

Managing pesticide residues in fresh produce crops

Reduce your risk • Keep safe and legal
Grow reputation with customers and consumers

Designed for:

Technical and quality members of staff, e.g. quality management staff who face retailer customers

Entry requirement:

An intermediate course best suited to those who are **able** to demonstrate some practical experience

Price:

£225 + VAT

Duration:

A one day classroom-based course

CPD points:

CPD points to be awarded

Learning outcomes:

At the end of this course you will:

- Be completely up to date on UK/EU legislation
- Be able to manage residues in fresh produce for retailers
- Better understand residue testing results and drive improvements
- Be able to sample for laboratory analysis

Content:

Classroom module 1 (half day) – The principles of safe pesticide residue management:

- Introduction to pesticide legislation
 - EU/UK legislation
 - Pesticide registration and what to do when countries do not have registration schemes
 - Derivation of MRLs
- Laboratory procedures
 - Comparative multi residue screens
 - Certification of labs and methods

- Sampling procedures
 - Field sampling
 - Pack house sampling
- Farm visits
 - What to look for in a pesticide store
 - PPE, calibration, certification, pesticide application records
 - Management of third party growers/suppliers

Classroom module 2 (half day) – Optimising pesticide management for fresh produce:

- How to manage retailer requirements
 - Review of the schemes
 - Management of PPU, PPPLs and how to check against them
 - Organic and residue free
 - Managing multiple 'restricted lists' and how to apply for derogations
- Design of residue testing programme and management of exceedance
 - How to design a process that flags and manages pesticide residue issues
 - Review of PRiF data
 - Consumer risk assessment. Understand the principles of risk assessment vs consumption patterns

Trainers:

Ian Finlayson, Practical Solutions International

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Farm
Business