

DETERMINATION OF PESTICIDE RESIDUES FROM GRAPES PROCURED FROM DIFFERENT MARKETS USING THROUGH HIGH PERFORMANCE LIQUID CHROMATOGRAPHY (HPLC)

HASSAN NABEEL ASHRAF¹, NOMAN WALAYAT^{2,3*}, MUHAMMAD HAMZAH SALEEM⁴, NADIA NIAZ²,
ABDUL HAFEEZ⁴, MUHAMMAD NAUMAN ATIQ⁴, MUHAMMAD SOHAIB CHATTHA⁵,
MOHAMED A. EL-SHEIKH⁶ AND SHAFQAAT ALI^{7,8*}

¹National institute of food science and technology, University of Agriculture Faisalabad-38000. Pakistan

²Department of Food Science and Engineering, College of Ocean, Zhejiang University of Technology, Hangzhou 310014, China

³College of Food Science and Technology, Huazhong Agricultural University, Wuhan 430070, China

⁴College of Plant Science and Technology, Huazhong Agricultural University, Wuhan 430070, China

⁵School of Plant, Environmental, and Soil Sciences, Louisiana State University Agricultural Center,

Baton Rouge, LA, 70803, United States of America

⁶Botany & Microbiology Department, College of Science, King Saud University, P.O. Box 2455, 11452 Riyadh, Saudi Arabia.

⁷Department of Environmental Sciences and Engineering, Government College University Allama Iqbal Road,

38000 Faisalabad, Pakistan

⁸Department of Biological Sciences and Technology, China Medical University (CMU), Taichung City 40402, Taiwan

*Corresponding author's email: shafaqataligill@gcuf.edu.pk; Noman.rai66@gmail.com

Abstract

Food safety has a substantial aspect of food production for quality assurance as well as public health concern. Farmers using pesticides to fulfil public needs with limited resources and lands. In this limelight, as the pesticides have numeral benefits but cause severe health hazards. Grape samples collected from the different markets of ten cities of Punjab Province and subjected to HPLC for pesticide residues analysis with maximum residual limit (MRLs) assessment. The results showed that grape samples from Faisalabad, Multan and Sahiwal were contaminated with the residues of Chlorothalonil. Samples procured from Lahore and Hafizabad were sprayed with acetamiprid. Meanwhile, Lufenuron residues were determined from grape samples secured from markets of Okara, Lahore and Hafizabad. Samples collected from Okara, Multan and Sahiwal were found contaminated with residues of indoxacarb. Besides, residues of Beta-endosulfan were analyzed from grape samples of Faisalabad and Multan. Almost all samples were contaminated with pesticides residues and pesticides were not applied wisely as suggested by maximum residual limits (MRLs) and good agricultural practices (GAPs). Farmers are not much aware of the threats of pesticide residues on human health due to lack of education and extension work.

Key words: Grapes; Pesticide residue; HPLC; MRLs; Food safety; GAPs.

Introduction

Grapes (*Vitis vinifera*) are berry fruit and widely cultivated in the open and northern areas of Pakistan. Grapes are enriched in taste used as fresh fruit, and processed forms are seed extracts, jelly, jams, wine and resins. Grapes play a vital role in maintaining good health by averting various physiological illnesses like cancer, nausea, cholera, coronary heart disease, hypertension, liver disease, smallpox and constipation (Dohadwala & Vita, 2009; Mobeen *et al.*, 2021). Grapes have been grown all over the world due to their superior taste and health promising benefits along with handsome economic profit for the growers (This *et al.*, 2006; Walayat *et al.*, 2021). Globally, in 2016 the total area covered by grapes cultivation was approximately 7.5 million hectares (Anon., 2017). Grapes have noteworthy importance among other fruits owing to their nutritious properties and feature to become the part of formulation in preparation of novel foodstuffs. All around the world, grapes production is approximately 74 million tons. Europe is adding his share of 41%, Asia 29% and America 21% respectively. Furthermore, around 45% of grapes used in the wine industry for the preparation of wines and 55% are preferred by people to consume whole. Grape vineyards have threats from diseases like downy mildew, powdery mildew and

grey mold that impart their role in damaging the crops. So, pesticides used as an important source to control them (Flamini, 2003). Most destructive insects that attack grape yards are grape cane girdler, vine mealybug, grape berry moth and babesia botrana farmers used various pesticides to control them, but lack of education and awareness becomes the cause of extreme application which exceed their residual limit (Bakirci & Hişil, 2012).

