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Fate of acephate and its toxic metabolite methamidophos during grape processing

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Highlights

- Grapes are a common fruit worldwide, consumed fresh and processed, such as wine.
- Acephate and methamidophos pose significant health issues to grape consumers.
- Hydrogen peroxide is an effective washing solution to reduce residue levels.
- Different wine processing steps reduce the levels of residues to varying degrees.
- Both the parent pesticide and its metabolite should be reduced during wine making.

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