



PESTICIDE RESIDUE

The US peanut industry continues to make food safety and product quality equal partners in building a stronger industry. There are many pests which reduce both yield and quality of peanuts. Flavor, wholesomeness and gross value are affected if these pests are not controlled. Growers utilize EPA- approved pesticides, cultural practices, biological control and crop management techniques to help prevent harmful pests from impacting peanut quality and yield.

Maximum allowable pesticide residue levels in foods (tolerances) have been set by the US Environmental Protection Agency (EPA) to assure a safe, wholesome food supply. These maximum residue levels (MRLs) are based on extensive research studies and are established to protect consumer health. The tolerance assessment process is described on the [EPA website](#).

Before growers are allowed to procure an approved pesticide, they must either hire an EPA-certified Pesticide Applicator or become certified and licensed to apply pesticides themselves.. All pesticides used in the US must be labeled with the crops the pesticide may be used on, the proper application amount and handling instructions. Label instructions are developed through extensive testing and must be approved by the EPA to assure efficacy and accuracy.

Growers and pesticide venders are subject to periodic audits by state and federal authorities to ensure distribution to only licensed handlers.

Proper pesticide usage and controls are part of the US peanut industry's commitment to supplying consumers with a safe, healthy food. Extensive efforts including development of a comprehensive set of guidelines for Good Agricultural Practices (GAPs) on the farm and Good Manufacturing Practices (GMPs) in processing facilities ensure the fulfillment of this commitment.

Approved 6/20/10. For further information, please contact the American Peanut Council office in Alexandria, Va. at: Tel: 703-838-9500; email: info@peanutsusa.com.