Farmer's use of various pesticides is in attendance to improve their productivity and ultimately more profit from grapes per hectare (Sufyan *et al.*, 2021; Tariq *et al.*, 2021). Inappropriate application of pesticides like weedicides, fungicides, herbicides and insecticide can execute serious health outbreaks for the consumer (Noor *et al.*, 2021a, b). Contrary, the application of different pesticide left lethal effects on fruits and vegetables, eventually, threatening human health along with environmental hazards (Antle & Pingali, 1994). World population is increasing gradually it is noted that it has upsurges five times more in Pakistan in the last fifty years. Its approximately reach 32.5 million to 150.5 million from the day of freedom to 2004 with a 2% growth rate per annum. In tremendous increase of population in Pakistan, it is now assuming that it will spread to approximately 190 million (Azam & Shafique, 2017). However, now it becomes an alarming situation to

produce to such extent which will meet the horrible conditions. Farmers have limited resources, less productive lands and old strategies to fulfil these gap farmers are spraying pesticides extensively and applying other chemicals for more production from agriculture produce lands (Council, 1993).

Pakistan is one of the acquainted countries in the world which is best known for its agriculture production. Pakistan has infinite space among the wheat, cotton, sugarcane and maize cultivators among other countries due to its superiority production. Agricultural figures of Pakistan last few years showed that pesticides were broadly used to control various diseases of crops. Pesticides amplified from 580 million tons in 2000-2001 to 797 million tons in 2015-2016 million (Azam & Shafique, 2017). However, pesticides are sprayed for multiple benefits European Union also suggests their limits the methods for the determination of pesticide residue analysis with conventional ways are being advanced and improved (Tariq *et al.*, 2007). There are some major steps to ensure the detection are; extraction along purification of pesticide residues. High performance liquid chromatography is an advanced, reliable and cost-effective technique to determine the multiple pesticide residues from grapes (Debbab *et al.*, 2014).

Material and Methods

Samples collection and preparation for pesticide residues: Grapes were randomly collected from various cities of Punjab province.

Collection of samples: Samples for analysis were collected from various selected cities (Faisalabad, Okara, Lahore, Multan, Hafizabad, Sahiwal, Chiniot, Nankhana, Sheikupura and Pakpattan) and brought to Food Safety laboratory, National Institute of Food Science and Technology, University of Agriculture, Faisalabad in sealed polythene bags. Afterwards, samples were stored at -40°C for further analyses.

Analysis of pesticides residues: Pesticides were analyzed by using HPLC UV-Visible (Perkin Elmer) detector method illustrated by (Jodeh *et al.*,) with slight modifications.

Extraction of residues: Pesticide residues extracted from the grapes samples by blended in a Blender so that homogenous slurry/paste is formed. Ethyl acetate was used as a solvent because of its efficient recovery. According to this method, 50 g of homogenized sample was taken in 250 mL Erlenmeyer flask. 20 g anhydrous sodium sulphate (HPLC grade) was added and mixed in homogenized grapes sample in a flask to prevent the clod formation. 10 mL saturated sodium chloride solution was added in the mixture. 75 mL ethyl acetate (HPLC grade) was added in the sample. The glass beads were added in the mixture to facilitate the extraction process. The mixture in the flask was shaken at a speed of 240 rpm on a horizontal mechanical shaker for the time of 1 h. The extract was collected in an inert plastic bottle. The sample extract was filtered using Whatman (No.4) filter paper. The filtered extract was stored at -40°C before further analysis.

