

7 May 2010
[11-10]

PROPOSAL M1005

MAXIMUM RESIDUE LIMITS (April-September 2009)

ASSESSMENT REPORT

Executive Summary

Purpose

The purpose of this Proposal is to consider incorporating limits for residues of agricultural and veterinary chemicals that may legitimately occur in food in the *Australia New Zealand Food Standards Code* (the Code). This includes maximum residue limits (MRLs) gazetted by the Australian Pesticides and Veterinary Medicines Authority (APVMA) from April to September 2009. This Proposal also includes consideration of limits requested by industry to further align the Code with international standards. This will permit the sale of foods containing legitimate residues and protect public health and safety by minimising residues in foods consistent with the effective control of pests and diseases.

This Proposal also includes consideration of omitting Schedule 3 to Standard 1.4.2 and relocating limits for sulphur dioxide residues in blueberries, grapes and longans from Standard 1.3.1 to Standard 1.4.2. FSANZ considers that Schedule 3 may not be required and that it is appropriate to list limits relating to the approved or permitted agricultural use of chemical products in Standard 1.4.2. The proposed changes are not considered significant in relation to the protection of public health and safety.

Food Standards Australia New Zealand's (FSANZ's) role in the regulation of agricultural and veterinary chemicals is to protect public health and safety by ensuring that any potential residues in food are within appropriate safety limits and to support industry and compliance agencies by maintaining limits in the Code that reflect legitimate residues in food.

Dietary exposure assessments indicate that in relation to current reference health standards, the proposed limits do not present any public health and safety concerns. This Proposal does not include consideration of any MRLs for antibiotic residues in food.

The *Agreement between the Government of Australia and the Government of New Zealand concerning a Joint Food Standards System* (the Treaty), excludes MRLs for agricultural and veterinary chemicals in food from the system setting joint food standards. Australia and New Zealand independently and separately develop MRLs for agricultural and veterinary chemicals in food.

FSANZ will make a Sanitary and Phytosanitary notification to the World Trade Organization (WTO).

Submissions are now invited on this Report to assist FSANZ finalise the assessment.

This Proposal is being assessed under the General Procedure.

Assessing the Proposal

In assessing the Proposal and the subsequent development of food regulatory measures, FSANZ has had regard to its statutory objectives in section 18 and the following matters prescribed in section 59 of the *Food Standards Australia New Zealand Act 1991* (FSANZ Act):

- Whether costs that would arise from a food regulatory measure developed or varied as a result of the Proposal outweigh the direct and indirect benefits to the community, Government or industry that would arise from the development or variation of the food regulatory measure
- There are no other measures that would be more cost-effective than a variation to Standard 1.4.2 that could achieve the same end
- Any relevant New Zealand standards
- Any other relevant matters

Preferred Approach

To prepare draft variations to Standards 1.3.1 – Food Additives and 1.4.2 – Maximum Residue Limits.

Reasons for Preferred Approach

This Proposal has been assessed against the considerations provided for in section 59 of the FSANZ Act. FSANZ recommends the proposed draft variations to Standard 1.4.2 for the following reasons:

- MRLs serve to protect public health and safety by minimising residues in food consistent with the effective control of pests and diseases.
- Dietary exposure assessments indicate that the proposed variations do not present any public health and safety concerns.
- This approach ensures openness and transparency in relation to the residues that could reasonably occur in food.
- The proposed variations will benefit stakeholders by maintaining public health and safety while permitting the legal sale of food containing legitimate residues of agricultural and veterinary chemicals used to control pests and diseases and improve agricultural productivity.

- The APVMA has assessed appropriate residue, animal transfer, processing and metabolism studies, in accordance with *The Manual of Requirements and Guidelines – MORAG – for Agricultural and Veterinary Chemicals 1 July 2005* to support the use of chemicals on commodities as outlined in this Proposal.
- The Office of Chemical Safety (OCS) has undertaken a toxicological assessment of each chemical and has established an acceptable daily intake (ADI) and, where appropriate, an acute reference dose (ARfD).
- FSANZ has undertaken a preliminary regulation impact assessment and concluded that the proposed draft variations are necessary, cost-effective and beneficial.
- The proposed draft variations would remove inconsistencies between agricultural and food standards and provide certainty and consistency for producers, importers and Australian, State and Territory compliance agencies.
- The proposed changes are consistent with the FSANZ Act section 18 objectives.

Consultation

FSANZ is seeking public comment on this Assessment Report to assist in assessing the Proposal. Comments on, but not limited to, any impacts (costs/benefits) of the proposed variations, in particular the likely impacts on importation of food if the variations are advanced; any public health and safety considerations associated with the proposed limits; and any other affected parties would be welcome.

Invitation for Submissions

FSANZ invites public comment on this Report and the draft variations to the Code based on regulation impact principles for the purpose of preparing an amendment to the Code for approval by the FSANZ Board.

Written submissions are invited from interested individuals and organisations to assist FSANZ in further considering this Application/Proposal. Submissions should, where possible, address the objectives of FSANZ as set out in section 18 of the FSANZ Act. Information providing details of potential costs and benefits of the proposed change to the Code from stakeholders is highly desirable. Claims made in submissions should be supported wherever possible by referencing or including relevant studies, research findings, trials, surveys etc. Technical information should be in sufficient detail to allow independent scientific assessment.

The processes of FSANZ are open to public scrutiny, and any submissions received will ordinarily be placed on the public register of FSANZ and made available for inspection. If you wish any information contained in a submission to remain confidential to FSANZ, you should clearly identify the sensitive information, separate it from your submission and provide justification for treating it as confidential commercial material. Section 114 of the FSANZ Act requires FSANZ to treat in-confidence, trade secrets relating to food and any other information relating to food, the commercial value of which would be, or could reasonably be expected to be, destroyed or diminished by disclosure.

Submissions must be made in writing and should clearly be marked with the word 'Submission' and quote the correct project number and name. While FSANZ accepts submissions in hard copy to our offices, it is more convenient and quicker to receive submissions electronically through the FSANZ website using the [Changing the Code](#) tab and then through [Documents for Public Comment](#). Alternatively, you may email your submission directly to the Standards Management Officer at submissions@foodstandards.gov.au. There is no need to send a hard copy of your submission if you have submitted it by email or the FSANZ website. FSANZ endeavours to formally acknowledge receipt of submissions within 3 business days.

DEADLINE FOR PUBLIC SUBMISSIONS: 6pm (Canberra time) 4 June 2010

SUBMISSIONS RECEIVED AFTER THIS DEADLINE WILL NOT BE CONSIDERED

Submissions received after this date will only be considered if agreement for an extension has been given prior to this closing date. Agreement to an extension of time will only be given if extraordinary circumstances warrant an extension to the submission period. Any agreed extension will be notified on the FSANZ website and will apply to all submitters.

Questions relating to making submissions or the application process can be directed to the Standards Management Officer at standards.management@foodstandards.gov.au.

If you are unable to submit your submission electronically, hard copy submissions may be sent to one of the following addresses:

**Food Standards Australia New Zealand
PO Box 7186
Canberra BC ACT 2610
AUSTRALIA
Tel (02) 6271 2222**

**Food Standards Australia New Zealand
PO Box 10559
The Terrace WELLINGTON 6036
NEW ZEALAND
Tel (04) 978 5636**

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SUPPORTING DOCUMENTS

The following documents are available on the FSANZ website at
<http://www.foodstandards.gov.au/foodstandards/proposals/proposalm1005maximum4585.cfm>

- SD1: Safety Assessment Methodology
- SD2: Background Information

Introduction

Notifications were received from the Australian Pesticides and Veterinary Medicines Authority (APVMA) on 14 and 21 August 2009 seeking to vary the *Australia New Zealand Food Standards Code* (the Code). The proposed variations to the Code would align maximum residue limits (MRLs) in the Code for certain agricultural and veterinary chemicals with the APVMA MRLs listed in *The MRL Standard* and permit the sale of relevant foods legitimately treated during production.

This Proposal also includes consideration of varying MRLs for acetamiprid, azoxystrobin, deltamethrin, fenarimol, fenhexamid, fenpropathrin (new entry), fludioxonil, glyphosate, pyriproxyfen, propiconazole, spirotetramat and thiamethoxam as a result of information provided by industry. Anomalies between the Code and international standards may have implications for trade in certain foods. The proposed variations to the Code would align limits in the Code with Codex and other standards internationally and permit the sale of relevant foods containing legitimate residues at levels that do not present health or safety concerns.

This Proposal also includes consideration of omitting Schedule 3 to Standard 1.4.2 and relocating limits for sulphur dioxide residues in blueberries, grapes and longans from Standard 1.3.1 to Standard 1.4.2. FSANZ considers that Schedule 3 may not be required and that it is appropriate to list limits relating to the approved or permitted agricultural use of chemical products in Standard 1.4.2. The proposed changes are not considered significant in relation to the protection of public health and safety.

In summary, this Proposal includes consideration of MRL variations for abamectin, acetamiprid, amitrole, azoxystrobin, bentazone, beta-cyfluthrin, bupirimate, buprofezin, carfentrazone-ethyl, chlorfenapyr, clethodim, clopyralid, cyanazine, cymiazole, cypermethrin, deltamethrin, dimethomorph, diquat, etoxazole, fenarimol, fenhexamid, fenpropathrin, flubendiamide, fludioxonil, fluorine (inorganic salts), forchlorfenuron, glufosinate-ammonium, glyphosate, indoxacarb, ioxynil, iprodione, isoxaben, linuron, metalaxyl-M, methidathion, metolachlor, myclobutanil, pendimethalin, pirimicarb, propiconazole, prosulfocarb, pyrimethanil, pyriproxifen, quinoxifen, spinosad, spirotetramat, sulphur dioxide, tebuconazole, terbuthylazine (new chemical), thiamethoxam and triadimenol; relocating sulphur dioxide limits pertaining to agricultural uses from Standard 1.3.1 to Standard 1.4.2; omitting Schedule 3 to Standard 1.4.2 and consequential amendments to the Standard; and amendments to certain commodity names and classifications.

The draft variations to the Code are at **Attachment 1**. An explanatory statement of the proposed variations is at **Attachment 2A**. An outline of these variations and dietary exposure estimates is at **Attachment 2B**. The safety assessment methodology is outlined in **Supporting Document 1**; this includes an explanation of terminology.

FSANZ's role in the regulation of agricultural and veterinary chemicals is to protect public health and safety by ensuring that any potential residues in food are within appropriate safety limits and to support producers, importers and compliance agencies by maintaining limits in the Code that reflect legitimate residues in food.

In considering the issues associated with variations to limits in the Code for residues of agricultural and veterinary chemicals in food, it should be noted that the limit is the maximum level of a chemical that may be in a food, not the level that is usually present in a food. However, incorporating the limit into food legislation means that the residues of a chemical are minimised (i.e. must not exceed the MRL or other limit), irrespective of whether the dietary exposure assessment indicates that higher residues would not risk public health and safety.

Limits and variations to limits in the Code do not permit or prohibit the use of agricultural or veterinary chemicals. Other Australian Government, State and Territory legislation regulates use and control of agricultural and veterinary chemicals.

