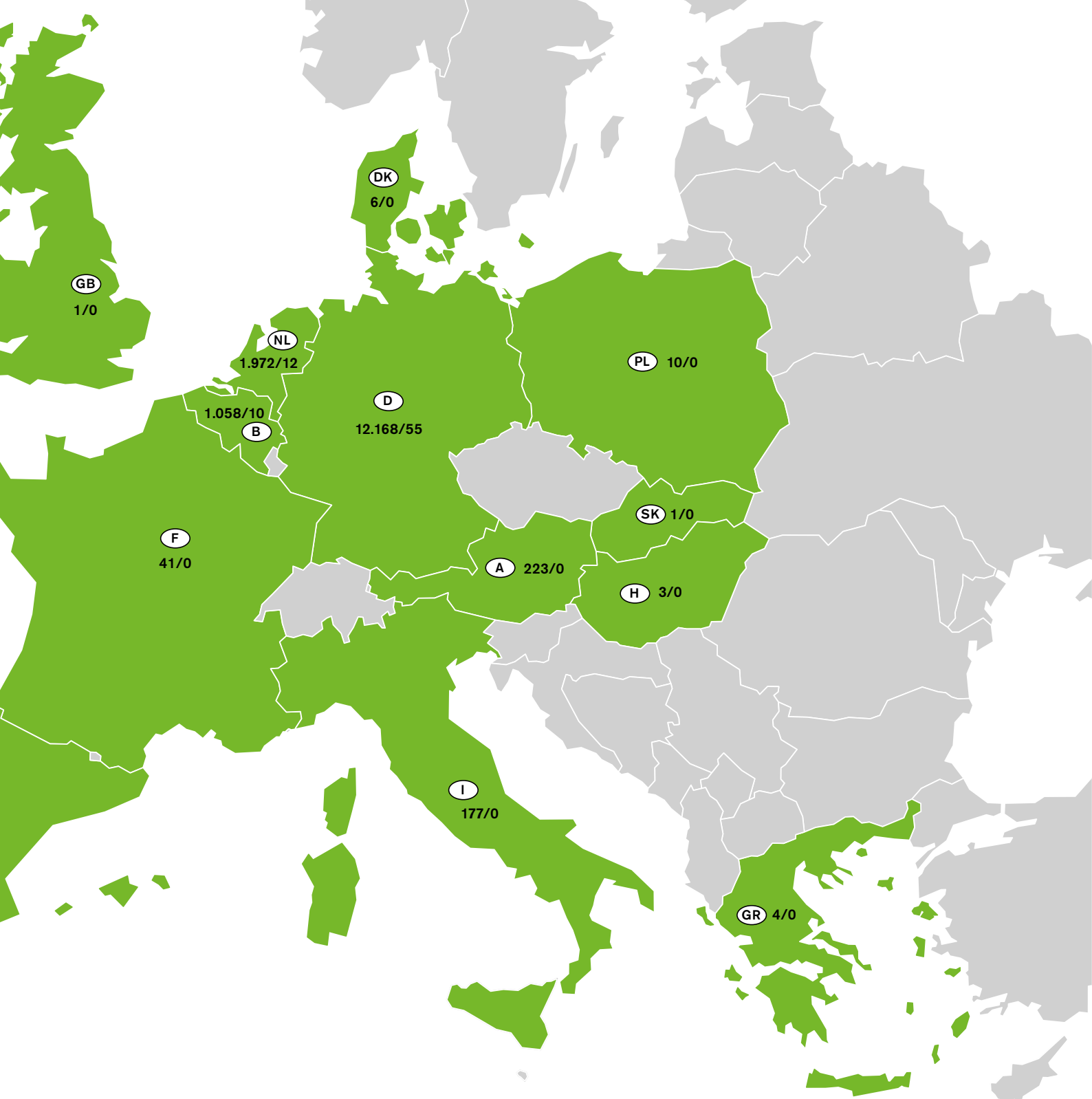
Majority of the samples from Europe

This trend was also seen in the tested samples from throughout the European Union (including Germany): In comparison to the last evaluation, the percentage of samples exceeding an MRL decreased from 0.6 percent to 0.48 percent.

