AISLE INTELLIGENCE

It may come as a shock to learn that in 2013 nearly two-thirds of the more than 3,000 produce samples tested by the U.S. Department of Agriculture contained pesticide residues. And there were a total of 165 different pesticides found on these samples!

While eating all- organic is one way of guaranteeing that the fruit and vegetables you consume are the healthiest, it's not always within budget- or even possible. Instead, try to follow these guidelines.

THE 2024 DIRTY DOZEN™

The Environmental Working Group (EWG) has come up with a designation, called the "Dirty Dozen," to help consumers understand which produce is most pesticide-laden (and therefore should be prioritized as buying organic).



TO NOTE:

- 1/3 of all STRAWBERRY samples had tested positive for 10 or more pesticides.
- 97 percent of conventional SPINACH samples contained pesticide residues, including relatively high concentrations of permethrin, a neurotoxic insecticide.
- More than 1/2 of conventionally grown PEARS (a relatively new addition to the list) tested had residues of five or more pesticides, compared to just 3 percent in 2010.



AISLE INTELLIGENCE

THE 2024 CLEAN FIFTEEN™

The EWG has also come up with a designation, called the "Clean Fifteen™," to indicate which produce is least likely to be contaminated with pesticides and therefore OK to purchase conventionally. No single fruit sample from the Clean Fifteen™ tested positive for more than 4 types of pesticides. Multiple pesticide residues are extremely rare on Clean Fifteen™ vegetables: Only 5.5 percent of Clean Fifteen™ samples had two or more pesticides.