1. The Issue / Problem

Including limits for residues of agricultural and veterinary chemicals in foods in the Code has the effect of allowing the sale of food containing legitimate residues, where any residues do not exceed these limits. Variations in MRLs reflect the changing patterns of agricultural and veterinary chemicals available to chemical product users including food producers. These changes include both the development of new products and crop uses, and the withdrawal of older products following review. Where residues do not pose health or safety concerns, limits are also varied in line with international standards to reflect requirements for foods containing legitimate residues to be imported. Internationally, farmers face different pest and disease pressures and so agricultural and veterinary chemical use patterns may vary.

2. Current Standard

2.1 Background

Standard 1.4.2 lists the limits for agricultural and veterinary chemical residues which may occur in foods. Limits for residues of sulphur dioxide are currently listed in Standard 1.3.1 – Food Additives. If a limit is not listed for a particular agricultural or veterinary chemical/commodity combination, there must be no detectable residues of that chemical in that food. This general prohibition means that in the absence of the relevant limit in the Code, food may not be sold where there are detectable residues.

Variations to the Code may be required to permit the sale of foods containing legitimate residues. A dietary exposure assessment is conducted before the Code is varied to ensure that proposed limits do not present any public health or safety concerns.

Further background information on MRLs, the regulatory framework for agricultural and veterinary chemicals and the FSANZ assessment process for incorporating limits, including MRLs for antibiotic substances, in the Code is provided at **Supporting Document 2**.

3. Objectives

In assessing this Proposal, FSANZ aims to ensure that approving the proposed draft variations does not present public health and safety concerns and that the sale of food containing legitimate residues is permitted.

In developing or varying a food standard, FSANZ is required by its legislation to meet three primary objectives which are set out in section 18 of the FSANZ Act. These are:

- the protection of public health and safety; and
- the provision of adequate information relating to food to enable consumers to make informed choices; and
- the prevention of misleading or deceptive conduct.

In developing and varying standards, FSANZ must also have regard to:

- the need for standards to be based on risk analysis using the best available scientific evidence;
- the promotion of consistency between domestic and international food standards;
- the desirability of an efficient and internationally competitive food industry;
- the promotion of fair trading in food; and
- any written policy guidelines formulated by the Ministerial Council.

For the reasons set out in this Report, the proposed draft variations to the Code are consistent with the FSANZ Act section 18 objectives.

4. Assessment Approach

FSANZ's primary role in developing food regulatory measures for agricultural and veterinary chemicals is to ensure that the potential residues in food are within reference health standards. FSANZ conducts and reviews dietary exposure assessments in accordance with internationally accepted practices and procedures.

In assessing the public health and safety implications of chemical residues, FSANZ considers the dietary exposure to chemical residues from potentially treated foods in the diet by comparing the dietary exposure with the relevant reference health standard. FSANZ will not approve variations to limits in the Code where dietary exposure to the residues of a chemical could risk public health and safety.

The steps undertaken in conducting a dietary exposure assessment are:

- determining the residues of a chemical in a treated food; and
- calculating the dietary exposure to a chemical from relevant foods, using food consumption data from national nutrition surveys and comparing this to the relevant reference health standard.

The estimated dietary exposure to a chemical is compared to the relevant reference health standard/s for that chemical in food (i.e. the acceptable daily intake (ADI) and/or the acute reference dose (ARfD)). FSANZ considers that dietary exposure to the residues of a chemical is acceptable where the best estimate of this exposure does not exceed the relevant standard/s.

The safety assessment methodology is further outlined in **Supporting Document 1**.

RISK ASSESSMENT

5. Risk Assessment Summary

FSANZ has reviewed the dietary exposure assessments submitted by the APVMA and conducted dietary exposure assessments to assess the limits requested by industry. Using the best available scientific data and internationally recognised risk assessment methodology, FSANZ concluded that in relation to current reference health standards, setting the limits as proposed does not present any public health and safety concerns.

The additional safety factors inherent in calculation of the ADI and ARfD mean that there is negligible risk to public health and safety when estimated exposures are below these reference health standards.

Risk Management

6. Options

After the submission period, the following options are available:

1. Option 1 – approve the draft variations
2. Option 2 – approve the draft variations subject to such amendments as FSANZ considers necessary
3. Option 3 – reject the draft variations

7. Impact Analysis

The impact analysis represents likely impacts based on available information. The impact analysis is designed to assist in the process of identifying affected parties and any alternative options consistent with the objective of the proposed changes. Information from public submissions is sought to further assess the proposed changes.

The draft variations may be amended and option 2 recommended for approval where the need is identified. For example, an MRL may be retained rather than reduced or deleted where the necessity for the MRL to allow for the importation and sale of safe food is identified through consultation. Further information to assist in identifying implications for imported foods is provided in section 9 of this Report and the requested variations are outlined in **Attachments 2A** and **2B**.

7.1 Affected Parties

The parties affected by proposed amendments include:

- consumers
- growers and producers
- importers of agricultural produce and food products
- the chemical industry
- Australian and New Zealand Government, State and Territory agencies involved in monitoring and regulating the use of agricultural and veterinary chemicals in food and the potential resulting residues

7.2 Benefit Cost Analysis

7.2.1 Option 1 – approve the draft variations

This option may contribute to community confidence that regulatory authorities are maintaining standards to minimise residues of agricultural and veterinary chemicals in the food supply.

FSANZ does not consider there to be any dietary exposure implications associated with the proposed approval. The risk assessment has determined that there are no public health or safety concerns associated with the proposed variations. No additional costs to consumers have been identified.

Progressing this option benefits growers and producers as agricultural and food standards are further aligned. This means that foods produced in accordance with agricultural Standards and legislation may be sold under food legislation as MRL variations are incorporated in the Code. The proposed variations are unlikely to result in any costs for producers as changes in use patterns are made as required; current proper use results in compliance with the proposed variations already.

Importers may benefit or be disadvantaged by the approval of the proposed draft variations. Additional or increased MRLs may benefit importers and consequently consumers in that this may extend the options to source safe foods. Any MRL deletions or reductions have the potential to restrict importation of foods and could potentially result in higher food prices and a reduced product range available to consumers.

This option benefits Australian Government, State and Territory agencies in that it serves to further harmonise agricultural and food standards. This is of particular assistance to compliance agencies. Achieving further consistency between agricultural and food legislation would minimise compliance costs to primary producers and assist in efficient enforcement of regulations. This option is unlikely to result in discernable costs to Government agencies, although an awareness of changes in the standards for residues in food would be needed and there may be minimal impacts associated with slight changes to residue monitoring programs.

Interested parties are invited to comment on any impacts of the proposed variations during the public consultation period. This is to ensure that any adverse consequences of the proposed variations can be addressed. Imported foods and Codex MRLs are addressed in section 9 of this Report.

7.2.2 Option 2 – approve the draft variations subject to such amendments as FSANZ considers necessary

FSANZ will consider any comments received and may amend the draft variations following further assessment.

7.2.3 Option 3 – reject the draft variations

This option would allow inconsistencies between agricultural and food legislation to perpetuate as the Code would not reflect legitimate use of chemical products in Australia as determined by the APVMA. This may result in foods legitimately treated during production not being permitted for sale. Producers would incur significant costs. This may also create uncertainty, inefficiency and confusion in the enforcement of regulations. In addition, the anomalies between the Code and international standards identified by industry would perpetuate and may have implications for trade in certain foods. This would impact negatively on all affected parties and producers, industry and compliance agencies in particular.

Importers may benefit if proposed MRL deletions or reductions are not progressed as the continuity of existing limits could be relied upon. However, there is scope under current processes to retain specific MRLs where the necessity for the MRL to continue to allow the importation and sale of safe food is identified through consultation. This is discussed in section 9 of this Report.

Importers and consequently consumers may be disadvantaged where proposed additional or increased MRLs are not progressed as this may unnecessarily limit sources of certain foods.

7.2.4 Summary

FSANZ conducted a Best Practice Regulation Preliminary Assessment and concluded that business compliance costs and other impacts on business, individuals, regulatory agencies and the economy are low or nil. The regulatory proposal does not impose impacts on business, individuals, regulatory agencies or the economy that warrant further analysis. The changes to regulation are machinery in nature involving technical variations to the Standard which will not have appreciable impacts and are consistent with existing policy.

FSANZ consulted with the Office of Best Practice Regulation (OBPR) on the need for the preparation of a regulation impact statement (RIS) under the Council of Australian Governments' requirements. The OBPR concluded that the proposed changes are minor and do not substantially alter existing arrangements. The OBPR advised that a RIS is therefore not required.

7.3 Comparison of Options

In assessing proposed variations to the Code, FSANZ considers the impact of various regulatory and non-regulatory options on all sectors of the community, including consumers, food industries and governments in Australia.

FSANZ recommends approving option 1 – approve the draft variations for the following reasons:

- There are no public health and safety concerns associated with the proposed variations.
- This approach ensures openness and transparency in relation to the residues that could reasonably occur in food.
- The changes would minimise potential costs to primary producers, rural and regional communities and importers in terms of permitting the sale of food containing legitimate residues.
- The changes would minimise residues in food consistent with the effective use of agricultural and veterinary chemicals to control pests and diseases.
- The changes would further align the Code with international standards.
- The changes would remove inconsistencies between agricultural and food standards and assist compliance agencies.

Option 2 may be recommended at the Approval stage subject to the need for any required amendments being identified through consultation and further assessment.

Option 3 is an undesirable option because potential substantial costs to primary producers may result. Additional costs may impact negatively on their viability and in turn the viability of the rural and regional communities that depend upon the sale of agricultural produce. This option may restrict the opportunity for importers to source safe produce or foods internationally and potentially impact consumers through higher food prices and limited choice.

Also, consequent inconsistencies between agricultural and food legislation could have negative impacts on compliance costs for producers, perception problems in export markets and undermine the efficient enforcement of standards for chemical residues.

The benefits of progressing option 1 outweigh any associated costs.

Communication and Consultation Strategy

8. Communication

FSANZ consideration of amending limits in the Code for residues of agricultural or veterinary chemicals in food does not normally generate public interest. FSANZ adopts a basic communication strategy, with a focus on alerting the community that a change to the Code is being contemplated.

FSANZ publishes the details of proposed changes and subsequent assessment reports on its website, notifies the community of the period of public consultation through newspaper advertisements, and issues media releases drawing attention to proposed Code amendments. Once the Code has been amended, FSANZ incorporates the changes in the website version of the Code and, through its email and telephone information service, responds to industry enquiries.

Should the media show an interest in any of the chemicals being assessed, FSANZ or the APVMA can provide background information as required.

9. Consultation

FSANZ is seeking public comment on the proposed changes to the Code outlined in this Report to assist in finalising the assessment. Comments on, but not limited to, any impacts (costs/benefits) of the proposed variations, in particular the likely impacts on importation of food if specific variations are advanced; any public health and safety considerations associated with the proposed changes; and any other affected parties would be useful.

9.1 World Trade Organization (WTO)

As a member of the World Trade Organization (WTO), Australia is obligated to notify WTO member nations where proposed mandatory regulatory measures are inconsistent with any existing or imminent international standards and the proposed measure may have a significant effect on trade.

Limits prescribed in the Code constitute a mandatory requirement applying to all food products of a particular class whether produced domestically or imported. Food products with residues exceeding the relevant limit listed in the Code cannot legally be supplied in Australia.