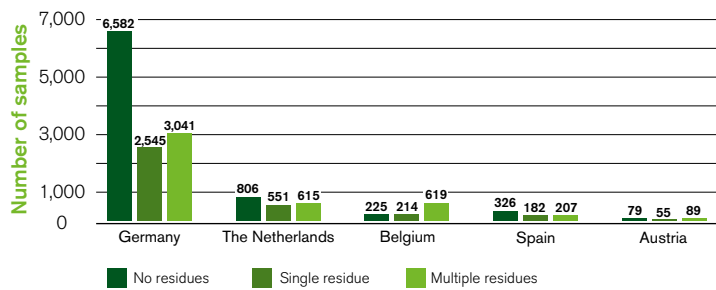
For QS residue monitoring in the fruit, vegetables and potatoes domain, almost 17,000 samples were tested between 1st of October 2020 and 30th of September 2021. 72% of these samples came from Germany and less than 2% came from outside Europe.<

Number of samples tested (total)
per country/samples with MRL exceedance





NUMBER OF TESTED SAMPLES WITH AND WITHOUT EVIDENCE OF ACTIVE SUBSTANCES (TOP 5 IN EUROPE)



Minor contamination

A closer look at individual crops also highlights the fact that residue analysis is a nuanced process.



Latest figures

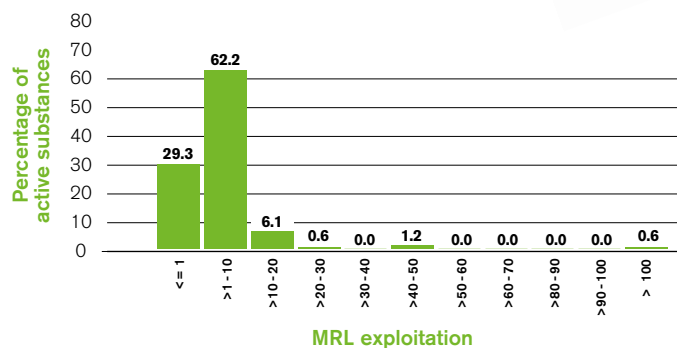
16,725
Tested samples

8,301
Samples without active substances

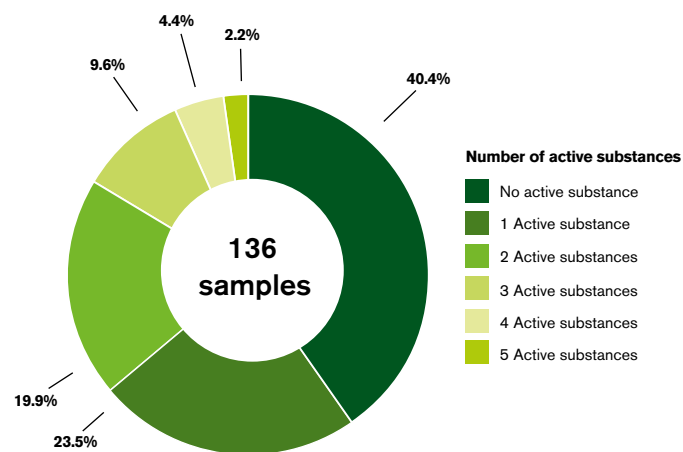
8,424
Samples with active substances



BLUEBERRIES: PERCENTAGE OF MRL EXPLOITATION OF ACTIVE SUBSTANCES*



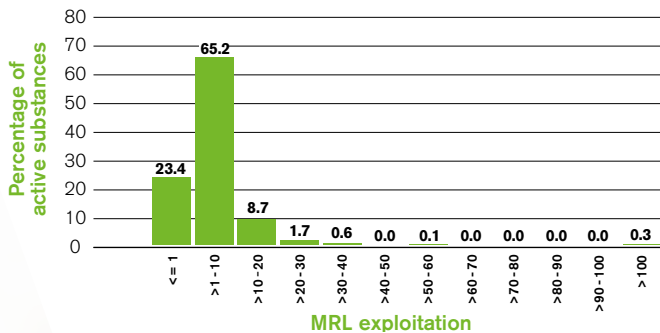
BLUEBERRIES: NUMBER OF ACTIVE SUBSTANCES DETECTED PER SAMPLE



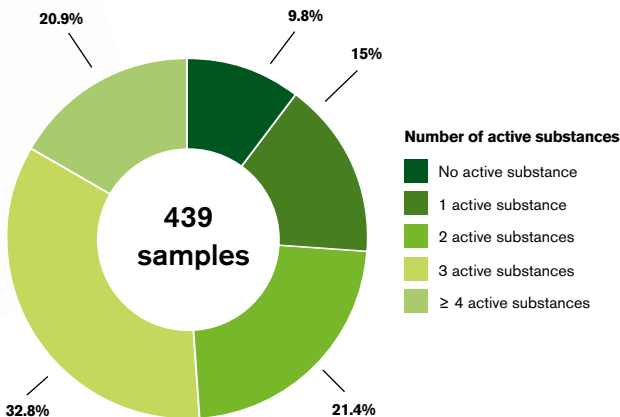
Blueberries: Key facts about the analysis

136 samples were tested for plant protection product residues. No active substances were detected in 40% of the tested samples. Multiple residues were detected in 36% of the remaining samples. The maximum residue level utilisation was below 50% for 99% of the active substances.