Purification of filtered extract: The glass wool was used to support the column, and that was located at the bottom of the column. The silica gel and charcoal were activated at 200°C for 24 h before the filing of the column. The activated charcoal and silica gel were mixed at a ratio of 7:5 (w/w). A thin layer of anhydrous sodium sulphate was placed on glass wool. The activated mixture (12 g) of silica gel and charcoal was placed on sodium sulphate layer. The activated mixture was covered with a thin layer of anhydrous sodium sulphate and glass wool, respectively. The washing of the prepared column containing the adsorbents with acetone (HPLC grade) was done just before using the column. The flow rate through the column was also adjusted at the rate of 1 ml per minute before loading the target sample.

After column preparation, loading of sample extract was done, and the extract was eluted using 50 mL of acetone and hexane mixture (3:7 v/v). The cleaned-up elute received in 150 round bottom flasks. Elute was then concentrated in a rotary evaporator at 40°C up to 1-1.5 mL. The concentrated elute transferred to small vials of volume 1.5 by using glass suckers for this purpose. Elute in the vial was placed under a gentle stream of nitrogen until elute had completely dried.

Preparation of the mobile phase: The mobile phase of high-performance liquid chromatography was prepared with the amount of 80:20 (v/v) acetonitrile and water.

Filtration and Sonication of the mobile phase: The mobile phase of acetonitrile and water was placed to vacuum hood by filtering with filter paper with a pore size of 2 μm . After the mobile filtration phase was taken into the flask and sonicated for 10 min at 30°C to remove the air bubbles.

Statistical Analysis

Significance of all parameters was analysed through by succeeding the principle and strategies of Montgomery (2008).

Results and Discussion

Outcomes of research showed that there were different pesticide residues like chlorothalonil, acetamiprid, lufenuron, indoxacarb and beta-endosulfan screened from the samples secured from different cities Faisalabad, Okara, Lahore, Multan, Hafizabad, Sahiwal, Chiniot, Nankhana, Sheikupura and Pakpattan of Punjab province.

Chlorothalonil: Chlorothalonil residues were detected from grape samples of Faisalabad $S_1=0.964$, $S_2=1.684$ and $S_3=0.258$ mg kg^{-1} , Multan $S_1=1.202$, $S_2=0.986$ and $S_3=1.654$ mg kg^{-1} , Sahiwal $S_1=1.754$, $S_2=1.431$ and $S_3=0.436$ mg kg^{-1} , Nankana $S_1=0.342$, $S_2=1.781$ and $S_3=0.594$ mg kg^{-1} and samples from Pakpattan contains $S_1=1.452$, $S_2=0.088$ and $S_3=2.023$ mg kg^{-1} , respectively that shown in Fig. 1. Chlorothalonil residues were not detected from the samples of Okara, Lahore, Hafizabad, Chiniot and Sheikupura. Chlorothalonil maximum residual limit is 3 mg kg^{-1} for grapes, and all the

contaminated sample of chlorothalonil did not show any residues which were above from its maximum residual limit (MRL) as per recommended by FAO. Hou *et al.*, (2016) reported that the residues of chlorothalonil in cabbage. The authors demonstrated that chlorothalonil was present in cabbage at the detection rate of 0.05 mg kg⁻¹, which clearly showed results were below the maximum residual limit of pesticides conferring to European Union rules. Jongen *et al.*, (1991) investigating that the chlorothalonil residues in carnation culture with high Performance liquid chromatography column C18, mobile phase methanol and water with ratio of 60:40. Although, Samples were extracted and cleaned with a foresail run through HPLC. Results were obtained with in a range of 0.5 µg L⁻¹ at 325nm.

Acetamiprid: Maximum residual limit of acetamiprid is 0.5 mg kg⁻¹ for grapes. Acetamiprid residues were detected from the samples of Lahore S₁=0.257, S₂=0.097 and S₃=0.362, Hafizabad S₁=0.481, S₂=0.515 and S₃=0.085 mg kg⁻¹, Sheikhpura S₁=0.096, S₂=0.155 and S₃=0.276 and Pakpattan S₁=0.278, S₂=1.324 and S₃=0.052 that shown in Fig. 2. Meanwhile, acetamiprid residues were not detected from the Faisalabad, Okara, Multan, Sahiwal, Chiniot and Nankana. All the contaminated samples of acetamiprid residues did not show any limit of residue which exceeded its maximum residual limit. Martinez *et al.*, (2002) evaluated the presence of acetamiprid residues in vegetables. Results disclosed that the substantial quantity of residues were found in the vegetables. Residues of acetamiprid were detected by using the HPLC with mobile phase of (80:20) acetonitrile and water, detection was made at 325 nm wavelength and the results that were obtained 0.1µg mL⁻¹ and it was below the range of maximum residual level.

