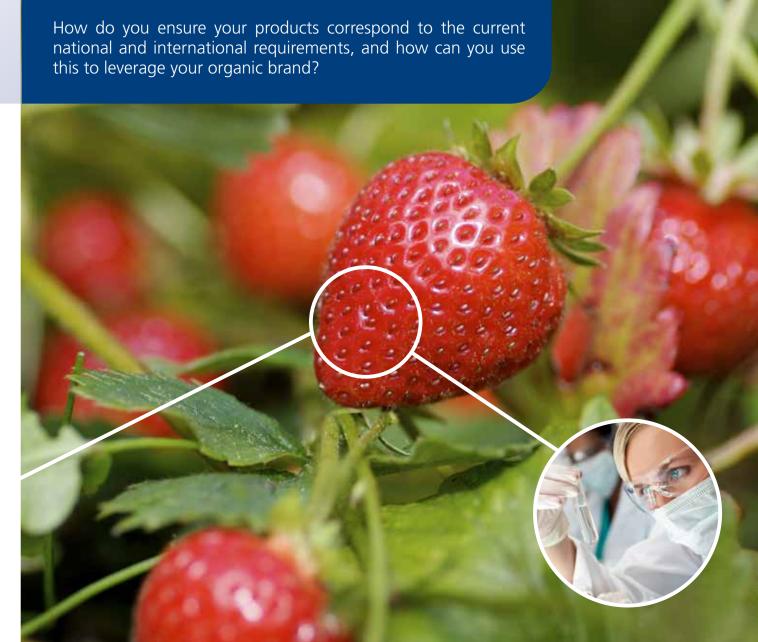


# Organic Food Residues & contaminants

As a food producer, you demand high quality standards from your supply chain to ensure your consumers can trust your brand. To enable your products to reach you in flawless condition and in the quantity the market demands, pesticides naturally become an integral part of the production process for both conventional and organic food products.





At Intertek, our Food Services experts can provide all the information and analysis you require on your test results. Our local specialists use their wealth of global knowledge and experience to provide guidance on food legislation within your destination markets.

With Intertek as your partner, we will help you to develop the necessary risk based monitoring plans to enable your business to succeed.

#### **Our Service**

Intertek has a wide range of facilities strategically located across the world. Our highly experienced specialists use cutting edge scientific techniques and offer expert advice on the broad and diverse range of regulations that your products must meet.

Reliable and accurate analysis plays a crucial role in ensuring the quality of organic foods. Intertek uses cutting edge methodology and years of experience to ensure fast turnaround times and accurate test results.

Our laboratories can determine the residue levels of multiple contaminants, including:

- Antibiotics
- Mycotoxins, including patulin, aflatoxins and ochratoxin
- Heavy metals
- Pesticides including herbicides, insecticides and fungicides

### **Benefiting You**

Intertek is a partner you can trust. Our experience, expertise and state-of-the-art facilities ensure that your customers and brand are protected. We can help you fully comply with all relevant food safety regulations.

Our expertise includes residue advice for pesticides, in accordance with European Regulation 396/2005. This ruling sets the allowed maximum residue levels (MRL) and includes organic food. Organic food producers must meet stricter rules. For example, according to the German Organic Processors and Traders Association, organic produce must have pesticide residue below 0.01 mg/kg, with no more than two pesticides present.

For farm produce to be organic, prophylactic antibiotic use is strictly prohibited. However, some antibiotics are allowed, but are strictly regulated. According to EU Regulations 470/2009 and

37/2010, only the antibiotics listed are allowed. For all forbidden substances listed, a "zero tolerance" policy applies.

Our service also includes heavy metal identification. Sources of heavy metal contamination caused during cultivation include nearby industrial sites and motorways, as well as the use of leaded fuel in agriculture. EU contaminant regulation 1881/2006 sets maximum limits for significant elements such as lead, cadmium, and mercury.

The mycotoxins produced by certain moulds play an important role in the analysis of organic foodstuff. Patulin is significant in fruits and can be found mainly in apples but also in peaches and pears. Maximum limits for patulin have been set in EU Regulation 1881/2006. It is also sensible to test for ochratoxin and aflatoxins in food such as nuts, seeds and dried fruit.

# Intertek Food Services Global Support Centres:

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# With You All The Way

Residue and contaminant testing is just one of a suite of services we provide in order to ensure the quality and safety of your products.

Intertek food laboratories can offer a full range of food testing services, including analysis and advice. Our experts are available for consultations and services on food authenticity, GMO, microbiology, allergen testing, nutrition labelling and shelf life.

We can also assist with:

- **Global Coverage:** Intertek has a network of highly skilled experts across the world. This ensures smooth transition across the food chain
- **Supply Chain Traceability:** Including raw and semi-manufactured foodstuffs in all food categories throughout the supply chain
- **Risk Management:** Let our knowledge help you improve performance, reduce risk and free up resources

At Intertek, it is our sole mission to provide not only the one-stop-shop you seek for all food services but to establish a trusted partnership with your business - consistently adding value and increasing your competitive advantage in the industry with every step we take together.