



## **AMENDMENT NO. 163**

The following instruments are separate instruments in the Federal Register of Legislation and are known collectively in the Food Standards Gazette as Amendment No. 163.

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**Food Standards (Application A1111 – Bacteriophage S16 & FO1a as a Processing Aid) Variation**

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The Board of Food Standards Australia New Zealand gives notice of the making of this variation under section 92 of the *Food Standards Australia New Zealand Act 1991*. The variation commences on the date specified in clause 3 of this variation.

Dated 11 May 2016

Standards Management Officer  
Delegate of the Board of Food Standards Australia New Zealand

**Note:**

This variation will be published in the Commonwealth of Australia Gazette No. FSC 105 on 19 May 2016. This means that this date is the gazettal date for the purposes of clause 3 of the variation.

## 1 Name

This instrument is the *Food Standards (Application A1111 – Bacteriophage S16 & FO1a as a Processing Aid) Variation*.

## 2 Variation to standards in the *Australia New Zealand Food Standards Code*

The Schedule varies a schedule in the *Australia New Zealand Food Standards Code*.

## 3 Commencement

This instrument commences on gazettal.

### Schedule

[1] **Schedule 3** is varied by

[1.1] inserting in the table to subsection S3—2(2) in alphabetical order

*Salmonella* phage preparation (S16 and FO1a) section S3—33

[1.2] inserting after section S3—32

### **S3—33 Specifications for *Salmonella* phage preparation (S16 and FO1a)**

(1) In this section:

**a preparation** means a *Salmonella* phage preparation (S16 and FO1a).

**Salmonella phage preparation (S16 and FO1a)** means a solution of a 1:1 blend of *Salmonella* phage S16 and *Salmonella* phage FO1a.

(2) *Salmonella* phage S16 in a preparation must comply with the specification in subsection (4).

(3) *Salmonella* phage FO1a in a preparation must comply with the specification in subsection (5).

(4) The biological classification for *Salmonella* phage S16 in a preparation is the following:

- (a) order—Caudavirales;
- (b) family—Myoviridae;
- (c) genus—T4-like;
- (d) species—*Salmonella* phage S16;
- (e) GenBank Accession Number—HQ331142

(5) The biological classification for *Salmonella* phage FO1a in a preparation is the following:

- (a) order—Caudavirales;
- (b) family—Myoviridae;
- (c) genus—FelixO1-like;
- (d) species—*Salmonella* phage FO1a;
- (e) GenBank Accession Number—JF461087.

[2] **Schedule 18** is varied by inserting in the table to section S18—9 in alphabetical order

<i>Salmonella</i> phage preparation (S16 and FO1a)	Reduce population of <i>Salmonella</i> species on the surface of raw meat and raw poultry meat during processing.	GMP
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## Food Standards (Proposal P1031 – Allergen Labelling Exemptions) Variation

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The Board of Food Standards Australia New Zealand gives notice of the making of this variation under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on the date specified in clause 2 of this variation.

Dated 11 May 2016



Standards Management Officer  
Delegate of the Board of Food Standards Australia New Zealand

**Note:**

This variation will be published in the Commonwealth of Australia Gazette No. FSC 105 on 19 May 2016. This means that this date is the gazettal date for the purposes of clause 2 of the variation.

## 1 Name of instrument

This instrument is the *Food Standards (Proposal P1031 – Allergen Labelling Exemptions) Variation*.

## 2 Commencement

This instrument commences on gazettal.

## 3 Variation to standards in the *Australia New Zealand Food Standards Code*

The Schedule varies standards in the *Australia New Zealand Food Standards Code*.