Lufenuron: Maximum residual limit (MRLs) of lufenuron pesticides is 1 mg kg⁻¹ and its residues were detected from the samples secured from cities Okara S₁=0.736, S₂=0.138 and S₃=0.571 mg kg⁻¹, Lahore S₁=0.378 and S₃=0.167 mg kg⁻¹, Hafizabad S₁=0.569, S₂=0.632 and S₃=0.493 mg kg⁻¹, Chiniot S₁=1.536, S₂=0.842 and S₃=0.235 mg kg⁻¹ and Sheikhpura S₁=0.836, S₂=0.318 and S₃=0.019 mg kg⁻¹ in Fig. 3. Residues of lufenuron were not screened from the samples of Faisalabad, Multan, Sahiwal, Nankana and S₂ sample of Lahore. There was only one sample S₁=1.536 mg kg⁻¹ from Chiniot city showed the residues above to its maximum residual limit. Likas and Tsiropoulos (2011) screened that the residues of lufenuron in grapes and wine making process through using high pressure liquid chromatography (HPLC) with UV detector. Lufenuron was sprayed on grapes in vineyard with different intervals of the day. After 42 days of treatment pesticide showed an important decline came in the rate of pesticide residues with a reduction of 0.011 mg kg⁻¹ each day. Though, pre-harvest contamination did not incline from 0.27 mg kg⁻¹. When the grapes were managed to wine, there was no lufenuron residue observed.

Indoxacarb: Although, indoxacarb was another pesticide have a maximum residual limit of 2 mg kg⁻¹ and its

residues were perceived from the samples of Okara S₁=1.375, S₂=0.965, S₃=1.246 mg/kg, Multan S₁=1.748, S₂=1.059 and S₃=1.285 mg kg⁻¹, Sahiwal S₁=0.953, S₂=1.581 and S₃=1.83 mg kg⁻¹ and Sheikhpura S₁=1.496, S₂=0.698 and S₃=1.294 mg kg⁻¹ are presented in Fig. 4. Samples from Faisalabad, Lahore, Hafizabad, Chiniot, Nankana and Pakpattan did not show any residues of indoxacarb residues. All of the samples showed the amount of indoxacarb residues, but they were not above their maximum residual limit. Pujeri *et al.*, 2016 conducted a study on brinjal and tomato to determine the indoxacarb residues in tomato and brinjal. All analyses were carried on high performance liquid chromatography, result exhibited that one of tomato samples contained 0.015 mg kg⁻¹ of indoxacarb residues. On the other hand, Brinjal samples did not showed any amount indoxacarb residues. The level of indoxacarb remaining in eggplant and its dissipation rate was determined through high performance liquid chromatography. The outcomes showed that early screening of indoxacarb residues on eggplant was approximately 2.599 to 2.629 mg kg⁻¹ with two different treatments. After 15th to 20th days, the residues of indoxacarb were detected to below limit less than 0.019 mg kg⁻¹.

