

Cleaning guidelines for reducing chlorpropham (CIPC) from potato stores and equipment Potato Value Chain

Everybody in the European Potato Value Chain (PVC) is committed first and foremost to consumer safety. One of the crucial steps is to address the potential presence of CIPC on potatoes in the coming years due to unintended CIPC residues remaining in the potato storage facilities (cross-contamination).

The common objective is to support growers in achieving the maximum reduction of CIPC from store fabrics, structures and equipment in order to minimise the likelihood of residues found on future potato crops. **All stores with a history of CIPC use must be cleaned as soon as the 2019 crop has been unloaded.**

To this end, the PVC has developed the following materials:

1. **Cleaning guidelines** (PVC Annex 1 20v1)
This document describes the key principles and advised steps to undertake store and equipment cleaning activities.
2. **Infographic** (PVC Annex 2 20v1)
This is a visual representation of the cleaning guidelines with a focus on hotspots where CIPC residues can concentrate.
3. **Self-checklist for cleaning** (PVC Annex 3 20v1)
This checklist is a tool for growers to track their cleaning activities and to share with the buyer/processor after cleaning.
4. **Visual inspection guideline** (PVC Annex 4 20v1)
By referring to pictures reflecting real situations, the visual inspection guideline helps growers to assess whether the store parts and equipment are adequately cleaned.

The recommendations and instructions in these materials are based on cleaning tests in a number of EU countries and with different store types. Hence, it gathers the best available knowledge the sector currently has. Building upon experience and additional data, PVC will be able to update the cleaning methodology in years to come.

Conclusion: store cleaning is a 'must'

Thorough cleaning of potato stores and equipment is crucial to avoid unintended residues of chlorpropham (CIPC) on potatoes. The sector has been testing different methods for optimal cleaning procedures, with the aim to clean all storage facilities as effectively and as soon as possible across Europe, after emptying them this season. The PVC efforts do not stop here. These considerations are valid for potato storage in the upcoming seasons and, while the knowledge expands, so does the efficiency. The cleaning guidelines may be revised in the near future.

Background

Chlorpropham was subject to a non-renewal decision by the European Commission on 17 June 2019, pursuant to PPP Regulation (EU) 1107/2009. Depending on the grace periods granted by each Member State, CIPC can be used until 8 October 2020 at the latest. The current MRL is still applicable in that period. The Potato Value Chain (PVC) fully adheres to the current legislation and has already recommended everybody in the chain to no longer use CIPC. This applies already ahead of October 2020 and in any case for the storage season 2020-2021, even for early store loading.