This Proposal includes consideration of varying limits in the Code for residues of agricultural and veterinary chemicals in food that are addressed in the international Codex standard. Limits in the Proposal relate to chemical residues that may occur in heavily traded agricultural commodities that may indirectly have a significant effect on trade of derivative food products between WTO members.

This Proposal will be notified as a Sanitary and Phytosanitary (SPS) measure in accordance with the WTO Agreement on the Application of SPS Measures as the primary objective of the measure is to support the regulation of the use of agricultural and veterinary chemical products to protect human, animal and plant health and the environment.

9.2 Codex Alimentarius Commission Standards

Codex standards are used as the relevant international standard or basis as to whether a new or changed standard requires a WTO notification.

FSANZ may consider varying limits for residues of agricultural or veterinary chemicals in food in a Proposal where interested parties have identified anomalies between the Code and international standards that may result in adverse impacts. FSANZ must have regard to its WTO obligations, the promotion of consistency between domestic and international food standards; and the promotion of fair trading in food. These matters encompass a consideration of international standards and trade issues. The assessment gives careful consideration to public health and safety.

Industry provided information that discrepancies between the Code and international standards may present barriers to trade in certain foods. This Proposal includes proposed limits for acetamiprid, azoxystrobin, deltamethrin, fenarimol, fenhexamid, fenpropathrin, fludioxonil, glyphosate, pyriproxyfen, propiconazole, spirotetramat and thiamethoxam to address these discrepancies. Further detail is provided at **Attachment 2B**. The proposed variations to the Code would align limits in the Code with international standards and permit the sale of relevant foods containing legitimate residues that do not present health or safety concerns.

The following table lists proposed limits where there is a corresponding Codex limit.

Chemical Food	Proposed limit ^{††} mg/kg	Codex limit mg/kg
Abamectin Almonds	T*0.01	*0.01
Azoxystrobin Cranberry Horseradish Radish Stone fruits	0.5 T3 0.3 1.5	0.5 Root and tuber vegetables 1 2
Bentazone Podded pea (young pods) (snow and sugar snap)	T0.05	Garden pea (young pods) 0.2
Clethodim Beans [except broad bean and soya bean]	*0.1	Beans, except broad bean and soya bean *0.5
Deltamethrin Tea, green, black	5	5
Fenarimol Cherries	1	1
Fenhexamid Stone fruits [except plums]	10	Cherries 7
Fenpropathrin Tea, green, black	2	2
Fludioxonil Broccoli Stone fruits	T0.7 5	0.7 5
Pirimicarb Sweet corn (corn-on-the-cob)	T0.1	Sweet corn (kernels) 0.05
Propiconazole Cranberry	0.3	0.3

Chemical Food	Proposed limit ^{†‡} mg/kg	Codex limit mg/kg
Spirotetramat Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas [except Brussels sprouts] Brussels sprouts Edible offal (mammalian) Meat (mammalian)	7 1 0.05 *0.01	Cabbages, Head 2 Flowerhead brassicas 1 0.03 Meat (from mammals other than marine mammals) *0.01
Milks Stone fruits	*0.005 4.5	*0.005 3

[†] Note that a 'T' indicates that the limit is temporary.

[‡] An asterisk indicates that the limit is at or about the limit of analytical quantification.

FSANZ invites comment on any possible ramifications of approving the proposed MRLs.

9.3 New Zealand Standards

All imported and domestically produced food sold in New Zealand (except for food imported from Australia) must comply with the New Zealand (Maximum Residue Limits of Agricultural Compounds) Food Standards 2010 and amendments (the New Zealand MRL Standards).

Under the New Zealand MRL Standards, agricultural chemical residues in food must comply with the specific MRLs listed in the Standards. The New Zealand MRL Standards also include a provision for residues of up to 0.1 mg/kg for agricultural chemical / commodity combinations not specifically listed. If the food is imported, it may comply with Codex MRLs. Further information about the New Zealand MRL Standards is available on the New Zealand Food Safety Authority website at <http://www.nzfsa.govt.nz/registers-lists/nz-mrl/>.

Limits in the Code and in the New Zealand MRL Standards may differ for a number of legitimate reasons including differing use patterns for chemical products as a result of varying pest and disease pressures and varying climatic conditions.

The following table lists the proposed variations to MRLs where there is a corresponding MRL in the New Zealand Standards.

Chemical Food	Proposed MRL [†] mg/kg	NZ MRL [‡] mg/kg
Clethodim Beans [except broad bean and soya bean] Rhubarb	T0.5 0.1	Legume vegetables 1 Stem vegetables 1
Cyanazine Podded pea (young pods) (snow and sugar snap)	0.05	Peas 0.02
Diquat Vegetables [except beans; broad bean; onion, bulb; peas; potato; pulses; sugar beet]	*0.05	Vegetables (except beans onions and peas) *0.05
Pirimicarb Chervil Mizuna Rucola (rocket) Sweet (corn corn-on-the-cob)	T20 T20 T20 T0.1	Leafy vegetables 1 Fruiting vegetables 1

Chemical Food	Proposed MRL [†] mg/kg	NZ MRL [‡] mg/kg
Thiamethoxam Fruiting vegetables, other than cucurbits	T0.05	Sweetcorn *0.02

[†] Note that a 'T' indicates that the limit is temporary.

[‡] An asterisk indicates that the limit is at or about the limit of analytical quantification.

FSANZ requests comment on the proposed MRLs in relation to the corresponding New Zealand MRLs.

9.4 Imported foods

Internationally, countries set MRLs according to good agricultural practice (GAP) or good veterinary practice (GVP). Agricultural and veterinary chemicals are used differently in different countries around the world as pests, diseases and environmental factors differ and because product use patterns differ. This means that residues in imported foods may be legitimately different from those in domestically produced foods.

Deletions or reductions of MRLs may impact imported foods that may comply with existing MRLs even though these existing MRLs are no longer required for domestically produced food. This is because imported foods may contain residues consistent with the MRLs proposed for deletion or reduction.

FSANZ is committed to ensuring that the implications of MRL variations are considered. Under the current process for considering variations to the Code, FSANZ encourages submissions including specific data demonstrating a need for certain MRLs to be retained or varied. FSANZ will consider retaining MRLs proposed for deletion or reduction where these MRLs are necessary to continue to allow the sale of safe food; and where the MRLs are supported by adequate data or information demonstrating that the residues associated with these MRLs do not raise any public health or safety concerns. Further information on data requirements may be obtained from FSANZ.

To assist in identifying possible impacts on imported foods, FSANZ has compiled the following table of foods where the MRLs are proposed for deletion or reduction. All the proposed MRL variations to the Code are at **Attachment 1** and the requested changes are outlined in more detail in **Attachments 2A** and **2B**.

Chemical Food
Cymiazole Cattle fat Cattle kidney Cattle liver Cattle meat
Bupirimate Peppers
Fluorine (inorganic salts) Cereal grains Dried fruits Grapes Peanut Tree nuts Wheat germ

FSANZ requests comment on any possible ramifications for imported foods of the proposed variations.

9.5 Chemical groups

Standard 1.4.2 provides for certain restrictions on residues of chemicals in the same group in food. Chemical groups are listed in Schedule 3 to the Standard. Chemicals with similar structure or modes of action are grouped together. The intent of these requirements is to limit residues in food of similar chemicals.

FSANZ proposes to omit subclause 4(3) and Schedule 3 from Standard 1.4.2. The proposed draft variations to the Code are at **Attachment 1**. Further detail is provided at **Attachments 2A** and **2B**. FSANZ considers that these provisions may not be required for the following reasons:

- The Standard already limits chemical residues in food. The risk analysis includes an assessment of dietary exposure to chemical residues. There is negligible public health protection basis for further restricting residues of chemicals in the same group in food.
- MRLs relate to contemporary use of chemical products and are not health limits. FSANZ understands that contemporary GAP ensures that chemicals in different groups are rotated to manage resistance issues and that as such, residues of chemicals in the same group are unlikely to occur in food.

If it is considered necessary to restrict residues of chemicals in a certain group in food, this can be assessed in accordance with risk analysis principles and, where appropriate, provided for in the Code.

FSANZ requests comment on any ramifications for public health and safety or compliance monitoring of the proposed deletion of chemical group provisions.

9.6 Sulphur dioxide residue limits

9.6.1 *Proposed temporary MRL for strawberries*

FSANZ is proposing to include a temporary MRL for sulphur dioxide residues in strawberries of T30 mg/kg in the Code as recommended by the APVMA.

The APVMA has advised that the MRL was established to facilitate a small scale research permit current until June 2012. The permit allows foliar pre-harvest treatment of a maximum of 200 strawberry plants for control of botrytis rot. The MRL is based on dip retention data rather than residue data from application according to the proposed use pattern. This is considered to be very conservative and to overestimate the likely residue from foliar use. The data estimated a maximum residue of 12 mg/kg and a very conservative MRL was proposed. Generation of additional residue data is required to allow refinement of the MRL if the applicant seeks to renew the permit.

FSANZ understands that it is unlikely that significant quantities of fruit will be available to consumers. The permit does not preclude sale of the fruit for human consumption however, and as such an MRL is required.

FSANZ aims to ensure that legitimate residues in food do not risk public health and safety and that the sale of food containing such residues is permitted. FSANZ recognises that sulphite exposure is an issue for sensitive consumers. Standard 1.2.3 – Mandatory Warning and Advisory Statements and Declarations provides for sulphites in concentrations of 10 mg/kg or more in food to be declared for consumer information.

FSANZ considers that the risk of illness in consumers who may be sensitive to residues is unlikely to increase following the potential inclusion in the Code of a temporary MRL for sulphur dioxide residues in strawberries of T30 mg/kg.

9.6.2 Proposed relocation of limits from Standard 1.3.1 to Standard 1.4.2

FSANZ proposes to relocate the limits for residues of sulphur dioxide in blueberries, grapes and longans from Standard 1.3.1 to Standard 1.4.2.

Limits for sulphur dioxide residues that may be present in food following registered or permitted agricultural use of the chemical have previously been included in Standard 1.3.1 – Food Additives. Currently maximum permitted levels of 10 mg/kg are listed in Standard 1.3.1 for sulphur dioxide residues in blueberries, grapes packed with permeable envelopes and the edible portion of longans. Standard 1.3.1 is a joint Standard. FSANZ considers that such limits are more appropriately included in Standard 1.4.2 – Maximum Residue Limits.

Standard 1.4.2 lists the maximum permissible limits for residues of agricultural and veterinary chemicals in food. The Standard applies in Australia only. The *Agreement between the Government of Australia and the Government of New Zealand concerning a Joint Food Standards System* (the Treaty) excludes MRLs for agricultural and veterinary chemicals in food from the system setting joint food standards. Australia and New Zealand independently and separately develop MRLs for agricultural and veterinary chemicals in food. Including limits in a joint standard for residues that may occur in food as a result of agricultural use of a chemical may have unintended repercussions for New Zealand.

In addition, FSANZ notes that exposure to sulphur dioxide from blueberries, grapes, longans and strawberries is minor compared to exposure from other dietary sources.

FSANZ requests comment on any impacts of the proposed relocation of sulphur dioxide limits.

Conclusion

11. Conclusion and Preferred Option

This Proposal has been assessed against the considerations provided for in section 59 of the FSANZ Act.

Preferred Approach

To prepare draft variations to Standards 1.3.1 – Food Additives and 1.4.2 – Maximum Residue Limits.