### Schedule

#### [1] Standard 1.2.3 is varied by

[1.1] omitting subparagraph 1.2.3—4(1)(b)(i), substituting

- (i) cereals containing \*gluten, namely, wheat, rye, barley, oats and spelt and their hybridised strains other than:
  - (A) where these substances are present in beer and spirits; or
  - (B) glucose syrups that are made from wheat starch and that:
    - (a) have been subject to a refining process that has removed gluten protein content to the lowest level that is reasonably achievable; and
    - (b) have a gluten protein content that does not exceed 20 mg/kg;
  - (C) alcohol distilled from wheat;

[1.2] omitting subparagraph 1.2.3—4(1)(b)(v), substituting

- (v) milk, other than alcohol distilled from whey;

[1.3] omitting subparagraph 1.2.3—4(1)(b)(vii), substituting

- (vii) soybeans other than:
  - (A) soybean oil that has been degummed, neutralised, bleached and deodorised; or
  - (B) soybean derivatives that are a tocopherol or a phytosterol;

[1.4] inserting after subsection 1.2.3—4(2)

- (3) To avoid doubt, subsection (1) does not require a declaration of the presence of a food or a product that is derived from a food or product that is exempt from declaration under paragraph 1.2.3—4(1)(b).

#### [2] Schedule 10 is varied by omitting the entry for “fats or oils” in the table to section S10—2, substituting

fats or oils

- (a) The statement of ingredients must declare:
  - (i) whether the source is animal or vegetable; and
  - (ii) if the source of oil is peanut or sesame—the specific source name; and
  - (iii) if the source of oil is soybeans and the oil has not been degummed, neutralised, bleached and deodorised—the specific source name; and
  - (iv) if the food is a dairy product, including ice cream—the specific source of animal fats or oils.
- (b) This generic name must not be used for diacylglycerol oil.

**Food Standards (Proposal P1039 – Microbiological Criteria for Infant Formula) Variation**

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The Board of Food Standards Australia New Zealand gives notice of the making of this variation under section 92 of the *Food Standards Australia New Zealand Act 1991*. The variation commences on the date specified in clause 3 of this variation.

Dated 11 May 2016



Standards Management Officer  
Delegate of the Board of Food Standards Australia New Zealand

**Note:**

This variation will be published in the Commonwealth of Australia Gazette No. FSC 105 on 19 May 2016. This means that this date is the gazettal date for the purposes of clause 3 of the variation.

## 1 Name

This instrument is the *Food Standards (Proposal P1039 – Microbiological Criteria for Infant Formula) Variation*.

## 2 Variation to standards in the *Australia New Zealand Food Standards Code*

The Schedule varies standards in the *Australia New Zealand Food Standards Code*.

## 3 Commencement

The variation commences on the date of gazettal.

## 4 Effect of the variation to the Code

Section 1.1.1—9 of the Code does not apply to the variation made by this instrument.

### Schedule

[1] **Standard 1.1.2** is varied by omitting the definition of **SPC** from subsection 1.1.2—2(3), substituting

**SPC** means a standard plate count at 30°C with an incubation time of 72 hours.

[2] **Schedule 27** is varied by

[2.1] omitting the note to section S27—2, substituting

**Note** In this Code (see section 1.1.2—2):

**SPC** means a standard plate count at 30°C with an incubation time of 72 hours.

[2.2] omitting section S27—3

[2.3] omitting the following from the table to section S27—4

#### **Powdered infant formula products**

<i>Bacillus cereus</i>	5	0	10 <sup>2</sup> /g	
Coagulase-positive staphylococci	5	1	not detected in 1 g	10/g
Coliforms	5	2	less than 3/g	10/g
<i>Salmonella</i>	10	0	not detected in 25 g	
SPC	5	2	10 <sup>3</sup> /g	10 <sup>4</sup> /g

substituting

#### **Powdered infant formula products\***

<i>Cronobacter</i>	30	0	not detected in 10g	
<i>Salmonella</i>	60	0	not detected in 25 g	

#### **Powdered follow-on formula\***

<i>Salmonella</i>	60	0	not detected in 25 g	
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## Food Standards (Proposal M1011 – Maximum Residue Limits (2015)) Variation

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The Board of Food Standards Australia New Zealand gives notice of the making of this variation under section 92 of the *Food Standards Australia New Zealand Act 1991*. This variation commences on the date specified in clause 3 of this variation.

