



Company update - Pesticide Residue Management in products sold under our brands.

The latest press reports on this subject

Bonita North America is aware of retail and consumer group concerns regarding use of plant protection products in the cultivation of fruit and vegetables. We welcome the level of interest in this important subject but are concerned that the issue is poorly understood by many consumers and does not fully represent the work of companies, such as ours, who work diligently to produce safe and healthy food.

For this reason we feel it important to summarize our record-keeping, traceability and residue testing throughout our supply chain.

Our rules – in the farms

In order to balance the requirements of maintaining a healthy plant by protecting it from excessive invasion from pests and diseases we aim always to apply the minimum of PPP's (Plant Protection Products). Our aim is to develop plant husbandry to a level where no non-organic products will have to be used in farms supplying Bonita or other brands we market. See Environmental Policy for more details. All Bonita accredited farms work to an Approved Pesticide List (1). Adherence to this list and the maximum doses per application are regularly audited by our Quality Control department and are subject to periodic external audit.

North America rules

In North America, food handlers must ensure that their products comply with FDA and USDA regulations set for pesticides Maximum Residues Levels (MRLs) are set based on an actual assessment of residues found in field trials based on Good Agricultural Practices (GAP) and by applying the minimization or so-called ALARA principle (As Low As Reasonably Achievable). MRLs are always based on agricultural use patterns and are set in a manner to ensure that the resulting exposure is much lower than the ADI and the ARfD values in order to avoid any unacceptable risk of acute or chronic toxicity. In view of the stringent authorisation procedure for plant protection products and the conservative approach to MRL setting, we concur with the FDA and USDA assessment that residues at or below the established MRLs do not cause any harm to human health.

Our rules – weekly testing

Bonita product that arrives at our North American ports of entry in Staten Island, NY and Port Hueneme, CA undergo in-port FDA and USDA inspection tests. In addition, the Company sends product to independent labs, on a voluntary basis, for testing levels of

residual chemicals in the flesh and skin of our products.

To date, all weekly tests proved that our fruit is safe as defined by FDA and USDA standards. The Company tracks banana and other fruit sales using a GS1 traceability system. This brings us in compliance with the General Food Law (178/2002/EC) which requires a step forward – step backward traceability on all products in the food and feed trade. The traceability system is integrated into our recall and crisis management procedure.

The future

We are amongst others also active members of the “Joint Food Chain Roundtable on Pesticides”, a group consisting of a wide range of operators in the food chain that are strongly committed to promoting sustainable agriculture. Providing our customers a high qualitative and safe food has always been and will remain our goal.

Legislation in the area of chemical usage and testing is constantly changing and these amendments are constantly monitored by our Global Quality Assurance departments to ensure our systems comply with the latest rules and regulations.