11.1 Reasons for Preferred Approach

FSANZ recommends the proposed draft variations to Standards 1.3.1 and 1.4.2 for the following reasons:

- MRLs serve to protect public health and safety by minimising residues in food consistent with the effective control of pests and diseases.
- Dietary exposure assessments indicate that the proposed variations do not present any public health and safety concerns.
- This approach ensures openness and transparency in relation to the residues that could reasonably occur in food.
- The proposed variations will benefit stakeholders by maintaining public health and safety while permitting the legal sale of food containing legitimate residues of agricultural and veterinary chemicals used to control pests and diseases and improve agricultural productivity.
- The APVMA has assessed appropriate residue, animal transfer, processing and metabolism studies, in accordance with *The Manual of Requirements and Guidelines – MORAG – for Agricultural and Veterinary Chemicals 1 July 2005* to support the use of chemicals on commodities as outlined in this Proposal.
- The Office of Chemical Safety (OCS) has undertaken a toxicological assessment of each chemical and has established an ADI and, where appropriate, an ARfD.
- FSANZ has undertaken a preliminary regulation impact assessment and concluded that the proposed draft variations are necessary, cost-effective and beneficial.
- The proposed draft variations would remove inconsistencies between agricultural and food standards and provide certainty and consistency for producers, importers and Australian, State and Territory compliance agencies.
- The proposed changes are consistent with the FSANZ Act section 18 objectives.

12. Implementation and Review

The use of chemical products and MRLs are under constant review as part of the APVMA Chemical Review Program. In addition, regulatory agencies continue to monitor health, agricultural and environmental issues associated with chemical product use. Residues in food are also monitored through:

- State and Territory residue monitoring programs
- Australian Government programs such as the National Residue Survey
- dietary exposure studies such as the Australian Total Diet Study.

These monitoring programs and the continual review of the use of agricultural and veterinary chemicals mean that there is considerable scope to review limits in the Code.

It is proposed that the variations in this Proposal should take effect on gazettal and that the limits be subject to existing monitoring arrangements.

ATTACHMENTS

1. Draft variations to the *Australia New Zealand Food Standards Code*
- 2A. Explanatory statement of draft variations to Standards 1.3.1 and 1.4.2
- 2B. Summary of proposed MRLs and technical amendments in Proposal M1005

Draft variations to the *Australia New Zealand Food Standards Code*

Subsection 87(8) of the FSANZ Act provides that standards or variations to standards are legislative instruments, but are not subject to disallowance or sunseting

To commence: on gazettal

[1] **Standard 1.3.1** of the *Australia New Zealand Food Standards Code* is varied by –

[1.1] *omitting from* Schedule 1, *under item* 4.1 Unprocessed fruits and vegetables –

blueberries

220 221 222 223	Sulphur dioxide and sodium	10	mg/kg
224 225 228	and potassium sulphites		

grapes packed with permeable envelopes

220 221 222 223	Sulphur dioxide and sodium	10	mg/kg
224 225 228	and potassium sulphites		

longan

220 221 222 223	Sulphur dioxide and sodium	10	mg/kg	edible aril only, that is, the edible portion of the fruit
224 225 228	and potassium sulphites			

[2] **Standard 1.4.2** of the *Australia New Zealand Food Standards Code* is varied by –

[2.1] *omitting from the* Purpose –

Schedule 3 groups certain agricultural or veterinary chemicals according to their chemical groups.

[2.2] *omitting subclause* 4(3) *and the* Editorial note *following that subclause, substituting* –

(3) Deleted.

[2.3] *omitting wherever occurring in* Schedule 1 *and* Schedule 4 *the text in* Column 1 *of the* Table *to this sub-item, substituting the text in* Column 2.

Table to sub-item 2.3

Column 1 Omit ...	Column 2 Substitute ...
CHILLI	CHILI
PLUM (INCLUDING PRUNES)	PLUMS (INCLUDING PRUNES)

[2.4] *omitting from* Schedule 1 *all entries for the following chemicals* –

- Cymiazole
- Fluorine (inorganic salts)
- Sulphur dioxide

[2.5] omitting from Schedule 1 the chemical residue definition for the chemical appearing in Column 1 of the Table to this sub-item, substituting the chemical residue definition appearing in Column 2 –

COLUMN 1	COLUMN 2
ACETAMIPRID	COMMODITIES OF PLANT ORIGIN: ACETAMIPRID COMMODITIES OF ANIMAL ORIGIN: SUM OF ACETAMIPRID AND N-DEMETHYL ACETAMIPRID ((E)-N ¹ -[(6-CHLORO-3-PYRIDYL)METHYL]-N ² -CYANOACETAMIDINE), EXPRESSED AS ACETAMIPRID

[2.6] inserting in Schedule 1 –

FENPROPATHRIN FENPROPATHRIN	
TEA, GREEN, BLACK	2
METALAXYL-M SEE METALAXYL	
SULPHUR DIOXIDE SULPHUR DIOXIDE	
BLUEBERRIES	10
LONGAN, EDIBLE ARIL	10
STRAWBERRY	T30
TABLE GRAPES	10
TERBUTHYLAZINE TERBUTHYLAZINE	
EDIBLE OFFAL (MAMMALIAN)	T*0.01
EGGS	T*0.01
MEAT (MAMMALIAN)	T*0.01
MILKS	T*0.01
POULTRY, EDIBLE OFFAL OF	T*0.01
POULTRY MEAT	T*0.01
PULSES	T*0.02
RAPE SEED (CANOLA)	T*0.02

[2.7] omitting from Schedule 1 the foods and associated MRLs for each of the following chemicals –

CYPERMETHRIN CYPERMETHRIN, SUM OF ISOMERS	
PARSLEY	T1
DIQUAT DIQUAT CATION	
VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	0.05
INDOXACARB SUM OF INDOXACARB AND ITS R-ISOMER	
LEAFY VEGETABLES [EXCEPT LETTUCE, HEAD; RUCOLA]	5

LINURON SUM OF LINURON PLUS 3,4-DICHLOROANILINE, EXPRESSED AS LINURON	
HERBS [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	T0.5
KAFFIR LIME LEAVES	T0.5
LEMON BALM	T0.5
LEMON VERBENA	T0.5
METHIDATHION METHIDATHION	
VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	0.1
PIRIMICARB SUM OF PIRIMICARB, DEMETHYL-PIRIMICARB AND THE N-FORMYL-(METHYLAMINO) ANALOGUE (DEMETHYLFORMAMIDO-PIRIMICARB), EXPRESSED AS PIRIMICARB	
LEAFY VEGETABLES	T5
VEGETABLES [EXCEPT LEAFY VEGETABLES; LUPIN (DRY); SOYA BEAN (DRY)]	1
THIAMETHOXAM COMMODITIES OF PLANT ORIGIN: THIAMETHOXAM COMMODITIES OF ANIMAL ORIGIN: SUM OF THIAMETHOXAM AND N-(2-CHLORO-THIAZOL-5- YLMETHYL)-N'-METHYL-N'-NITRO-GUANIDINE, EXPRESSED AS THIAMETHOXAM	
TOMATO	*0.02

[2.8] inserting in alphabetical order in Schedule 1, the foods and associated MRLs for each of the following chemicals –

ABAMECTIN SUM OF AVERMECTIN B1A, AVERMECTIN B1B AND (Z)-8,9 AVERMECTIN B1A, AND (Z)-8,9 AVERMECTIN B1B	
ALMONDS	T*0.01
BLACKBERRIES	T0.1
CHERVIL	T0.5
CORIANDER (LEAVES, STEM, ROOTS)	T0.5
HERBS	T0.5
LEMON BALM	T0.5
MIZUNA	T0.5
RASPBERRIES, RED, BLACK	T0.1
RUCOLA (ROCKET)	T0.5

ACETAMIPRID COMMODITIES OF PLANT ORIGIN: ACETAMIPRID COMMODITIES OF ANIMAL ORIGIN: SUM OF ACETAMIPRID AND N-DIMETHYL ACETAMIPRID ((E)- N ¹ -[(6-CHLORO-3-PYRIDYL)METHYL]-N ² - CYANOACETAMIDINE), EXPRESSED AS ACETAMIPRID	
STONE FRUITS [EXCEPT PLUMS]	1
AMITROLE AMITROLE	
HOPS, DRY	T*0.01
OILSEED	*0.01
PULSES	*0.01
AZOXYSTROBIN AZOXYSTROBIN	
CRANBERRY	0.5
HORSERADISH	T3
STONE FRUITS	1.5

BENTAZONE BENTAZONE	
PODDED PEA (YOUNG PODS) (SNOW AND SUGAR SNAP)	T0.05
BUPROFEZIN BUPROFEZIN	
CHERVIL	T50
CORIANDER (LEAVES, STEM, ROOTS)	T50
HERBS	T50
MIZUNA	T50
RUCOLA (ROCKET)	T50
CARFENTRAZONE-ETHYL CARFENTRAZONE-ETHYL	
HOPS, DRY	T*0.05
CHLORFENAPYR CHLORFENAPYR	
CHERVIL	T5
CORIANDER (LEAVES, STEM, ROOTS)	T5
HERBS	T5
MIZUNA	T5
RUCOLA (ROCKET)	T5
CLOPYRALID CLOPYRALID	
HOPS, DRY	T5
CYANAZINE CYANAZINE	
PODDED PEA (YOUNG PODS) (SNOW AND SUGAR SNAP)	0.05
CYFLUTHRIN CYFLUTHRIN, SUM OF ISOMERS	
LEMON ASPEN	T1
CYPERMETHRIN CYPERMETHRIN, SUM OF ISOMERS	
HERBS	T5
LEMON BALM	T5
DELTAMETHRIN DELTAMETHRIN	
TEA, GREEN, BLACK	5
DIMETHOMORPH SUM OF E AND Z ISOMERS OF DIMETHOMORPH	
BRASSICA LEAFY VEGETABLES	T2
DIQUAT DIQUAT CATION	
HOPS, DRY	T0.2

VEGETABLES [EXCEPT BEANS; BROAD BEAN; ONION, BULB; PEAS; POTATO; PULSES; SUGAR BEET]	*0.05
ETOXAZOLE ETOXAZOLE	
CHERVIL	T1
CORIANDER (LEAVES, STEM, ROOTS)	T1
HERBS	T1
MIZUNA	T1
RUCOLA (ROCKET)	T1
FENARIMOL FENARIMOL	
CHERRIES	1
FENHEXAMID FENHEXAMID	
CHERVIL	T15
CORIANDER (LEAVES, STEM, ROOTS)	T15
HERBS	T15
MIZUNA	T15
RUCOLA (ROCKET)	T15
STONE FRUITS [EXCEPT PLUMS]	10
FLUDIOXONIL <i>COMMODITIES OF ANIMAL ORIGIN: SUM OF FLUDIOXONIL AND OXIDISABLE METABOLITES, EXPRESSED AS FLUDIOXONIL</i> <i>COMMODITIES OF PLANT ORIGIN: FLUDIOXONIL</i>	
BROCCOLI	T0.7
STONE FRUITS	5
FORCHLORFENURON FORCHLORFENURON	
BLUEBERRIES	T*0.01
MANGO	T*0.01
PLUMS (INCLUDING PRUNES)	T*0.01
PRUNES	T*0.01
GLUFOSINATE AND GLUFOSINATE-AMMONIUM SUM OF GLUFOSINATE-AMMONIUM, N-ACETYL GLUFOSINATE AND 3-[HYDROXY(METHYL)- PHOSPHINOYL] PROPIONIC ACID, EXPRESSED AS GLUFOSINATE (FREE ACID)	
HOPS, DRY	T0.2
GLYPHOSATE SUM OF GLYPHOSATE AND AMINOMETHYLPHOSPHONIC ACID (AMPA) METABOLITE, EXPRESSED AS GLYPHOSATE	
TEA, GREEN, BLACK	2
INDOXACARB SUM OF INDOXACARB AND ITS <i>R</i> -ISOMER	
ASPARAGUS	T1