Beta-endosulfan: Beta-endosulfan have residual limit of 0.05 mg kg⁻¹ and its residues were identified from the samples of Faisalabad S₁=0.013, S₂=0.039 and S₃=0.016 mg kg⁻¹, Multan S₁=0.072, S₂=0.0009, S₃=0.055, Chiniot S₁=0.018, S₂=0.021 and S₃=0.034 mg kg⁻¹, Nankana S₁=0.065, S₂=0.015 and S₃=0.041 and Pakpattan S₁=0.511, S₂=0.038 and S₃=0.267 mg kg⁻¹ S₁ and S₃ samples were highly above from its maximum residual limit of 0.05 that shown in Fig. 5. Remaining samples of Okara, Lahore, Sahiwal, Hafizabad and Sheikhpura did not reveal any amount of beta-endosulfan residues. There were various samples from different cities showed the amount of beta-endosulfan residues which were above to their maximum residual limit like samples from Multan S₁=0.022 and S₃=0.005 mg kg⁻¹ Nankhana S₁=0.015 mg kg⁻¹ and Pakpattan showed the amount above the limit was S₁=0.46 mg kg⁻¹ and S₃=0.21 mg kg⁻¹ respectively. Paranthaman *et al.*, (2012) worked on endosulfan that was sprayed by farmers on banana. Pesticide residues of the banana sample were extracted and detected by using high performance liquid chromatography. The results did not show any amount of endosulfan residues above its maximum residual limit. Another Research was carried by Anwar *et al.*, (2011) on endosulfan residues in different fruits like orange, apple, grapes, peach and banana. Analysis showed that the amount of endosulfan residues in apple and peach was 0.774 and 0.004 mg/kg. Meanwhile, Banana, grapes and orange did not showed peak of endosulfan residues Hadjmohammadi *et al.*, (2013) worked on high performance liquid chromatography to screen the endosulfan residues from rice. The results show that the amount of endosulfan residues in rice was 2.269 ppm and the recovery rate was 71.70%. Residues of endosulfan were also screened from the rice, which was purchased from market and the level of residues in that sample was approximately 0.04 mg kg⁻¹ (This *et al.*, 2006).

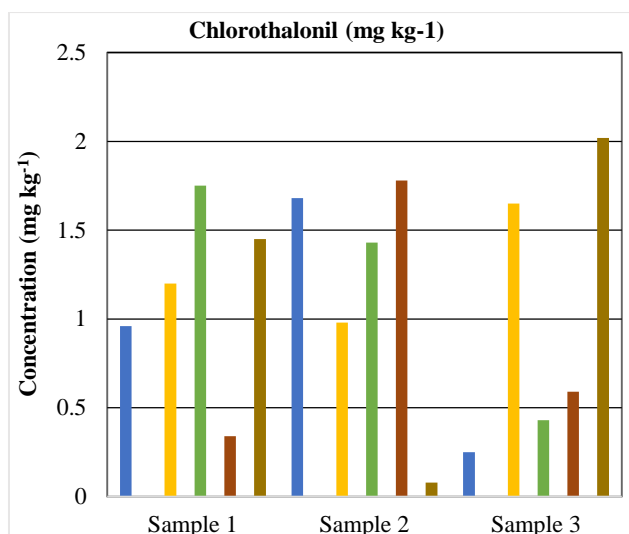


Fig. 1. Concentration of chlorothalonil mg kg⁻¹ in grapes samples of different cities.

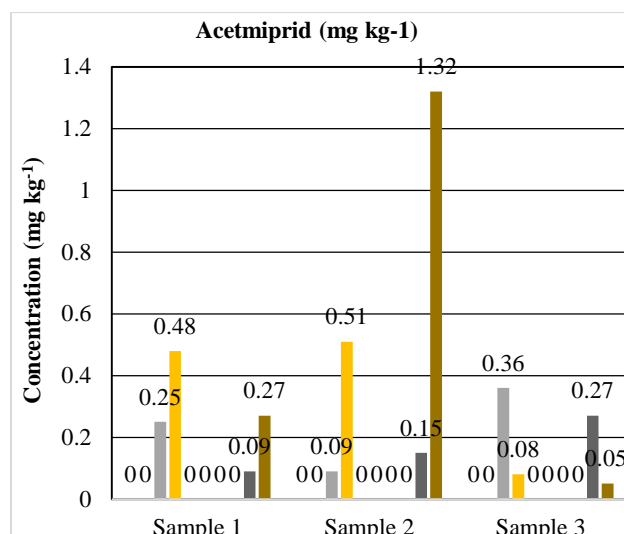


Fig. 2. Concentration of acetamiprid mg kg⁻¹ in grape samples of different cities.