Dated 11 May 2016



Standards Management Officer  
Delegate of the Board of Food Standards Australia New Zealand

**Note:**

This variation will be published in the Commonwealth of Australia Gazette No. FSC 105 on 19 May 2016. This means that this date is the gazettal date for the purposes of clause 3 of the variation.



## 1 Name

This instrument is the *Food Standards (Proposal M1011 – Maximum Residue Limits (2015)) Variation*.

## 2 Variation to a standard in the *Australia New Zealand Food Standards Code*

The Schedule varies a standard in the *Australia New Zealand Food Standards Code*.

## 3 Commencement

The variation commences on the date of gazettal.

### Schedule

[1] The table to section S20—3 in **Schedule 20** is varied by

[1.1] omitting

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**Agvet chemical: Clethodim**

see *Sethoxydim*

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substituting

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**Agvet chemical: Clethodim**

see *Sethoxydim*

*Residues arising from the use of clethodim are covered by MRLs for sethoxydim*

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[1.2] inserting in alphabetical order

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**Agvet chemical: Cycloxydim**

*Permitted residue: Cycloxydim, metabolites and degradation products which can be oxidized to 3-(3-thianyl) glutaric acid S-dioxide and 3-hydroxy-3-(3-thianyl) glutaric acid S-dioxide, expressed as cycloxydim*

Beans (dry)	30
Beans (green pods and immature seeds) [except broad bean; soya bean]	15
Carrot	5
Grapes	0.3
Leek	4
Linseed	7
Maize	0.2
Onion, bulb	3
Peas (dry)	30
Peas, shelled (succulent seeds)	15
Potato	15
Rape seed (canola)	3
Rice	0.09
Soya bean (dry)	80
Stone fruits	0.09
Strawberry	3
Sugar beet	0.2
Sunflower seed	6
Tomato	1.5

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**Agvet chemical: Famoxadone**

*Permitted residue: Famoxadone*

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Dried grapes (currants, raisins and sultanas)	5
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Hops, dry	80
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**Agvet chemical: Flupyradifurone**

*Permitted residue: Flupyradifurone*

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Apple	0.7
Blueberry	4
Citrus fruits	3
Dried grapes (currants, raisins and sultanas)	5
Fruiting vegetables, other than cucurbits [except mushroom; sweet corn (corn-on-the-cob)]	1.5
Grapes	3
Hops, dry	10
Peanut	0.04
Potato	0.05
Strawberry	1.5
Tree nuts	0.02

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**Agvet chemical: Folpet**

*Permitted residue: Folpet*

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Hops, dry	120
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**Agvet chemical: Fosetyl-aluminium**

*Permitted residue: Fosetyl-aluminium*

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Citrus fruits	5
Hops, dry	45

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<b>Agvet chemical: Mesotrione</b>	Cranberry	0.02
<i>Permitted residue: Mesotrione</i>		

[1.3] omitting from each of the following chemicals, the foods and associated MRLs

<b>Agvet chemical: Boscalid</b>	
<i>Permitted residue—commodities of plant origin: Boscalid</i>	
<i>Permitted residue—commodities of animal origin: Sum of boscalid, 2-chloro-N-(4'-chloro-5-hydroxybiphenyl-2-yl) nicotinamide and the glucuronide conjugate of 2-chloro-N-(4'-chloro-5-hydroxybiphenyl-2-yl) nicotinamide, expressed as boscalid equivalents</i>	
Bulb vegetables [except onion, bulb]	T5
Cherries	T3
Fruiting vegetables, other than cucurbits	1
Onion, bulb	T1
Stone fruits [except cherries]	1.7

<b>Agvet chemical: Buprofezin</b>	
<i>Permitted residue: Buprofezin</i>	
Stone fruits [except apricot; peach]	1.9

<b>Agvet chemical: Carbaryl</b>	
<i>Permitted residue: Carbaryl</i>	
Cereal grains [except barley; sorghum]	5
Citrus fruits	7
Tree nuts	1