CHERRIES	T2
CHERVIL	T10
LEAFY VEGETABLES [EXCEPT CHERVIL; LETTUCE, HEAD; MIZUNA; RUCOLA]	5
LEMON BALM	T10
MIZUNA	T10
IOXYNIL IOXYNIL	
ONION, WELSH	T3
IPRODIONE IPRODIONE	
CELERIAC	T1
ISOXABEN ISOXABEN	
HOPS, DRY	T*0.01
LINURON SUM OF LINURON PLUS 3,4-DICHLOROANILINE, EXPRESSED AS LINURON	
CHERVIL	T1
CORIANDER (LEAVES, STEM, ROOTS)	T1
HERBS	T1
LEMON VERBENA (DRY LEAVES)	T1
MIZUNA	T1
RUCOLA (ROCKET)	T1
METALAXYL METALAXYL	
DILL	T0.3
METHIDATHION METHIDATHION	
DATE	T*0.01
DATES, DRIED OR DRIED AND CANDIED	T*0.01
VEGETABLES [EXCEPT GARLIC; LETTUCE, HEAD; LETTUCE, LEAF; ONION, BULB; ROOT AND TUBER VEGETABLES]	0.1
METOLACHLOR METOLACHLOR	
CELERY	T0.05
CHARD (SILVER BEET)	T*0.01
ONION, WELSH	*0.01
PULSES [EXCEPT SOYA BEAN (DRY)]	T*0.05
SHALLOT	*0.01
SPINACH	T*0.01
SPRING ONION	*0.01
MYCLOBUTANIL MYCLOBUTANIL	
CHERVIL	T2

CORIANDER (LEAVES, STEM, ROOTS)	T2
HERBS	T2
MIZUNA	T2
RUCOLA (ROCKET)	T2
PENDIMETHALIN PENDIMETHALIN	
HOPS, DRY	T*0.05
PIRIMICARB SUM OF PIRIMICARB, DEMETHYL-PIRIMICARB AND THE <i>N</i> -FORMYL-(METHYLAMINO) ANALOGUE (DEMETHYLFORMAMIDO-PIRIMICARB), EXPRESSED AS PIRIMICARB	
CHERVIL	T20
CORIANDER (LEAVES, STEM, ROOTS)	T20
HERBS	T20
LEAFY VEGETABLES [EXCEPT CHERVIL; MIZUNA; RUCOLA]	T5
LEMON BALM	T20
MIZUNA	T20
RUCOLA (ROCKET)	T20
SWEET CORN (CORN-ON-THE-COB)	T0.1
VEGETABLES [EXCEPT LEAFY VEGETABLES; LUPIN (DRY); SOYA BEAN (DRY); SWEET CORN (CORN-ON-THE-COB)]	1
PROPICONAZOLE PROPICONAZOLE	
CHERVIL	T10
CORIANDER (LEAVES, STEM, ROOTS)	T10
CRANBERRY	0.3
HERBS	T10
LEMON BALM	T10
MIZUNA	T10
RADISH	T0.2
RUCOLA (ROCKET)	T10
PROSULFOCARB PROSULFOCARB	
PULSES	T*0.01
PYRIMETHANIL PYRIMETHANIL	
PODDED PEA (YOUNG PODS) (SNOW AND SUGAR SNAP)	T2
PYRIPROXYFEN PYRIPROXYFEN	
HERBS	T5
STONE FRUITS	1
QUINOXYFEN QUINOXYFEN	
CHERVIL	T5

CORIANDER (LEAVES, STEM, ROOTS)	T5
HERBS	T5
MIZUNA	T5
RUCOLA (ROCKET)	T5
SPINOSAD SUM OF SPINOSYN A AND SPINOSYN D	
ONION, WELSH	0.3
SHALLOT	0.3
SPRING ONION	0.3
SPIROTETRAMAT SUM OF SPIROTETRAMAT, AND CIS-3-(2,5-DIMETHYLPHENYL)-4-HYDROXY-8-METHOXY-1-AZASPIRO[4.5]DEC-3-EN-2-ONE, EXPRESSED AS SPIROTETRAMAT	
STONE FRUITS	4.5
TEBUCONAZOLE TEBUCONAZOLE	
CHERVIL	T0.5
CORIANDER (LEAVES, STEM, ROOTS)	T0.5
HERBS	T0.5
LEMON BALM	T0.5

MIZUNA	T0.5
RUCOLA (ROCKET)	T0.5
THIAMETHOXAM COMMODITIES OF PLANT ORIGIN: THIAMETHOXAM COMMODITIES OF ANIMAL ORIGIN: SUM OF THIAMETHOXAM AND N-(2-CHLORO-THIAZOL-5-YLMETHYL)-N'-METHYL-N'-NITRO-GUANIDINE, EXPRESSED AS THIAMETHOXAM	
BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGES, FLOWERHEAD BRASSICAS	T0.5
BRASSICA LEAFY VEGETABLES	T2
FRUITING VEGETABLES, OTHER THAN CUCURBITS	T0.05
LEAFY VEGETABLES	T2
STONE FRUITS	0.5
TRIADIMENOL TRIADIMENOL SEE ALSO TRIADIMEFON	
LEMON GRASS	T*0.05

[2.9] omitting from Schedule 1, under the entries for the following chemicals, the Maximum Residue Limit for the food, substituting –

AZOXYSTROBIN AZOXYSTROBIN	
RADISH	0.3
BUPIRIMATE BUPIRIMATE	
PEPPERS	0.7
CYPERMETHRIN CYPERMETHRIN, SUM OF ISOMERS	
CORIANDER (LEAVES, STEM, ROOTS)	T5
FLUBENDIAMIDE COMMODITIES OF PLANT ORIGIN: FLUBENDIAMIDE COMMODITIES OF ANIMAL ORIGIN: SUM OF FLUBENDIAMIDE AND 3-iodo-N-(2-methyl-4-[1,2,2,2-tetrafluoro-1-(trifluoromethyl)ethyl]phenyl)phthalimide, EXPRESSED AS FLUBENDIAMIDE	
BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGES, FLOWERHEAD BRASSICAS	5

GLYPHOSATE SUM OF GLYPHOSATE AND AMINOMETHYLPHOSPHONIC ACID (AMPA) METABOLITE, EXPRESSED AS GLYPHOSATE	
SORGHUM	15
IOXYNIL IOXYNIL	
SHALLOT	T3
LINURON SUM OF LINURON PLUS 3,4-DICHLOROANILINE, EXPRESSED AS LINURON	
LEMON GRASS	T1
PROPICONAZOLE PROPICONAZOLE	
BLUEBERRIES	2
SETHOXYDIM SUM OF SETHOXYDIM AND METABOLITES CONTAINING THE 5-(2-ETHYLTHIOPROPYL)CYCLOHEXENE-3-ONE AND 5-(2-ETHYLTHIOPROPYL)-5-HYDROXYCYCLOHEXENE-3-ONE MOIETIES AND THEIR SULFOXIDES AND SULFONES, EXPRESSED AS SETHOXYDIM	
BEANS [EXCEPT BROAD BEAN AND SOYA BEAN]	T0.5

RHUBARB	0.1	EDIBLE OFFAL (MAMMALIAN)	0.05
SPIROTETRAMAT SUM OF SPIROTETRAMAT, AND CIS-3-(2,5-DIMETHYLPHENYL)-4-HYDROXY-8-METHOXY-1-AZASPIRO[4.5]DEC-3-EN-2-ONE, EXPRESSED AS SPIROTETRAMAT		MEAT (MAMMALIAN)	*0.01
		MILKS	*0.005
BRASSICA (COLE OR CABBAGE)	7		
VEGETABLES, HEAD CABBAGES, FLOWERHEAD BRASSICAS [EXCEPT BRUSSELS SPROUTS]			
BRUSSELS SPROUTS	1		

[2.10] *omitting* Schedule 3, *substituting* –

SCHEDULE 3 – RESERVED

[2.11] *omitting from the entry* Commodities under the heading Herbs in Schedule 4 –

Mizuna;

[2.12] *inserting in alphabetical order in the entry* Portion of the commodity to which the MRL applies (and which is analysed) under the heading Tropical and sub-tropical fruit – inedible peel in Schedule 4 –

Longan, edible aril: edible portion of the fruit.

[2.13] *inserting in alphabetical order in the entry* Commodities under the heading Leafy Vegetables (including brassica leafy vegetables) in Schedule 4 –

Mizuna;

[2.14] *omitting from the entry* Commodities under the heading Legume Vegetables in Schedule 4 –

Podded pea (young pods) includes sugar pea (young pods) and snow pea.

substituting –

Podded pea (young pods) includes sugar snap pea (young pods) and snow pea.

[2.15] *updating the* Table of Provisions *to reflect these variations*

Explanatory statement of draft variations to Standards 1.3.1 and 1.4.2

Item 1.1

This item omits entries relating to the agricultural use of sulphur dioxide from Standard 1.3.1. The rationale for this proposed change is described in the Assessment Report.

Item 2.1

This item omits the reference to Schedule 3 from the Purpose of Standard 1.4.2. It is proposed to remove provisions relating to residues of chemicals in certain groups in food from the Standard. The rationale for this is described in the Assessment Report.

Item 2.2

This item omits subclause 4(3) of Standard 1.4.2 substituting 'deleted'. Subclause 4(3) provides for certain restrictions on residues of chemicals in the same group in food. This item also omits the explanatory editorial note to this provision.

Items 2.3 to 2.14

These items amend the substantive provisions in the Schedules of Standard 1.4.2. The rationale for the proposed changes is described in the Assessment Report.

