

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 requirements:

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:

10 BASIS, 5 NRoSO points

Learning outcomes:

At the end of this course, you will be:

- Completely up to date on UK and EU legislation
- Able to manage residues in fresh produce for retailers
- Able to better understand residue testing results and drive improvements
- Able to sample for laboratory analysis

Content:

Classroom module 1 (half day) –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 and pack-house sampling

Farm visits

- What to look for in a pesticide store
- PPE, calibration, certification and 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 applying 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
- Risk assessments vs consumption patterns

Trainers:

Ian Finlayson, Practical Solutions International

For more information or to book online go to
www.artistraining.com

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