<b>Agvet chemical: Carbendazim</b>	
<i>Permitted residue: Sum of carbendazim and 2-aminobenzimidazole, expressed as carbendazim</i>	
Banana	T1
Berries and other small fruits [except grapes]	T5
Ginger, root	T10
Sugar cane	T0.1

<b>Agvet chemical: Dodine</b>	
<i>Permitted residue: Dodine</i>	
Stone fruits	*0.05

<b>Agvet chemical: Fenpropathrin</b>	
<i>Permitted residue: Fenpropathrin</i>	
Stone fruits [except cherries and peach]	1.4

[1.4] inserting for each of the following chemicals, the foods and associated MRLs in alphabetical order

<b>Agvet chemical: Fluxapyroxad</b>	
<i>Permitted residue: Fluxapyroxad</i>	
Oranges, sweet, sour	0.2

<b>Agvet chemical: Fosetyl</b>	
<i>Permitted residue: Fosetyl</i>	
Citrus fruits	5

<b>Agvet chemical: Glyphosate</b>	
<i>Permitted residue: Sum of glyphosate and Aminomethylphosphonic acid (AMPA) metabolite, expressed as glyphosate</i>	
Berries and other small fruits	*0.05

<b>Agvet chemical: Imazamox</b>	
<i>Permitted residue: Imazamox</i>	
Adzuki bean (dry)	T*0.05
Broad bean (dry) (fava beans)	T*0.05
Field pea (dry)	*0.05

<b>Agvet chemical: Indoxacarb</b>	
<i>Permitted residue: Sum of indoxacarb and its R-isomer</i>	
Berries and other small fruits [except grapes]	T1
Dried grapes	2
Grapes	2

<b>Agvet chemical: Pyraclostrobin</b>	
<i>Permitted residue—commodities of plant origin: Pyraclostrobin</i>	
<i>Permitted residue—commodities of animal origin: Sum of pyraclostrobin and metabolites hydrolysed to 1-(4-chloro-phenyl)-1H-pyrazol-3-ol, expressed as pyraclostrobin</i>	
Cereal grains	*0.01
Cloudberry	T3
Dewberries (including loganberry and youngberry) [except boysenberry]	T3
Fruiting vegetables, other than cucurbits	0.3
Potato	*0.02
Strawberry	1

<b>Agvet chemical: Acetamiprid</b>	
<i>Permitted residue—commodities of plant origin:</i> Acetamiprid	
<i>Permitted residue—commodities of animal origin:</i> Sum of acetamiprid and N-demethyl acetamiprid ((E)-N <sup>1</sup> -[(6-chloro-3-pyridyl)methyl]-N <sup>2</sup> -cyanoacetamide), expressed as acetamiprid	
Goji berries	2
Plums (including prunes)	0.2

<b>Agvet chemical: Boscalid</b>	
<i>Permitted residue—commodities of plant origin:</i> Boscalid	
<i>Permitted residue—commodities of animal origin:</i> Sum of boscalid, 2-chloro-N-(4'-chloro-5-hydroxybiphenyl-2-yl) nicotinamide and the glucuronide conjugate of 2-chloro-N-(4'-chloro-5-hydroxybiphenyl-2-yl) nicotinamide, expressed as boscalid equivalents	
Bulb vegetables	5
Citrus fruits	2
Fruiting vegetables, other than cucurbits [except fungi; mushrooms; sweet corn (corn-on-the-cob)]	3
Fungi	1
Kiwifruit	5
Mango	1.5
Mushrooms	1
Oilseed	3.5
Papaya	1.5
Stone fruits	3.5
Sweet corn (corn-on-the cob)	1

<b>Agvet chemical: Buprofezin</b>	
<i>Permitted residue: Buprofezin</i>	
Apricot	9
Nectarine	9
Peach	9
Stone fruits [except apricot; nectarine; peach]	1.9

<b>Agvet chemical: Carbaryl</b>	
<i>Permitted residue: Carbaryl</i>	
Beetroot	0.5
Cereal grains [except barley; rice; sorghum]	5
Coconut	*0.01
Lemon	3
Macadamia nuts	2
Oilseed [except cotton seed; sunflower seed]	0.1
Oranges, sweet, sour	3
Pecan	2
Pulses	0.1
Rice	7