Item 2.15

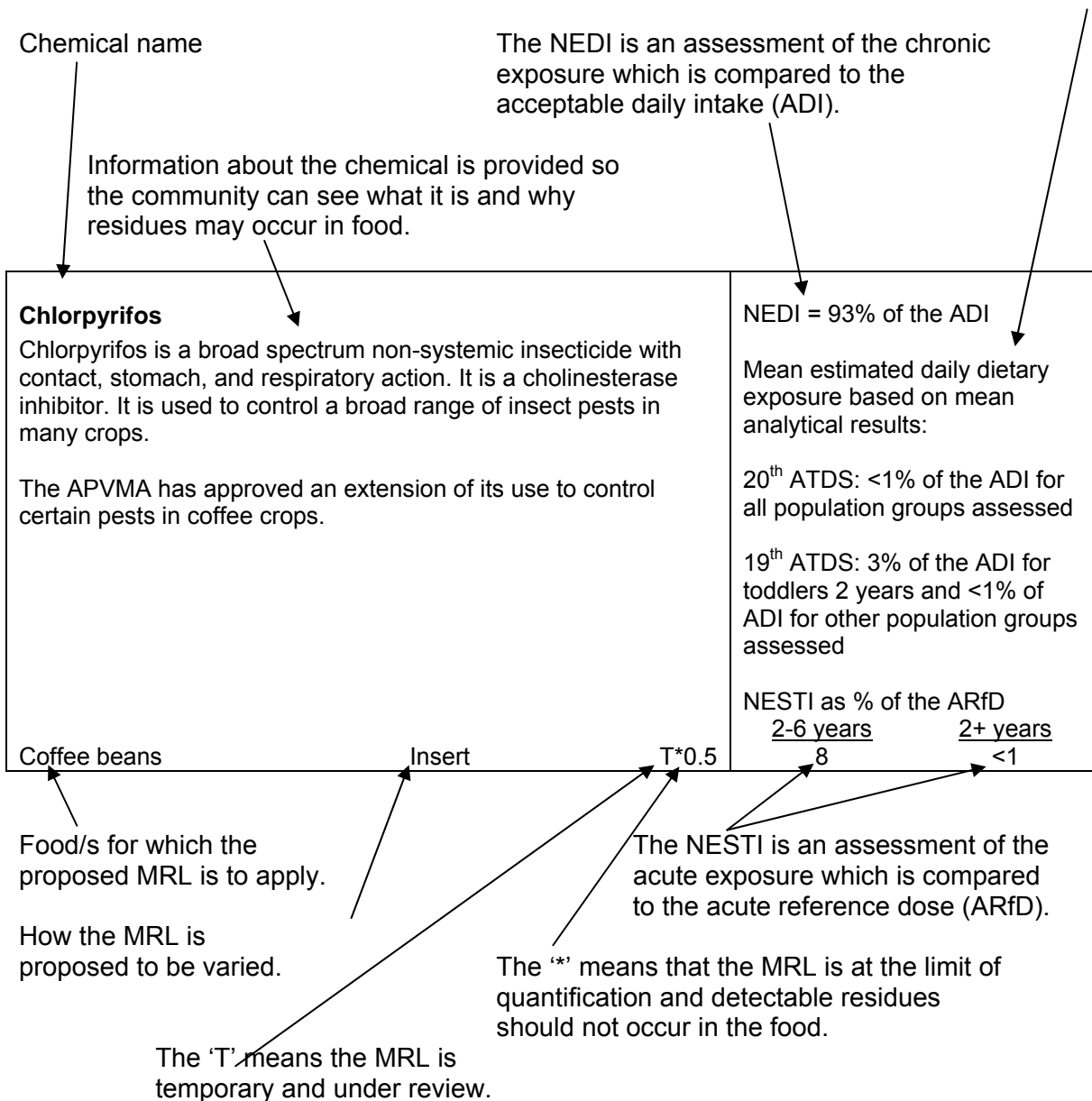
This item amends the Table of Provisions of Standard 1.4.2 to reflect the proposed omission of the chemical groups listing in Schedule 3 from the Standard.

Summary of proposed MRLs and technical amendments in Proposal M1005

INTERPRETIVE GUIDE TO THE SUMMARY TABLE OF MRLS

The following is an example of an entry and the proposed MRL is not being considered in this Proposal. Further information on calculating dietary exposure is provided at [Supporting Document 1](#).

Data from the 19th and 20th ATDS are provided when available because they provide an indication of the typical exposure to chemicals in table ready foods. The ATDS results are more realistic because analysed concentrations of the chemical in foods as consumed are used. The National Estimated Daily Intake (NEDI) and National Estimated Short Term Intake (NESTI) calculations are theoretical calculations that protectively overestimate exposure. Small variations may be noted in the exposure assessment between different ATDSs. These variations are minor and are typically due to the different range of foods in the individual studies.



**SUMMARY OF MRLS UNDER CONSIDERATION IN PROPOSAL M1005
APVMA MRLS – APRIL - SEPTEMBER 2009 AND OTHER REQUESTS**

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)	Dietary Exposure Assessment																																																	
<p>Abamectin Abamectin is an insecticide and acaricide with contact and stomach action. It inhibits stimulation of neurons by binding to gamma-aminobutyric acid regulated chloride channels and allowing free passage of chloride ions into the neuron. It is used to control mites on cotton and various fruits and vegetables.</p> <p>The APVMA has issued permits for its use to control two-spotted mite (<i>Tetranychus urticae</i>) and brown almond mite (<i>Bryobia rubrioculus</i>) on almonds; two-spotted mite on blackberries and raspberries; and two-spotted mite, red spider mite, heliothis (<i>Helicoverpa</i> spp.) and western flower thrips (<i>Frankliniella occidentalis</i>) on basil, borage, chives, coriander, dill, fennel, marigold, lemon balm, marjoram/oregano, nasturtium, parsley, sage, salad Burnet, sorrel, rocket, chervil and mizuna. The recommended temporary almond MRL is at the limit of analytical quantification (LOQ).</p> <table border="0"> <tr> <td>Almonds</td> <td>Insert</td> <td>T*0.01</td> <td><u>2-6 years</u></td> <td><u>2+ years</u></td> </tr> <tr> <td>Blackberries</td> <td>Insert</td> <td>T0.1</td> <td>42</td> <td>23</td> </tr> <tr> <td>Chervil</td> <td>Insert</td> <td>T0.5</td> <td>31</td> <td>22</td> </tr> <tr> <td>Coriander (leaves, stem, roots)</td> <td>Insert</td> <td>T0.5</td> <td>5</td> <td>2</td> </tr> <tr> <td>Herbs</td> <td>Insert</td> <td>T0.5</td> <td>5</td> <td>2</td> </tr> <tr> <td>Lemon balm</td> <td>Insert</td> <td>T0.5</td> <td>5</td> <td>2</td> </tr> <tr> <td>Mizuna</td> <td>Insert</td> <td>T0.5</td> <td>31</td> <td>22</td> </tr> <tr> <td>Raspberries, red, black</td> <td>Insert</td> <td>T0.1</td> <td><1</td> <td><1</td> </tr> <tr> <td>Rucola (rocket)</td> <td>Insert</td> <td>T0.5</td> <td><1</td> <td><1</td> </tr> </table>	Almonds	Insert	T*0.01	<u>2-6 years</u>	<u>2+ years</u>	Blackberries	Insert	T0.1	42	23	Chervil	Insert	T0.5	31	22	Coriander (leaves, stem, roots)	Insert	T0.5	5	2	Herbs	Insert	T0.5	5	2	Lemon balm	Insert	T0.5	5	2	Mizuna	Insert	T0.5	31	22	Raspberries, red, black	Insert	T0.1	<1	<1	Rucola (rocket)	Insert	T0.5	<1	<1	<p>NEDI: 79% of the ADI</p> <p>NESTI as % of the ARfD</p> <table border="0"> <tr> <td><u>2-6 years</u></td> <td><u>2+ years</u></td> </tr> <tr> <td><1</td> <td><1</td> </tr> </table>	<u>2-6 years</u>	<u>2+ years</u>	<1	<1
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<p>Acetamiprid Acetamiprid is a systemic methylacetamidine insecticide with translaminar activity and contact and stomach action. It is a nicotinic acetylcholine receptor agonist, affecting the synapses in the insect central nervous system. It is used to control pests including aphids, and Lepidoptera on a wide range of crops.</p> <p>The United States Northwest Horticultural Council (NHC) requested that FSANZ include an MRL in the Code harmonised with the United States limit for acetamiprid residues in cherries. Acetamiprid residues may occur in cherries imported from the United States. The MRL may minimise potential trade disruption and extend consumer choice.</p> <p>Amendment to residue definition</p> <p>Omit: Commodities of plant origin: Acetamiprid Commodities of animal origin: Sum of Acetamiprid and N-dimethyl acetamiprid ((E)-N1-[(6-chloro-3-pyridyl)methyl]-N2-cyanoacetamidine), expressed as acetamiprid</p> <p>Substitute: Commodities of plant origin: Acetamiprid Commodities of animal origin: Sum of acetamiprid and N-demethyl acetamiprid ((E)-N¹-[(6-chloro-3-pyridyl)methyl]-N²-cyanoacetamidine), expressed as acetamiprid</p> <table border="0"> <tr> <td>Stone fruits [except plums]</td> <td>Insert</td> <td>1</td> <td><u>2-6 years</u></td> <td><u>2+ years</u></td> </tr> <tr> <td></td> <td></td> <td></td> <td>20</td> <td>Cherries 3</td> </tr> </table>	Stone fruits [except plums]	Insert	1	<u>2-6 years</u>	<u>2+ years</u>				20	Cherries 3	<p>NEDI: <1% of the ADI</p> <p>NESTI as % of the ARfD</p> <table border="0"> <tr> <td><u>2-6 years</u></td> <td><u>2+ years</u></td> </tr> <tr> <td>20</td> <td>Cherries 3</td> </tr> </table>	<u>2-6 years</u>	<u>2+ years</u>	20	Cherries 3																																			
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Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)	Dietary Exposure Assessment															
<p>Amitrole Amitrole is a non-selective systemic triazole herbicide. It is absorbed by the leaves and roots, with translocation in the xylem and phloem. It is used to control a wide spectrum of annual and perennial grasses and broad leaf weeds in a wide range of crops.</p> <p>The APVMA has issued permits for its use to control mallow in hop fields and weeds in pre-emergent pulse and oilseed crops. The recommended MRLs are at the LOQ.</p> <table border="0" data-bbox="177 562 983 656"> <tr> <td>Hops, dry</td> <td>Insert</td> <td>T*0.01</td> </tr> <tr> <td>Oilseed</td> <td>Insert</td> <td>*0.01</td> </tr> <tr> <td>Pulses</td> <td>Insert</td> <td>*0.01</td> </tr> </table>	Hops, dry	Insert	T*0.01	Oilseed	Insert	*0.01	Pulses	Insert	*0.01	<p>NEDI: 81% of the ADI</p>						
Hops, dry	Insert	T*0.01														
Oilseed	Insert	*0.01														
Pulses	Insert	*0.01														
<p>Azoxystrobin Azoxystrobin is a broad spectrum fungicide with protectant, eradicant, translaminar and systemic properties. It inhibits spore germination and mycelial growth through the inhibition of mitochondrial respiration in fungi. It is used to control four main groups of fungal disease caused by ascomycetes, basidiomycetes, deuteromycetes and oomycetes.</p> <p>The APVMA has issued permits for its use to control white blister rust (<i>Albugo candida</i>) and downy mildew in horseradish and white blister rust in radish.</p> <p>The Cranberry Marketing Committee (CMC), an agency of the United States Department of Agriculture, Agricultural Marketing Service, requested an MRL harmonised with the Codex and United States limits for azoxystrobin residues in cranberries. The United States Environmental Protection Agency (EPA) has approved the use of azoxystrobin in cranberry production to control cottonball fungus, lophodermium twig blight and fruit rots.</p> <p>The NHC requested an MRL in the Code harmonised with the United States limit for azoxystrobin residues in cherries.</p> <p>Azoxystrobin residues may occur in cranberries and cherries imported from the United States. The MRLs may minimise potential trade disruption and extend consumer choice.</p> <table border="0" data-bbox="177 1480 983 1635"> <tr> <td>Cranberry</td> <td>Insert</td> <td>0.5</td> </tr> <tr> <td>Horseradish</td> <td>Insert</td> <td>T3</td> </tr> <tr> <td>Radish</td> <td>Omit</td> <td>T0.3</td> </tr> <tr> <td></td> <td>Substitute</td> <td>0.3</td> </tr> <tr> <td>Stone fruits</td> <td>Insert</td> <td>1.5</td> </tr> </table>	Cranberry	Insert	0.5	Horseradish	Insert	T3	Radish	Omit	T0.3		Substitute	0.3	Stone fruits	Insert	1.5	<p>NEDI: 6% of the ADI</p>
Cranberry	Insert	0.5														
Horseradish	Insert	T3														
Radish	Omit	T0.3														
	Substitute	0.3														
Stone fruits	Insert	1.5														
<p>Bentazone Bentazone is a selective contact herbicide. It is absorbed mainly by the foliage with very little translocation. It is also absorbed through the roots and translocated acropetally in the xylem. It is used to control broad leaf weeds, capeweed and fat hen.</p> <p>The APVMA has issued a permit for its use to control broad leaf weeds in snow peas and sugar snap peas.</p> <table border="0" data-bbox="177 1910 983 1968"> <tr> <td>Podded pea (young pods) (snow and sugar snap)</td> <td>Insert</td> <td>T0.05</td> </tr> </table>	Podded pea (young pods) (snow and sugar snap)	Insert	T0.05	<p>NEDI: 6% of the ADI</p>												
Podded pea (young pods) (snow and sugar snap)	Insert	T0.05														

