ISO 17025:2005 Sample Code: 210416-15

RESULTS REPORT/REPORT OF CHEMICAL ANALYSIS

Thessaloniki: 22.04.2021

TO : SRC Group smPC / Zeolite Clean

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

Sample shipment: SRC Group smPC
 Sample received on: 22.04.2021

3. Sample Code: 210416-15

4. Sample Description: # Fresh Potatoes #

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 NEW Zeolite Clean	after the USE of old (15/11/18) Zeolite Clean	% percentage of Cleanliness With Zeolite Clean	+% Better Cleanliness	
	Parameters	Units	Results	Results	Results	Results	Results	+Results	Method of Analysis
1.	Deltamethrin	mg/Kg	-	-	-		Ξ	Ξ	LC-MS- MS,
2.	Dimethomorph	mg/Kg	0.25	0.219	0.079	0.196	216.45	+188.89	Based on EN 15662
3.	Imidacloprid	mg/Kg	0.374	0.366	0.237	0.356	<u>150.06</u>	+147.87	& SANTE/ 11945/2015
4.	Pirimiphos- Methyl	mg/Kg	0.248	0.242	0.078	0.152	217,94	+154,78	
5.	Pyraclostrobin	mg/Kg	0.229	0.173	0.065	0.154	252.30	+203,59	

Conclusion:

Based on the above measurements, it was found that washing food with the preparation Zeolite, especially <u>Fresh Potatoes</u>, 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: 22.04.2021 Quality, Research & Development Manager,



M.Sc. Food Scientist-Agriculturist AUTH / Stefanos Zarifidis

- This data of analysis is only for this sample.