



# FPC PRESS RELEASE

**26 March 2009**

## **FPC RESPONDS TO PAN UK'S 'SUPERMARKET ACTION ON TACKLING PESTICIDE PROBLEMS'**

There are stringent standards in place to ensure that the UK consumer can enjoy healthy good quality fresh produce including a rigorous testing and regulatory process for the use of pesticides.

The horticulture industry leads in the adoption of integrated pest management systems and will use pesticides only as necessary to fight pests, weeds and diseases and provide a sustainable supply of affordable fresh produce.

According to the latest consumer survey by the Food Standards Agency the majority (60 per cent) of respondents feel confident about actions being taken to protect consumers. In fact the survey confirmed that they are more concerned about food prices than about the use of pesticides. Concern about pesticides has decreased over time, and is now at its lowest level since tracking began. We believe that this is in response to the proactive and responsible attitude of the fresh produce industry and reflects the high level of confidence which consumers have regarding available information.

PAN may choose to be critical about information which is currently available, but the independent Pesticide Residues Committee regularly publishes information about the industry's performance and reinforces that the produce marketed by the industry is consistently safe for consumers to enjoy.

The Fresh Produce Consortium's *Code of Practice for the Control of Pesticides* is widely recognised throughout the industry as a well established practical guide on managing pesticide use and residues.

**Ends**

**Notes for editors:**

1. The Fresh Produce Consortium (FPC) is the UK's fresh produce trade association and is based in Peterborough. The FPC has represented the fresh produce sector for many years and is recognised across the UK and EU as the voice of the industry.
2. Extensive membership covers the complete spectrum of industry businesses including growers, importers, wholesalers, retailers, distributors, processors, packers, food service companies and other allied organisations.
3. The Fresh Produce Consortium's *'The Code of Practice for the Control of Pesticides'* offers comprehensive guidance on managing pesticide use and residues in particular for produce marketing organisations (PMOs), but also other businesses involved in the process, including suppliers and growers, as well as the residue testing laboratories. This well established guide is already recognised throughout the industry as providing practical advice, including a number of form templates for use by PMOs and other businesses. The latest edition includes updated advice on managing analytical uncertainty and takes into account changes in the MRL Regulations.

**Ends**