Stone fruits [except cherries]	0.5
Swede	2
Sweet potato	0.1
Tree nuts [except macadamia nuts; pecan]	1
Turnip, garden	2

<b>Agvet chemical: Carbendazim</b>	
<i>Permitted residue: Sum of carbendazim and 2-aminobenzimidazole, expressed as carbendazim</i>	
Rice, husked	2

<b>Agvet chemical: Clopyralid</b>	
<i>Permitted residue: Clopyralid</i>	
Raspberries, red, black	0.5

<b>Agvet chemical: Cyantranilprole</b>	
<i>Permitted residue: Cyantranilprole</i>	
Apple	1.5
Apricot	0.5
Blueberries	4
Cherries	6
Citrus fruits	0.7
Cranberry	4
Currants, black, red	4
Gooseberry	4
Oilseed	1.5
Peach	1.5
Pear	1.5
Plums (including prunes)	0.5

<b>Agvet chemical: Cyprodinil</b>	
<i>Permitted residue: Cyprodinil</i>	
Currants, black, red, white	5

<b>Agvet chemical: Dichlobenil</b>	
<i>Permitted residue: Dichlobenil</i>	
Cranberry	0.1

<b>Agvet chemical: Difenconazole</b>	
<i>Permitted residue: Difenconazole</i>	
Currants, black, red, white	0.2

<b>Agvet chemical: Dimethenamid-P</b>	
<i>Permitted residue: Sum of dimethenamid-P and its (R)-isomer</i>	
Hops, dry	0.05

<b>Agvet chemical: Dodine</b>	
<i>Permitted residue: Dodine</i>	
Cherries	3

Stone fruits [except cherries]	*0.05
<b>Agvet chemical: Fenhexamid</b>	
<i>Permitted residue: Fenhexamid</i>	
Plums (including prunes)	1.5
<b>Agvet chemical: Fenpropathrin</b>	
<i>Permitted residue: Fenpropathrin</i>	
Stone fruits [except cherries]	1.4
<b>Agvet chemical: Fludioxonil</b>	
<i>Permitted residue—commodities of animal origin: Sum of fludioxonil and oxidisable metabolites, expressed as fludioxonil</i>	
<i>Permitted residue—commodities of plant origin: Fludioxonil</i>	
Currants, black, red, white	2
<b>Agvet chemical: Fluopyram</b>	
<i>Permitted residue—commodities of plant origin: Fluopyram</i>	
<i>Permitted residue—commodities of animal origin: Sum of fluopyram and 2-(trifluoromethyl)-benzamide, expressed as fluopyram</i>	
Lentil (dry)	0.4
Peanut	0.09
Potato	0.03
Pulses [except lentil (dry); soya bean (dry)]	0.09
Soya bean (dry)	0.04
Strawberry	1.5
Sugar beet	0.04
Tomato	0.9
Tree nuts	0.05
<b>Agvet chemical: Flutriafol</b>	
<i>Permitted residue: Flutriafol</i>	
Grapes	1.5
<b>Agvet chemical: Fluxapyroxad</b>	
<i>Permitted residue: Fluxapyroxad</i>	
Beans, shelled	0.5
Broccoli	4
Cauliflower	4
Chicory	30
Citrus fruits	0.2
Cotton seed	0.5
Legume vegetables [except beans, shelled; peas, shelled (succulent seeds)]	2
Lettuce, head	30
Lettuce, leaf	30
Peas, shelled (succulent seeds)	0.5