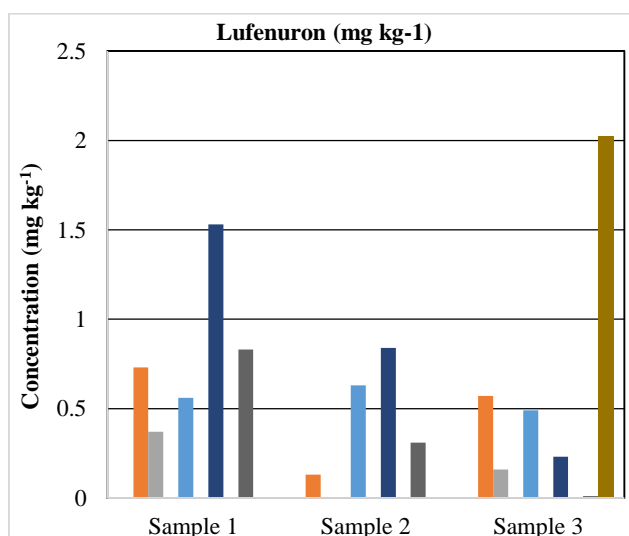


Fig. 3. Concentration of lufenuron mg kg⁻¹ in grape samples of different cities.

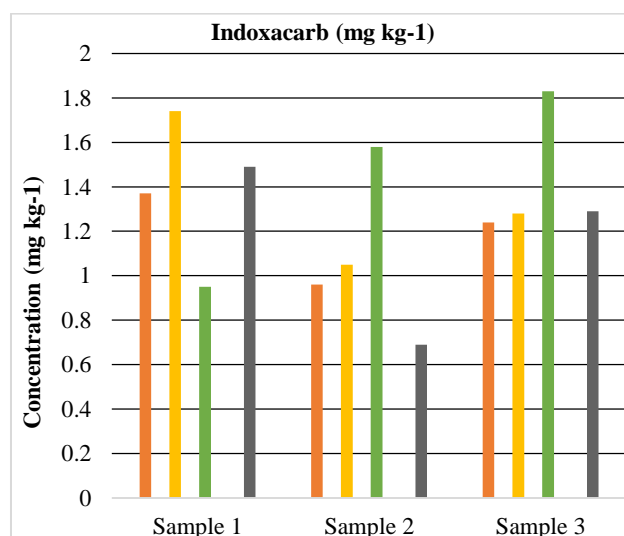


Fig. 4. Concentration of indoxacarb mg kg⁻¹ in grape samples of different cities.

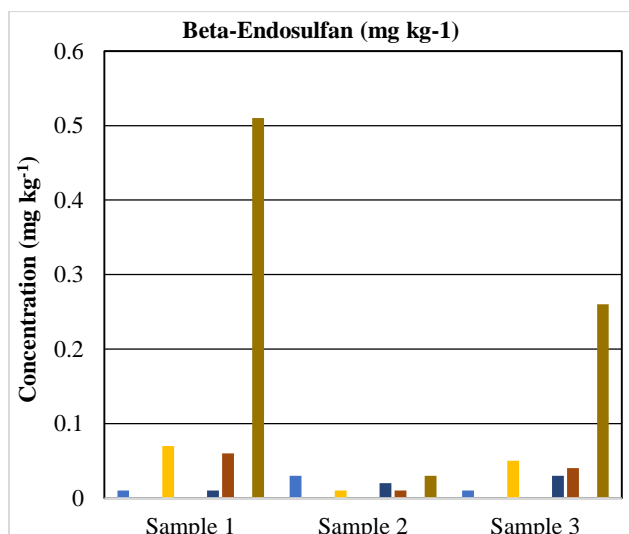


Fig. 5. Concentration of beta-endosulfan mg kg⁻¹ in grape samples of different cities.

Conclusion

Contamination of different pesticide residues are found on samples of grapes with not recommended doses, and they are not sprayed thoughtfully according to good agriculture practices (GAPs). These issues are being raised due to lack of extension work and unawareness about the hazards of pesticides, causing a serious threat to human beings, animals and the environment. Nevertheless, such improvements need to produce and implement in developing countries like Pakistan so that consumer have a safer side to protect them from these serious threats. The human creature is a community of excellent resource. It can be achieved by individual and communal efforts to make their resource and environment healthy. Now developed nations are working on social, biological and environmental sciences to improve the lifestyle of their citizens and even protecting their surroundings. The basic aim of this research was to find out the possible solution that eliminates this factor from

our community, and it can only be possible by educating and creating awareness among farmers. They can give their nations pesticide-free food to make them more protective and healthier.

