

## ANALYSIS OF PESTICIDE RESIDUES

### VEGETABLE ORIGIN PRIMARY FOOD PRODUCTS

<b>1. All fresh vegetables, including potatoes and sugar beets, except aromatic herbs</b>			
Product classification	Examples	Nature of the primary samples to be taken	Minimum size of each laboratory sample.
Small fresh products, generally units < 25 g	Berries, peas, olives.	Whole units, or packaged, or taken with a sampling instrument.	1 kg
Fresh medium-sized products, generally units 25-250 g	Apples, oranges	Whole units	1 Kg (at least 10 units)
Large fresh products, generally units > 250 g	Cabbages, cucumbers, grapes (bunches)	Whole units	2 Kg (at least 5 units)

<b>2.</b>			
Product classification	Examples	Nature of the primary samples to be taken	Minimum size of each laboratory sample.
Vegetables	Dried beans, dried peas.		1 kg
Grain cereals	Rice, wheat		1 kg
Tree nuts	Except coconuts		1 kg
	Coconuts		5 units
Oilseeds	Peanut		0.5 Kg
Seeds for making beverages and sweets	Coffee beans		0.5 Kg

<b>3.</b>			
Product classification	Examples	Nature of the primary samples to be taken	Minimum size of each laboratory sample.
Aromatic herbs	Fresh parsley	Whole units	0.5 Kg
	Other fresh herbs		0.2 Kg
<i>(For dried aromatic herbs see section 4 of this table)</i>			
Spices	Dry	Whole units or units taken with a sampling instrument	0.1 Kg

Observations: This list has been prepared based on the following provisions:

- 1. Royal Decree 290/2003.**
- 2. FAO recommendations**

**4. VEGETABLE ORIGIN PROCESSED FOODS**

Secondary vegetable origin food products, nuts, vegetables, aromatic herbs, hops, milled cereal products. Vegetable origin derived products, teas, herbs for infusions, vegetable oils, juices and various products such as processed olives and citrus molasses. Vegetable origin manufactured (single ingredient), with or without packaging medium or minor ingredients such as flavoring substances, spices and condiments, generally prepackaged and ready for consumption, cooked or not. Vegetable origin manufactured (multi-ingredient) foods, including products with animal origin ingredients in which the vegetable-based ingredient (s), breads and other cooked cereal products predominate.

<b>Product classification</b>	<b>Examples</b>	<b>Nature of the primary samples to be taken</b>	<b>Minimum size of each laboratory sample.</b>
High unit value products		Packaged units or taken with a sampling instrument	0.1 Kg (*)
Low volume solid products	Hops, teas, herbs for infusions	Packaged units or taken with a sampling instrument	0.2 Kg
Other solid products	Bread, flour, dried fruits	Packaged units or other whole units, or taken with a sampling instrument	0.5 Kg
Liquid Products	Vegetable oils, juices	Packaged units or taken with a sampling instrument	0.5 l / 0.5 Kg

**Approved Technical Director**

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