Sweet corn (corn-on-the-cob)	0.15
<b>Agvet chemical: Glyphosate</b>	
<i>Permitted residue: Sum of glyphosate and Aminomethylphosphonic acid (AMPA) metabolite, expressed as glyphosate</i>	
Berries and other small fruits [except cranberry]	*0.05
Cranberry	0.2
<b>Agvet chemical: Imazamox</b>	
<i>Permitted residue: Imazamox</i>	
Beans (dry) [except soya bean (dry)]	0.05
Beans, shelled	0.05
Peas (dry)	0.05
Peas, shelled	0.05
<b>Agvet chemical: Imazapic</b>	
<i>Permitted residue: Sum of imazapic and its hydroxymethyl derivative</i>	
Soya bean (dry)	0.3
<b>Agvet chemical: Imazapyr</b>	
<i>Permitted residue: Imazapyr</i>	
Soya bean (dry)	3
<b>Agvet chemical: Imazethapyr</b>	
<i>Permitted residue: Imazethapyr</i>	
Rice	0.3
<b>Agvet chemical: Indoxacarb</b>	
<i>Permitted residue: Sum of indoxacarb and its R-isomer</i>	
Beans [except broad bean; soya bean]	0.9
Berries and other small fruits	2
Cucumber	0.5
Dried grapes (currants, raisins, and sultanas)	5
Pumpkin	0.5
Sweet corn (corn-on-the-cob)	0.02
Tea, green, black	5
<b>Agvet chemical: Maldison</b>	
<i>Permitted residue: Maldison</i>	
Cherries	8

<b>Agvet chemical: Metaflumizone</b>		Cereal grains [except barley; oats; rye; triticale; wheat]	*0.01
<i>Permitted residue: Sum of metaflumizone, its E and Z isomers and its metabolite 4-{2-oxo-2-[3-(trifluoromethyl) phenyl]ethyl}-benzoxazole expressed as metaflumizone</i>		Coffee beans	0.3
Potato	0.02	Corn salad (lamb's lettuce)	10
Tomato	0.6	Cress, garden	10
<b>Agvet chemical: Metalaxyl</b>		Endive	0.4
<i>Permitted residue: Metalaxyl</i>		Flowerhead brassicas (including broccoli; broccoli, Chinese; cauliflower)	0.1
Hops, dry	10	Fruiting vegetables, cucurbits	0.5
<b>Agvet chemical: Metrafenone</b>		Fruiting vegetables, other than cucurbits [except peppers]	0.3
<i>Permitted residue: Metrafenone</i>		Garlic	0.3
Apple	1.5	Leek	0.7
Apricot	0.7	Lentil (dry)	0.5
Barley	0.5	Lettuce, head	2
Cherries	2	Lettuce, leaf	2
Hops, dry	70	Meat (mammalian) (in the fat)	0.5
Mushrooms	0.4	Oats	1
Nectarine	0.7	Oilseed [except peanut]	0.4
Peach	0.7	Onion, bulb	1.5
Peppers, chili	2	Onion, Welsh	1.5
Peppers, chili (dry)	20	Peanut	0.04
Peppers, sweet (including pimento and pimiento)	2	Peas (dry)	0.3
Strawberry	0.6	Peppers	0.5
Tomato	0.4	Root and tuber vegetables	0.5
Wheat	0.06	Rucola	10
<b>Agvet chemical: Norflurazon</b>		Rye	0.2
<i>Permitted residue: Norflurazon</i>		Shallot	0.3
Hops, dry	3	Sorghum	0.5
<b>Agvet chemical: Penconazole</b>		Spinach	0.5
<i>Permitted residue: Penconazole</i>		Spring onion	1.5
Strawberries	0.5	Triticale	0.2
<b>Agvet chemical: Pyraclostrobin</b>		Wheat	0.2
<i>Permitted residue—commodities of plant origin: Pyraclostrobin</i>		<b>Agvet chemical: Spinetoram</b>	
<i>Permitted residue—commodities of animal origin: Sum of pyraclostrobin and metabolites hydrolysed to 1-(4-chloro-phenyl)-1H-pyrazol-3-ol, expressed as pyraclostrobin</i>		<i>Permitted residue: Sum of Ethyl-spinosyn-J and Ethyl-spinosyn-L</i>	
Artichoke, globe	2	Hops, dry	22
Barley	1	<b>Agvet chemical: Spinosad</b>	
Beans (dry)	0.3	<i>Permitted residue: Sum of spinosyn A and spinosyn D</i>	
Berries and other small fruits [except blackberries; blueberries; boysenberry; grapes]	3	Hops, dry	22
Brussels sprouts	0.3	<b>Agvet chemical: Tebuconazole</b>	
Cabbages, head	0.2	<i>Permitted residue: Tebuconazole</i>	
		Citrus fruits	T0.05
		Hops, dry	40

