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## Certified Pesticide Residue Free Foods Prevent Health Effects, such as ADHD, from Exposure to Pesticide Residues



*Safer foods offer a natural alternative to Ritalin, other medications*

**May 24, 2010 - Emeryville, CA** – Certified pesticide residue free fruits and vegetables available at grocery stores nationwide offer a clear choice to parents who are concerned about studies linking organophosphate pesticides to illnesses in children, according to third-party certifier Scientific Certification Systems.

The latest study, published in the journal *Pediatrics* on May 17, provides new evidence linking organophosphate residues with Attention Deficit Hyperactivity Disorder (ADHD). Previous studies have linked this class of chemicals to neurological disorders in children, including autism, behavioral problems, and impacts on short-term memory, motor skills and reaction times.

“While further studies are clearly warranted, foods that are certified pesticide residue free are a great option that is available right now,” said Wil Sumner, Director of Food and Agriculture Testing Services at SCS. “Our certification process involves field sampling and lab testing to guarantee produce meets the pesticide residue free standard. This eliminates the risks to children from exposure to pesticides.”

Farmers across the US and in countries importing food into the US, including organic farmers and conventional farmers using careful pest management practices, have demonstrated their ability to comply with this exceptional level of performance. Certified pesticide residue free produce currently available include apples, blueberries, cucumbers, grapes, mushrooms, onions, squash, tomato, watermelon and more.

Certified Pesticide Residue Free foods are carried by several national and regional supermarkets, even “big box” store chains.

“Fresh fruits and vegetables are absolutely essential to a healthy diet, and it would be a mistake for parents to remove them from their children’s diets,” said Sumner. “Through meticulous pest management practices, backed up by test results, farmers are able to fine tune their growing operations

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to deliver foods meeting this stringent standard.”

Certified foods are confirmed residue free down to a detection level of 0.01 parts-per-million, using government limit-of-detection testing protocols.

Since 1984, Scientific Certification Systems (SCS) has developed internationally recognized standards and certification programs in pursuit of the highest level of human health, environmental performance and social accountability.

To see a report of certified residue free foods available now, visit [http://www.scs-certified.com/fff/docs/NutriCleanReport\\_Current.pdf](http://www.scs-certified.com/fff/docs/NutriCleanReport_Current.pdf)

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