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)	Dietary Exposure Assessment															
<p>Chlorfenapyr Chlorfenapyr is an insecticide and acaricide with stomach and contact action. It uncouples mitochondria. It is used to control many species of insects and mites.</p> <p>The APVMA has issued a permit for its use to control two spotted mite, Heliiothis, cabbage white butterfly and diamond back moth on basil, borage, chives, coriander, dill, fennel, marigold, lemon balm, marjoram/oregano, nasturtium, parsley, sage, salad Burnet, sorrel, rocket, chervil and mizuna.</p> <table border="0" data-bbox="177 593 983 745"> <tr> <td>Chervil</td> <td>Insert</td> <td>T5</td> </tr> <tr> <td>Coriander (leaves, stem, roots)</td> <td>Insert</td> <td>T5</td> </tr> <tr> <td>Herbs</td> <td>Insert</td> <td>T5</td> </tr> <tr> <td>Mizuna</td> <td>Insert</td> <td>T5</td> </tr> <tr> <td>Rucola (rocket)</td> <td>Insert</td> <td>T5</td> </tr> </table>	Chervil	Insert	T5	Coriander (leaves, stem, roots)	Insert	T5	Herbs	Insert	T5	Mizuna	Insert	T5	Rucola (rocket)	Insert	T5	<p>NEDI: 3% of the ADI</p>
Chervil	Insert	T5														
Coriander (leaves, stem, roots)	Insert	T5														
Herbs	Insert	T5														
Mizuna	Insert	T5														
Rucola (rocket)	Insert	T5														
<p>Clethodim Clethodim is a systemic herbicide. It acts as a fatty acid synthesis inhibitor by inhibiting acetyl CoA carboxylase. It is rapidly absorbed and readily translocated from treated foliage to the root system and growing parts of the plant. It is used to control grass weeds in many vegetables and oilseed crops.</p> <p>The APVMA has issued permits for its use to control ‘fops’ resistant rye grass and winter grass on beans and grass weeds in rhubarb.</p> <p>Note: Clethodim MRLs are listed under sethoxydim.</p> <table border="0" data-bbox="177 1144 983 1296"> <tr> <td>Beans [except broad bean and soya bean]</td> <td>Omit</td> <td>*0.1</td> </tr> <tr> <td></td> <td>Substitute</td> <td>T0.5</td> </tr> <tr> <td>Rhubarb</td> <td>Omit</td> <td>T0.1</td> </tr> <tr> <td></td> <td>Substitute</td> <td>0.1</td> </tr> </table>	Beans [except broad bean and soya bean]	Omit	*0.1		Substitute	T0.5	Rhubarb	Omit	T0.1		Substitute	0.1	<p>NEDI: 29% of the ADI</p>			
Beans [except broad bean and soya bean]	Omit	*0.1														
	Substitute	T0.5														
Rhubarb	Omit	T0.1														
	Substitute	0.1														
<p>Clopyralid Clopyralid is a selective systemic herbicide. It is absorbed by the leaves and roots with translocation both acropetally and basipetally and accumulation in meristematic tissue. It is used for post-emergent control of many annual and perennial broad leaf weeds in vegetables, cereals and oilseeds.</p> <p>The APVMA has issued a permit for its use to control Californian thistle (<i>Cirsium arvense</i>) in hop fields.</p> <table border="0" data-bbox="177 1603 983 1637"> <tr> <td>Hops, dry</td> <td>Insert</td> <td>T5</td> </tr> </table>	Hops, dry	Insert	T5	<p>NEDI: 1% of the ADI</p>												
Hops, dry	Insert	T5														
<p>Cyanazine Cyanazine is a selective systemic herbicide. It is absorbed by the roots with translocation acropetally to the leaves and also by the foliage. It inhibits photosynthetic electron transport at the photosystem II receptor site. It is used for general weeds control in many crops.</p> <p>The APVMA has issued a permit for its use to control broad leaf weeds in snow peas and sugar snap peas.</p> <table border="0" data-bbox="177 1944 983 2002"> <tr> <td>Podded pea (young pods) (snow and sugar snap)</td> <td>Insert</td> <td>0.05</td> </tr> </table>	Podded pea (young pods) (snow and sugar snap)	Insert	0.05	<p>NEDI: 4% of the ADI</p>												
Podded pea (young pods) (snow and sugar snap)	Insert	0.05														