PEARS: PERCENTAGE OF MRL EXPLOITATION OF ACTIVE SUBSTANCES*



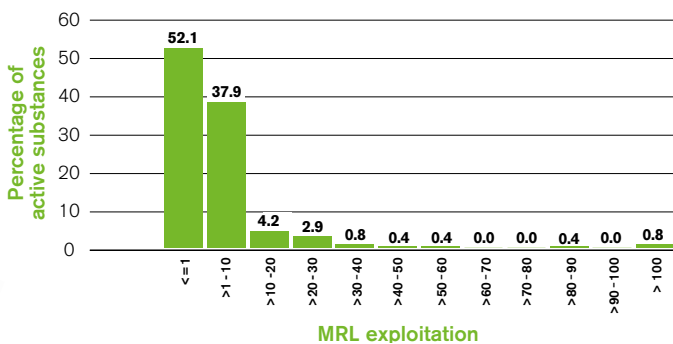
PEARS: NUMBER OF ACTIVE SUBSTANCES DETECTED PER SAMPLE



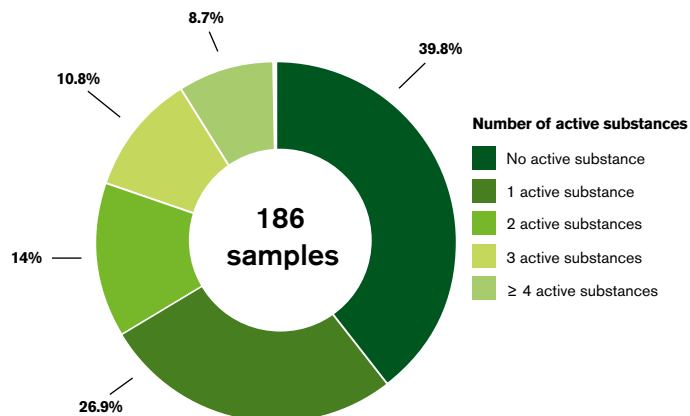
Pears: Key facts about the analysis

In total, 439 samples were tested for plant protection product residues. Around 10% of all samples were free from active substances; 75% had multiple residues. The maximum residue level utilisation was below 20% for 97% of the active substances.

LAMB'S LETTUCE: PERCENTAGE OF MRL EXPLOITATION OF ACTIVE SUBSTANCES*



LAMB'S LETTUCE: NUMBER OF ACTIVE SUBSTANCES DETECTED PER SAMPLE



Lamb's lettuce: Key facts about the analysis

In total, 186 samples from across the EU were tested. No active substances were detected in around 40% of the tested samples; multiple residues were found in 33.3% of the remaining samples. The maximum residue level utilisation was below 30% for 97% of the active substances.



Sustainably produced

Consumers and market players are both placing increasing importance of fruit and vegetables being produced in an energy-efficient, environmentally-friendly and resource-efficient manner. At the same time, many producers are also responding to the demand for greater sustainability and are actively tackling and meeting the societal challenges that they face. With a certification awarded in accordance with the QS guidelines for QS-GAP and Production Fruit, Vegetables, Potatoes, producers are already implementing a range of sustainability measures. In order to demonstrate their commitment and the services they have provided in this area in a transparent and verifiable manner, all requirements relating to the issue of sustainability are marked in the production stage guidelines that have been in force since this year.

The »Explanation of Sustainability Measures« document, which was also published for both sets of QS guidelines at the start of the year, provides critical support and guidance as well as helpful explanations of the relevant requirements. It contains an overview of the sustainability measures included in the guidelines and attributes the requirements to the three pillars of sustainability (economy, ecology and society). It also briefly describes how the requirement is related to sustainability. Both documents containing explanations of the sustainability measures for the fruit, vegetable and potato production guideline, and QS-GAP guideline can be viewed and downloaded from the QS website via the following link:



Did you know that ...

85%

... QS-GAP producers implement solutions on their farm and participate in initiatives that clearly pursue the goal of actively improving environmental protection and protecting flora and fauna.

QS-GAP producers implement targeted measures to avoid drift onto neighbouring land, specifically by ... **93%**

67%

... implementing techniques to dispose of water used for washing and cleaning in order to minimise hazards to the environment and to the health and safety of employees, visitors and nearby residential areas.

An independent certification programme for calibrating implements used to spread plant protection products in order to prevent any negative impacts on the environment. **78%**
This is done by ...

64% ... QS-GAP producers implement concepts for improving operational energy efficiency on their farms.



www.q-s.de

LEGAL INFORMATION

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