Acknowledgements

This research was supported by University of Agriculture, Faisalabad Pakistan. The authors would like to extend their sincere appreciation to the Researchers Supporting Project Number (RSP-2021/182), King Saud University, Riyadh, Saudi Arabia.

References

- Anonymous. 2017. Statistical report on world vitiviniculture. International Organisation of Vine and Wine (OIV).
- Antle, J.M. and P.L. Pingali. 1994. Pesticides, productivity, and farmer health: A philippine case study. *Amer. J. Agric. Econ.*, 76(3): 418-430.
- Anwar, T., I. Ahmad and S. Tahir. 2011. Determination of pesticide residues in fruits of Nawabshah district, Sindh, Pakistan. *Pak. J. Bot.*, 43: 1133-1139.
- Azam, A. and M. Shafique. 2017. Agriculture in pakistan and its impact on economy. A review. *Inter. J. Adv. Sci. Technol.*, 10(3): 47-60.
- Baig, S.A., N.A. Akhtera, M. Ashfaq and M.R. Asi. 2009. Determination of the organophosphorus pesticide in vegetables by high-performance liquid chromatography. *Amer-Eurasian J. Agric. Environ. Sci.*, 6(5): 513-519.
- Bakırçı, G.T. and Y. Hışıl. 2012. Fast and simple extraction of pesticide residues in selected fruits and vegetables using tetrafluoroethane and toluene followed by ultrahigh-performance liquid chromatography/tandem mass spectrometry. *Food Chem.*, 135(3): 1901-1913.
- Council, N.R., 1993. Pesticides in the diets of infants and children. National Academies Press.
- Debbab, M., S. El-Hajjaji, A.H. Aly, A. Dahchour, M. El Azzouz and A. Zrineh. 2014. Cypermethrin residues in fresh vegetables: Detection by HPLC and LC-ESIMS and their effect on antioxidant activity. *Mater. Environ. Sci.*, 5: 2257.
- Dohadwala, M.M. and J.A. Vita. 2009. Grapes and cardiovascular disease. *J. Nutr.*, 139(9): 1788S-1793S.
- Flamini, R. 2003. Mass spectrometry in grape and wine chemistry. Part i: Polyphenols. *Mass Spectro. Rev.*, 22(4): 218-250.
- Hadjmohammadi, M.R., H. Asri and S. Nazari. 2013. Determination of malathion and α -endosulfan residue in Khazar rice using matrix solid phase dispersion and HPLC. *Caspian J. Chem.*, 2: 37-44.
- Hou, F., L. Zhao and F. Liu. 2016. Determination of chlorothalonil residue in cabbage by a modified QUECHERS-Based extraction and gas chromatography-mass spectrometry. *Food Analyti. Meth.*, 9: 656-663.
- Jodeh, S., S. Al Masri, M. Haddad, O. Hamed, D. Jodeh, R. Salghi, S. Radi, J. Amarah, F. El-Hajjaji and I. Warad. 2016. Evaluation of potential residue of imidacloprid and abamectin in tomato, cucumber and pepper plants after spraying using high performance liquid chromatography (HPLC). *J. Mater. Environ. Sci.*, 7(3): 1037-1047.
- Jongen, M.J., R. Engel and L.H. Leenheers. 1991. Determination of the pesticide chlorothalonil by HPLC and UV detection for occupational exposure assessment in greenhouse carnation culture. *J. Analyt. Toxicol.*, 15: 30-34.
- Likas, D.T. and N. Tsiropoulos. 2011. Fate of three insect growth regulators (IGR) insecticides (flufenoxuron, lufenuron and tebufenozide) in grapes following field application and through the wine-making process. *Food Add. Contami.*, 28: 189-197.
