



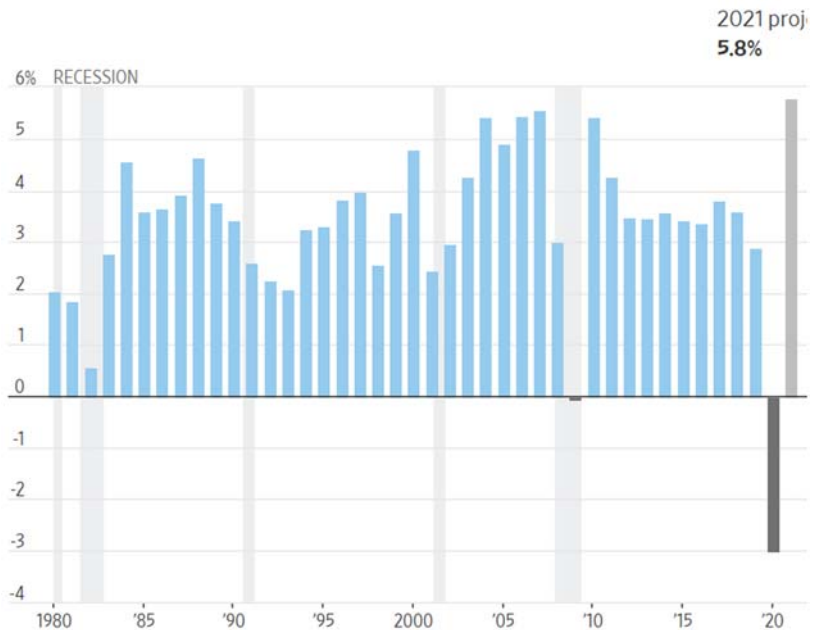
April 14, 2020

To: All Domestic Employees

From: Pandemic Working Group

Re: **COVID-19: Effect on Global GDP ~ Restriction Orders ~ How to Wash Produce**

Global GDP. As reported by the L.A. Times, according to the International Monetary Fund, we can expect a drop in gross domestic product on a global basis due to the pandemic. The chart below shows a projected decline of the total value of goods and services from countries throughout the world dropping by about 3% in 2020 and then rebounding in 2021. The chart also identifies recessionary periods which are defined as a drop in GDP over two consecutive quarters. Of course, some countries will be more highly impacted than others, but this macro view tends to put into context the notion that economies continue to function, albeit at a measurably lower rate, during the COVID-19 downcycle.



Restriction Orders & Trends.

The Wall Street Journal reports a mixed approach by regions

most heavily affected by the pandemic. Some, like India and Italy, are extending their “stay-at-home-orders” to May 3, while others, like Spain, are permitting a limited reopening of certain non-essential businesses. Interestingly, while open for business, at Disneyland Shanghai visitors must



wear masks at all times (except when eating), submit to a temperature scan at the gate and present a government-controlled QR code to show that they are virus free. Closer to home, Los Angeles Mayor, Eric Garcetti, has extended his “safer-at-home” order to May 15. And perhaps most telling, according to NPR, French President Emmanuel Macron has extended his confinement order to May 15 and his ban on public gatherings to mid-July, thereby taking the Tour de France (which was to have begun in late June) off

calendar for now. In short, we continue to see short-term extensions of restrictions in most affected regions with controlled, selective reopening in a few cases. AMVAC will continue to abide by COVID-orders where we do business and do our part to help push down the pandemic curve.

Can Food Transmit COVID-19? According to the Center for Disease Control, the coronavirus is transmitted by person-to-person contact through droplets. CDC adds that, at present, there is no evidence that the coronavirus can be passed by food. While at least one internet personality has recommended (and since renounced) the practice of washing produce with soap, both the FDA and USDA recommend against using soap or other cleaning agents on produce, as those things can be harmful to your health. Below you will find a handy set of guidelines from the L.A. Times on how to wash produce, which, unlike meat and paper products, always seems to be available in our supermarkets.

Quick Tips for Washing Fruits and Veggies

Simple steps from the LA Times for washing produce

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Always wash your hands before handling produce.
Clean & disinfect your kitchen, especially the sink, before washing produce.
Don't use dish soap or other household cleaners to wash produce.

Lettuce & Leafy Greens
Fill a large bowl with water & immerse the greens in it.
Swish the greens around to loosen any dirt & let stand for 1 minute, let the grit sink to the bottom of the bowl.
If they're really sandy: clean the bowl, and repeat rinsing.
Place greens into a colander.
Run greens thoroughly under cold water, using a sprayer if you have one.

Root Vegetables
Scrub them under running water with a vegetable brush.
If you don't have a brush, use your fingers to scrub off any caked-on dirt.

Mushrooms
Mushrooms easily absorb water, so quickly swish in colander using a sprayer.
Immediately after rinsing, spread in a single layer to dry on a clean kitchen towel or paper towel.

Sturdy Veggies/Fruits
Such as: green beans, grapes, asparagus, cucumbers
Rinse well under a high-pressure stream of water while rubbing your hands.
Let dry in a clean colander.

Delicate Veggies/Fruits
Such as: tomatoes, ripe stone fruit, berries
Rinse under a steam but low-pressure stream of water, turning the items gently with your hands to ensure all sides are rinsed but not bruised.
Spread to dry on a clean kitchen towel or paper towel so that they don't get crushed.

If you have questions on any of these matters, please contact either Kelly Willmott (kellyw@amvac.com) or Tim Donnelly (timd@amvac.com)

And speaking of produce, next time you go shopping (donning a cloth mask and cognizant of social distancing), don't forget to pick up fresh fruits and vegetables. They're good for you, they're good for growers and they're good for us.

Please contact timd@amvac.com or kellyw@amvac.com with any questions on this advisory.