



Quality Assurance. From farm to shop.



QS. Quality  
Scheme for Food.

## Press Release

### DFHV and QS Publish Monitoringreport 2016

More than 26,000 samples analysed, producers' good professional practice pays off

**The consistent implementation of the provisions on the use of plant protection products and good professional practice on the part of the producers is paying off: Nearly 98 percent of all samples examined for pesticide residues were below the legal maximum limits. Over 43% of all fruit and vegetable samples analyzed showed no residues of plant protection products of any kind. As about 38 percent of the samples were completely residue-free the previous year, this means a further improvement of five percentage points. This result was arrived at by the jointly conducted evaluations of the monitoring programmes of QS Fachgesellschaft Obst-Gemüse-Kartoffeln GmbH (QS) and the German Fruit Trade Association (DFHV). The most important analysis results are summarised in the Monitoring Report 2016, which will be published in time for the *Fruit Logistica* trade fair in Berlin.**

For the latest Monitoring Report, QS and DFHV evaluated a total of 26,065 fruit and vegetable samples from 75 countries between 30 September 2014 and 1 October 2015, thus increasing the sample volume by 50 percent over the previous year.

Where European products are concerned, the complaint rate with regard to compliance with maximum residue limits is at 1.2%, as opposed to 4.2% for products from third countries. Residue levels above the legal limits were increasingly detected in exotic products such as lychees, pomegranates and passion fruits. Other exotic products such as avocados, on the other hand, are well below the legally established maximum levels. This can be seen in the detailed examination of avocados, which is outlined in the latest Monitoring Report along with the residue situation of mandarins/clementines, spinach, broccoli, blueberries and radishes.

Another main area focuses on the development of analytical detection methods since the introduction of residue analysis for fresh fruit and vegetables. Analysis methods have become more and more precise in the course of the last decades with a corresponding increase in detection capability. In the Monitoring Report 2016, three experts give their estimations of the developments that can be expected in future and the advantages which could result from the developments for the industry and consumer protection.

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Qualitätssicherung. **Vom Erzeuger bis zur Ladentheke.**

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The Monitoring Report 2016 can be downloaded from the DFHV homepage ([www.dfhv.de](http://www.dfhv.de)) and media catalogue on the QS website ([www.q-s.de](http://www.q-s.de)) where you will also find photos which can be used within the scope of the press release.

*As the top national organisation within the industry, the **German Fruit Trade Association (DFHV)** represents the interests of companies from all trading areas of the fruit and vegetable sector. The association represents direct marketing, import and export companies, as well as wholesalers and retailers. The vast majority of all sales of fresh fruit and vegetables in Germany are made by DFHV member companies.*

***QS Fachgesellschaft Obst-Gemüse-Kartoffeln GmbH** is the scheme owner and promoter of QS quality assurance with fruit, vegetables and potatoes. The standards defined by QS set clear and verifiable production requirements for all stages of the food supply chain – from producer right through to the food retail. The cross-stage monitoring of these requirements as well as the traceability of agricultural products and goods made from them characterise the QS scheme. More than 29.000 companies in the fruit, vegetables and potatoes supply chain have already chosen to become part of the QS scheme.*

Images for use in the context of this press release are available in the Press and Publication area of the QS-website [www.q-s.de](http://www.q-s.de). Picture Credit: QS Qualität und Sicherheit GmbH / [www.q-s.de](http://www.q-s.de)

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