- Martinez Vidal, J., M. Gil García, M. Martinez Galera and T. Lopez Lopez. 2002. Determination of acetamiprid by HPLC-fluorescence with post-column photoderivatization and HPLC-mass selective detection. *J. Liquid Chrom. Technol.*, 25: 2695-2707.
- Mobeen, X. Wang, M.H. Saleem, A. Parveen, S. Mumtaz, A. Hassan, M. Adnan, S. Fiaz, S. Ali, Z. Iqbal Khan, S. Ali and G. Yasin. 2021. Proximate composition and nutritive value of some leafy vegetables from Faisalabad, Pakistan. *Sustainability*, 13(15): 8444. Available from <https://www.mdpi.com/2071-1050/13/15/8444>
- Montgomery, D.C. 2008. Design and analysis of experiments, John Wiley & Sons.
- Noor, F., A. Noor, A.R. Ishaq, I. Farzeen, M.H. Saleem, K. Ghaffar, M.F. Aslam, S. Aslam and J.-T. Chen. 2021a. Recent advances in diagnostic and therapeutic approaches for breast cancer: A comprehensive review. *Current Pharmaceutical Design*.
- Noor, F., M.H. Saleem, J.-T. Chen, M.R. Javed, W.A. Al-Megrin and S. Aslam. 2021b. Integrative bioinformatics approaches to map key biological markers and therapeutic drugs in extramammary paget's disease of the scrotum. *PLoS One*, 16(7): e0254678.
- Paranthaman, R., A. Sudha and S. Kumaravel. 2012. Determination of pesticide residues in banana by using high performance liquid chromatography and gas chromatography mass-spectrometry. *American J. Biochem. Biotech.*, 8: 1-6.
- Pujeri, U.S., A.S. Pujar, K.G. Pujari, M.I. Kumbar and M.S. Yadawe. 2016. Quantitative analysis of pesticide residues in vegetables. *Int. J. Eng. Sci.*, 7(5): 336-393.
- Randhawa, M.A., F.M. Anjum, M.R. Asi, M.S. Butt, A. Ahmed and M.S. Randhawa. 2007. Removal of endosulfan residues from vegetables by household processing. *J. Sci. Ind. Res.*, 66: 849-852.
- Sufyan, M., U.A. Ashfaq, S. Ahmad, F. Noor, M.H. Saleem, M.F. Aslam, H.A. El-Serehy and S. Aslam. 2021. Identifying key genes and screening therapeutic agents associated with diabetes mellitus and hcv-related hepatocellular carcinoma by bioinformatics analysis. *Saudi Journal of Biological Sciences*.
- Tahir, S., T. Anwar, I. Ahmad, S. Aziz, A. Mohammad and K. Ahad. 2001. Determination of pesticide residues in fruits and vegetables in. *J. Environ. Biol.*, 22(1): 71-74.
- Tariq, F., X. Wang, M.H. Saleem, Z.I. Khan, K. Ahmad, I. Saleem Malik, M. Munir, S. Mahpara, N. Mehmood, T. Ahmad, H. Memona, I. Ugulu, S. Fiaz and S. Ali. 2021. Risk assessment of heavy metals in basmati rice: Implications for public health. *Sustainability*, 13(15): 8513. Available from <https://www.mdpi.com/2071-1050/13/15/8513>.
- Tariq, M.I., S. Afzal, I. Hussain and N. Sultana. 2007. Pesticides exposure in pakistan: A review. *Environ. Inter.*, 33(8): 1107-1122.
- This, P., T. Lacombe and M.R. Thomas. 2006. Historical origins and genetic diversity of wine grapes. *Trend. Genet.*, 22(9): 511-519.
- Walayat, N., X. Wang, A. Nawaz, Z. Zhang, A. Abdullah, I. Khalifa, M.H. Saleem, B.S. Mushtaq, M. Pateiro, J.M. Lorenzo, S. Fiaz and S. Ali. 2021. Ovalbumin and kappa-carrageenan mixture suppresses the oxidative and structural changes in the myofibrillar proteins of grass carp (*Ctenopharyngodon idella*) during frozen storage. *Antioxidants*, 10(8): 1186. Available from <https://www.mdpi.com/2076-3921/10/8/1186>