ISO 17025:2005 Sample Code: 210416-09

RESULTS REPORT/REPORT OF CHEMICAL ANALYSIS

Thessaloniki: 28.04.2021

TO : SRC Group smPC / Zeolite Clean

SUBJECT: Chemical analysis of received sample **Tomatos** 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

Sample received on: 16.04.2021
 Sample Code: 210416-09

4. Sample Description: # Tomatos #

5. Condition of sample: Good.

6. Period of consideration: 16.04.2021 έως 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	% percentage of Cleanliness With Zeolite Clean	+% Better Cleanliness	Method of Analysis
	Parameters	Units	Results	Results	Results	Results	+Results	LC-MS- MS,
1.	Azoxystrobin	mg/Kg	0,193	0,093	0,052	<u>271,15</u>	+163,63	Based on
2.	Deltamethrin	mg/Kg	0,074	0,060	0,040	117,65	+94,31	
3.	Dimethomorph	mg/Kg	0,080	0,035	0,025	220,00	+91,43	EN 15662
4.	Imidacloprid	mg/Kg	0,178	0,113	0,105	147,22	+89,7	& SANTE/
5.	Pirimiphos- Methyl	mg/Kg	0,158	0,106	0,068	132,35	+83,30	11945/2015
6.	Pyraclostrobin	mg/Kg	0,041	0,024	0,014	192,86	+122,02	

Conclusion:

Based on the above measurements, it was found that washing food with the preparation Zeolite, especially <u>Tomatos</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: 28.04.2021 Quality, Research & Development Manager,



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

⁻ This data of analysis is only for this sample.