

Oral Presentation

Analysis of Pesticide Residues in Tomato and Citrus from The Valley Souss in Morocco.

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Abstract

Moroccan citrus industry is oriented towards export of high quality fresh fruit worldwide. With an average production of about 1.5 million tons per annum from which 50% is exported mainly to European markets. The quality characteristics of best fruit today in the market are determined by the 'eye appeal' and internal organoleptic and sanitary characteristics. Nowadays, there is a growing awareness of the consumer regarding pesticides residues in fresh fruits and vegetables. With the tightening regulations of European Union and the USA markets on fruit safety and Assurance quality, the trend in many exporting countries during the last 5 to 10 years is to monitor the application of pesticides against the major pests of citrus. Morocco with its 75,000 ha of citrus groves is directly concerned with the new legislation and the phytosanitary measures of the importing countries. In southern Morocco in the Agadir region, the cultivation of tomato and citrus occupies a very important place in the national socio-economic context. Exports from the Souss-Massa region exceed 80% of the national export. Citrus fruits are more than 60% of production and over 55% of the country's export.