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**Agvet chemical: Thiamethoxam**

Permitted residue—commodities of plant origin:  
Thiamethoxam

Permitted residue—commodities of animal origin:  
Sum of thiamethoxam and N-(2-chloro-thiazol-5-ylmethyl)-N'-methyl-N'-nitro-guanidine, expressed as thiamethoxam

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Hops, dry	0.1
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**Agvet chemical: Thiophanate-methyl**

Permitted residue: Sum of thiophanate-methyl and 2-aminobenzimidazole, expressed as thiophanate-methyl

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Apricot	15
Plums	0.5

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[1.5] omitting from each of the following chemicals, the maximum residue limit for the food and substituting

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**Agvet chemical: Boscalid**

Permitted residue—commodities of plant origin:  
Boscalid

Permitted residue—commodities of animal origin:  
Sum of boscalid, 2-chloro-N-(4'-chloro-5-hydroxybiphenyl-2-yl) nicotinamide and the glucuronide conjugate of 2-chloro-N-(4'-chloro-5-hydroxybiphenyl-2-yl) nicotinamide, expressed as boscalid equivalents

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Fruiting vegetables, cucurbits	3
Hops, dry	60
Leafy vegetables	40

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**Agvet chemical: Carbaryl**

Permitted residue: Carbaryl

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Avocado	2
Edible offal (mammalian)	3
Eggs	*0.02
Feijoa	*0.01
Fruiting vegetables, cucurbits	*0.01
Grapes	*0.01
Guava	*0.01
Jaboticaba	*0.01
Jackfruit	*0.01
Litchi	*0.01
Longan	*0.01
Mango	2
Meat (mammalian)	0.07
Milks	0.1
Pome fruits	0.2
Potato	0.1
Poultry, edible offal of	0.2
Poultry meat	*0.02
Rambutan	*0.01
Raspberries, red, black	15
Strawberry	*0.01

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**Agvet chemical: Triadimefon**

Permitted residue: Sum of triadimefon and triadimenol, expressed as triadimefon

see also Triadimenol

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Strawberry	0.5
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**Agvet chemical: Triadimenol**

Permitted residue: Triadimenol

see also Triadimefon

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Strawberry	0.5
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Wheat bran, unprocessed	10
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**Agvet chemical: Chlorantraniliprole**

Permitted residue: Plant commodities and animal commodities other than milk: Chlorantraniliprole

Milk: Sum of chlorantraniliprole, 3-bromo-N-[4-chloro-2-(hydroxymethyl)-6-[(methylamino)carbonyl]phenyl]-1-(3-chloro-2-pyridinyl)-1H-pyrazole-5-carboxamide, and 3-bromo-N-[4-chloro-2-(hydroxymethyl)-6-[[[(hydroxymethyl)amino]carbonyl]phenyl]-1-(3-chloro-2-pyridinyl)-1H-pyrazole-5-carboxamide, expressed as chlorantraniliprole

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Pome fruits	1.2
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**Agvet chemical: Clothianidin**

Permitted residue: Clothianidin

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Cranberry	0.07
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**Agvet chemical: Fenpyrazamine**

Permitted residue: Fenpyrazamine

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Table grapes	3
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**Agvet chemical: Metrafenone**

Permitted residue: Metrafenone

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Dried grapes (currants, raisins and sultanas)	17
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**Agvet chemical: Pyraclostrobin**

*Permitted residue—commodities of plant origin:  
Pyraclostrobin*

*Permitted residue—commodities of animal origin:  
Sum of pyraclostrobin and metabolites hydrolysed to  
1-(4-chloro-phenyl)-1H-pyrazol-3-ol, expressed as  
pyraclostrobin*

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Cherries	3
Milks	0.03

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