

## Procedure for storing potatoes harvested in 2020

Potato storage in Europe will be entering a new era. In this context, and also in the light of the General Terms and Conditions for the Purchase of Potatoes, the Dutch Potato Processing Association (*Vereniging voor de Aardappelverwerkende Industrie*, VAVI) has set out its position on how to deal with chlorpropham starting from the 2020 harvest.

### Maximum effort expected and required

The maximum residue limit (MRL) for the active substance chlorpropham will be set at 0.01 ppm (detection limit) by the decision taken by the European Commission, unless the Standing Committee on Plants, Animals, Food and Feed (SCoPAFF) decides otherwise. Due to the widespread use of chlorpropham-based sprout inhibitors in European storage sheds in recent decades, there is a risk of contamination for potatoes that will be kept in storage sheds with a history of chlorpropham from the 2020 harvest year onwards. For that reason, the European potato sector has submitted an application to the authorities for a temporary increase in the MRL (t-MRL) for the active substance chlorpropham. This case for a t-MRL has been presented to the Board for the Authorization of Plant Protection Products and Biocides (CTGB) and is currently being assessed by the European Food Safety Authority (EFSA). However, irrespective of whether a t-MRL is granted, the European Commission expects<sup>[1]</sup> the European potato sector to maximize its efforts to thoroughly clean storage sheds in which chlorpropham was previously used.

### Explanation of rules

Given the background described and for the purpose of clarifying the Purchasing Terms and Conditions for the Potato Processing Industry/Industry (2012), the VAVI declares the following:

1. Potatoes harvested in 2020 and later must not be treated with products based on the active substance chlorpropham and the potatoes must comply with current legislation.
2. If a seller supplies potatoes that are stored in storage sheds for delivery, the potatoes must come from a storage unit suitable for consumption potatoes that has been cleaned to prevent contamination with chlorpropham-based products that were used in the past.
3. Sellers of potatoes that will be stored prior to delivery will make maximum effort to thoroughly clean the storage sheds and equipment, such as fans, air ducts, and crates etc., prior to the 2020 harvest, also within the context of treating the potatoes with due care (Article 4.8).
4. Sellers of potatoes that are to be stored are obliged to inform purchasers about the maximum efforts made to thoroughly clean the storage units no later than the time of delivery.

The VAVI is fully aware of the task and is of the opinion that the European and other chain partners must make a collective effort to effectively manage the phasing out of chlorpropham. The VAVI is therefore driving intensive collaboration with the umbrella organizations and sectors that are also faced with the challenges of storing potatoes without the use of chlorpropham. It is hoped that this collaboration will be further strengthened in the coming months so that practical and well-supported advice can be given to growers well before the start of the new storage season.

### About the Dutch Potato Processing Association

The Dutch Potato Processing Association (VAVI) is the face of the potato processing industry in the Netherlands and acts as a discussion partner in this capacity for all stakeholders. The VAVI aims to strengthen the global position of the industry and facilitate sustainable growth by representing the

interests of six international companies at Dutch and European level. In order to achieve this, the VAVI communicates proactively with relevant stakeholders about the vision, values, initiatives, and dilemmas of the potato processing industry in the Netherlands.

[1] [https://ec.europa.eu/food/expert-groups/ag-ap/adv-grp\\_fchap\\_h\\_en](https://ec.europa.eu/food/expert-groups/ag-ap/adv-grp_fchap_h_en)