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)	Dietary Exposure Assessment																											
<p>Cymiazole Cymiazole is an amidine acaricide. It is a contact detachant with respiratory action. It was used to control cattle tick (<i>Boophilus microplus</i>) in cattle.</p> <p>There are no longer any registered uses or current permits for cymiazole.</p> <p>Complete chemical deletion</p> <p>Omit residue definition:</p> <p>Cymiazole</p> <table border="0" data-bbox="177 685 983 808"> <tr> <td>Cattle fat</td> <td>Omit</td> <td>T*0.04</td> </tr> <tr> <td>Cattle kidney</td> <td>Omit</td> <td>T*0.04</td> </tr> <tr> <td>Cattle liver</td> <td>Omit</td> <td>T*0.04</td> </tr> <tr> <td>Cattle meat</td> <td>Omit</td> <td>T*0.04</td> </tr> </table>	Cattle fat	Omit	T*0.04	Cattle kidney	Omit	T*0.04	Cattle liver	Omit	T*0.04	Cattle meat	Omit	T*0.04	<p>Dietary exposure assessment not required.</p>															
Cattle fat	Omit	T*0.04																										
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Cattle meat	Omit	T*0.04																										
<p>Cypermethrin Cypermethrin is a pyrethroid, non-systemic insecticide with contact and stomach action. It acts on the central and peripheral nervous system in very low doses. It is used to control a wide range of chewing and sucking insect pests in cereal, legume and oilseed crops and horticultural situations internationally.</p> <p>The APVMA has issued a permit for its use to control two-spotted mite, red spider mite, Heliothis, aphids, cabbage white butterfly, armyworm, mealybugs, red legged earth mite, cut worm and diamond back moth in basil, borage, chives, coriander, dill, fennel, marigold, lemon balm, marjoram/oregano, nasturtium, parsley, sage, salad Burnet, sorrel, rocket, chervil and mizuna.</p> <table border="0" data-bbox="177 1267 983 1413"> <tr> <td>Coriander (leaves, stem, roots)</td> <td>Omit</td> <td>T1</td> </tr> <tr> <td></td> <td>Substitute</td> <td>T5</td> </tr> <tr> <td>Herbs</td> <td>Insert</td> <td>T5</td> </tr> <tr> <td>Lemon balm</td> <td>Insert</td> <td>T5</td> </tr> <tr> <td>Parsley</td> <td>Omit</td> <td>T1</td> </tr> </table>	Coriander (leaves, stem, roots)	Omit	T1		Substitute	T5	Herbs	Insert	T5	Lemon balm	Insert	T5	Parsley	Omit	T1	<p>NEDI: 10% of the ADI</p> <p>Mean estimated daily dietary exposure based on mean analytical results:</p> <p>20th ATDS: not detected in any foods sampled</p> <p>19th ATDS: <1% of the ADI for all population groups assessed</p> <p>NESTI as % of the ARfD</p> <table border="0" data-bbox="983 1211 1390 1413"> <thead> <tr> <th></th> <th><u>2-6 years</u></th> <th><u>2+ years</u></th> </tr> </thead> <tbody> <tr> <td></td> <td>6</td> <td>3</td> </tr> <tr> <td></td> <td>6</td> <td>3</td> </tr> <tr> <td></td> <td>6</td> <td>3</td> </tr> </tbody> </table>		<u>2-6 years</u>	<u>2+ years</u>		6	3		6	3		6	3
Coriander (leaves, stem, roots)	Omit	T1																										
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<p>Etoxazole Ettoxazole is a contact acaricide. It inhibits the moulting process of mites and aphids by disrupting the cell wall. It is used to control various mites on pome fruit, stone fruit, table grapes and cotton.</p> <p>The APVMA has issued a permit for its use to control two-spotted mite (<i>Tetranychus urticae</i>) on basil, borage, chives, coriander, dill, fennel, marigold, lemon balm, marjoram/oregano, nasturtium, parsley, sage, salad Burnet, sorrel, rocket, chervil and mizuna.</p> <table border="0" data-bbox="177 562 983 712"> <tr> <td>Chervil</td> <td>Insert</td> <td>T1</td> </tr> <tr> <td>Coriander (leaves, stem, roots)</td> <td>Insert</td> <td>T1</td> </tr> <tr> <td>Herbs</td> <td>Insert</td> <td>T1</td> </tr> <tr> <td>Mizuna</td> <td>Insert</td> <td>T1</td> </tr> <tr> <td>Rucola (rocket)</td> <td>Insert</td> <td>T1</td> </tr> </table>	Chervil	Insert	T1	Coriander (leaves, stem, roots)	Insert	T1	Herbs	Insert	T1	Mizuna	Insert	T1	Rucola (rocket)	Insert	T1	<p>NEDI: 3% of the ADI</p> <p>NESTI as % of the ARfD</p> <table border="0" data-bbox="991 533 1372 712"> <thead> <tr> <th></th> <th><u>2-6 years</u></th> <th><u>2+ years</u></th> </tr> </thead> <tbody> <tr> <td></td> <td><1</td> <td><1</td> </tr> <tr> <td></td> <td><1</td> <td><1</td> </tr> <tr> <td></td> <td><1</td> <td><1</td> </tr> <tr> <td></td> <td><1</td> <td><1</td> </tr> <tr> <td></td> <td><1</td> <td><1</td> </tr> </tbody> </table>		<u>2-6 years</u>	<u>2+ years</u>		<1	<1		<1	<1		<1	<1		<1	<1		<1	<1
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<p>Fenarimol Fenarimol is a systemic fungicide. It has protective, curative and eradicator action. It is translocated acropetally within the plant. It is an ergosterol biosynthesis inhibitor. It is used to control powdery mildews in fruits and vegetables.</p> <p>The NHC requested an MRL in the Code harmonised with the United States limit for fenarimol residues in cherries. Residues may occur in cherries imported from the United States. The MRL may minimise potential trade disruption and extend consumer choice. The limit would also harmonise with the Codex MRL.</p> <table border="0" data-bbox="177 1084 983 1115"> <tr> <td>Cherries</td> <td>Insert</td> <td>1</td> </tr> </table>	Cherries	Insert	1	<p>NEDI: 2% of the ADI</p>																														
Cherries	Insert	1																																
<p>Fenhexamid Fenhexamid is a fungicide. It has protective action. It is not translocated. It inhibits germ tube elongation and mycelium growth. Internationally it is used to control <i>Botrytis cinerea</i>, <i>Monilla</i> spp. and related pathogens in various fruits and vegetables. In Australia it is used to control bunch rot (<i>Botrytis cinerea</i>) on grapes and grey mould on strawberries.</p> <p>The APVMA has issued a permit for its use to control Botrytis and Sclerotinia rots on basil, borage, chives, coriander, dill, fennel, marigold, lemon balm, marjoram/oregano, nasturtium, parsley, sage, salad Burnet, sorrel, rocket, chervil and mizuna.</p> <p>The NHC requested an MRL in the Code harmonised with the United States limit for fenhexamid residues in cherries. Residues may occur in cherries imported from the United States. The MRL may minimise potential trade disruption and extend consumer choice.</p> <table border="0" data-bbox="177 1697 983 1877"> <tr> <td>Chervil</td> <td>Insert</td> <td>T15</td> </tr> <tr> <td>Coriander (leaves, stem, roots)</td> <td>Insert</td> <td>T15</td> </tr> <tr> <td>Herbs</td> <td>Insert</td> <td>T15</td> </tr> <tr> <td>Mizuna</td> <td>Insert</td> <td>T15</td> </tr> <tr> <td>Rucola (rocket)</td> <td>Insert</td> <td>T15</td> </tr> <tr> <td>Stone fruits [except plums]</td> <td>Insert</td> <td>10</td> </tr> </table>	Chervil	Insert	T15	Coriander (leaves, stem, roots)	Insert	T15	Herbs	Insert	T15	Mizuna	Insert	T15	Rucola (rocket)	Insert	T15	Stone fruits [except plums]	Insert	10	<p>NEDI: 4% of the ADI</p>															
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<p>Fludioxonil Fludioxonil is a non-systemic foliar fungicide. It inhibits mainly the germination of conidia and, to a lesser extent, the germ tube and mycelial growth. It inhibits kinase in osmotic signal transduction. It is used to control moulds in various field crop and horticultural situations.</p> <p>The APVMA issued a permit for its use as a seed treatment to control damping-off (<i>Pythium</i> and <i>Phytophthora</i> spp.) in broccoli.</p> <p>The NHC requested an MRL in the Code harmonised with the United States limit for fludioxonil residues in cherries. Residues may occur in cherries imported from the United States. The Codex MRL is 5 mg/kg. The MRL may minimise potential trade disruption and extend consumer choice.</p> <table border="0" data-bbox="177 745 986 808"> <tr> <td>Broccoli</td> <td>Insert</td> <td>T0.7</td> </tr> <tr> <td>Stone fruits</td> <td>Insert</td> <td>5</td> </tr> </table>	Broccoli	Insert	T0.7	Stone fruits	Insert	5	<p>NEDI: 17% of the ADI</p>												
Broccoli	Insert	T0.7																	
Stone fruits	Insert	5																	
<p>Fluorine (inorganic salts) Fluoride ion residues arising from the use of sulfuryl fluoride are listed under fluorine (inorganic salts) in the Code. Sulfuryl fluoride is hydrolysed to sulphate ions and fluoride ions in plant and animal tissue. Sulphate ions are not of toxicological concern. Sulfuryl fluoride and inorganic fluoride ions are determined separately.</p> <p>Sulfuryl fluoride is an insecticide. It is a fumigant used to control insect pests in various situations including grain storage silos and warehouses, in fumigation chambers and food processing facilities such as mills. It is also used for seed intended for sowing and for hay fumigation.</p> <p>The MRL for grapes relates to the use of cryolite in the United States. Cryolite is a mineral compound which breaks down to fluoride, sodium and aluminium ions. Cryolite is used to control insect pests, particularly leaf eating pests on grapes, potatoes and citrus fruits.</p> <p>The APVMA has advised that these MRLs are not required for monitoring chemical product use as fluoride ions may be present in foods from other sources.</p> <p>Complete chemical deletion</p> <p>Omit residue definition:</p> <p>Fluoride ion</p> <table border="0" data-bbox="177 1727 986 1908"> <tr> <td>Cereal grains</td> <td>Omit</td> <td>7</td> </tr> <tr> <td>Dried fruits</td> <td>Omit</td> <td>5</td> </tr> <tr> <td>Grapes</td> <td>Omit</td> <td>7</td> </tr> <tr> <td>Peanut</td> <td>Omit</td> <td>30</td> </tr> <tr> <td>Tree nuts</td> <td>Omit</td> <td>30</td> </tr> <tr> <td>Wheat germ</td> <td>Omit</td> <td>10</td> </tr> </table>	Cereal grains	Omit	7	Dried fruits	Omit	5	Grapes	Omit	7	Peanut	Omit	30	Tree nuts	Omit	30	Wheat germ	Omit	10	<p>Dietary exposure assessment not required.</p>
Cereal grains	Omit	7																	
Dried fruits	Omit	5																	
Grapes	Omit	7																	
Peanut	Omit	30																	
Tree nuts	Omit	30																	
Wheat germ	Omit	10																	

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)	Dietary Exposure Assessment												
<p>Forchlorfenuron Forchlorfenuron is a cytokinin plant growth regulator. It stimulates cell division, leading to increases in cell number and cell size. It is used to increase fruit size.</p> <p>The APVMA has issued a permit for its use to increase fruit size of plums, prunes and blueberries and to enhance fruit set in mangoes. The recommended temporary MRLs are at the LOQ.</p> <table border="0" data-bbox="177 533 983 656"> <tr> <td>Blueberries</td> <td>Insert</td> <td>T*0.01</td> </tr> <tr> <td>Mango</td> <td>Insert</td> <td>T*0.01</td> </tr> <tr> <td>Plums (including prunes)</td> <td>Insert</td> <td>T*0.01</td> </tr> <tr> <td>Prunes</td> <td>Insert</td> <td>T*0.01</td> </tr> </table>	Blueberries	Insert	T*0.01	Mango	Insert	T*0.01	Plums (including prunes)	Insert	T*0.01	Prunes	Insert	T*0.01	<p>NEDI: <1% of the ADI</p>
Blueberries	Insert	T*0.01											
Mango	Insert	T*0.01											
Plums (including prunes)	Insert	T*0.01											
Prunes	Insert	T*0.01											
<p>Glufosinate-ammonium Glufosinate-ammonium is a non-selective contact herbicide. It has some systemic action. Translocation occurs only within leaves, predominantly from leaf base to leaf tip. It inhibits glutamate synthesis, leading to accumulation of ammonium ions and inhibition of photosynthesis. It is used to control broadleaf and grass weeds.</p> <p>The APVMA has issued a permit for its use to control broad leaf weeds in hop fields.</p> <p>Note: Glufosinate-ammonium MRLs are listed under glufosinate and glufosinate-ammonium.</p> <table border="0" data-bbox="177 1081 983 1115"> <tr> <td>Hops, dry</td> <td>Insert</td> <td>T0.2</td> </tr> </table>	Hops, dry	Insert	T0.2	<p>NEDI: 7% of the ADI</p>									
Hops, dry	Insert	T0.2											
<p>Glyphosate Glyphosate is a non-selective systemic herbicide. It is absorbed by foliage with rapid translocation throughout the plant. It is inactivated on contact with soil. It inhibits the biosynthesis of aromatic amino acids. It is used to control annual and perennial grasses and broad leaf weeds in many crops.</p> <p>The APVMA has approved its use to control weeds in pre-harvest sorghum.</p> <p>Unilever Australasia requested a glyphosate MRL for tea harmonised with the European Union MRL of 2 mg/kg. The request is based on the Tea Global Plant Protection Initiative principle of progressing toward ensuring that tea is produced and traded in a compliant manner across international boundaries. Unilever provided information that glyphosate is used in tea production in China, Malawi, Kenya, India, Sri Lanka and Indonesia to control weeds. Residues may occur in tea imported to Australia. FSANZ has noted that without an MRL there may be implications for trade in tea where no safety concerns have been identified. The proposed MRL would harmonise with applicable standards in other tea importing countries.</p> <table border="0" data-bbox="177 1821 983 1908"> <tr> <td>Sorghum</td> <td>Omit</td> <td>T10</td> </tr> <tr> <td></td> <td>Substitute</td> <td>15</td> </tr> <tr> <td>Tea, green, black</td> <td>Insert</td> <td>2</td> </tr> </table>	Sorghum	Omit	T10		Substitute	15	Tea, green, black	Insert	2	<p>NEDI: 7% of the ADI</p>			
Sorghum	Omit	T10											
	Substitute	15											
Tea, green, black	Insert	2											

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)	Dietary Exposure Assessment																																							
<p>Indoxacarb Indoxacarb is a foliar insecticide. It is active by contact and ingestion. It blocks sodium ion channels in nerve cells causing cessation of feeding, poor coordination, paralysis and death. It is used to control Lepidoptera in cotton, fruit and vegetables.</p> <p>The APVMA has issued permits for its use to control European earwigs in cherries and garden weevil in asparagus. Residues are unlikely to occur in asparagus. A conservative MRL is recommended. The APVMA has also issues a permit for its use to control Lepidoptera on basil, borage, chives, coriander, dill, fennel, marigold, lemon balm, marjoram/oregano, mint, mizuna, nasturtium, parsley, sage, salad Burnet, sorrel, French tarragon, Mexican tarragon, rocket, chervil, thyme and watercress.</p> <p>Note: Indoxacarb herb MRLs were consulted on in MRL Proposal M1004. The approved MRLs are likely to be gazetted in June 2010.</p> <table border="0" data-bbox="177 837 983 1111"> <tr> <td>Asparagus</td> <td>Insert</td> <td>T1</td> </tr> <tr> <td>Cherries</td> <td>Insert</td> <td>T2</td> </tr> <tr> <td>Chervil</td> <td>Insert</td> <td>T10</td> </tr> <tr> <td>Leafy vegetables [except lettuce, head; rucola]</td> <td>Omit</td> <td>5</td> </tr> <tr> <td>Leafy vegetables [except chervil; lettuce, head; mizuna; rucola]</td> <td>Insert</td> <td>5</td> </tr> <tr> <td>Lemon balm</td> <td>Insert</td> <td>T10</td> </tr> <tr> <td>Mizuna</td> <td>Insert</td> <td>T10</td> </tr> </table>	Asparagus	Insert	T1	Cherries	Insert	T2	Chervil	Insert	T10	Leafy vegetables [except lettuce, head; rucola]	Omit	5	Leafy vegetables [except chervil; lettuce, head; mizuna; rucola]	Insert	5	Lemon balm	Insert	T10	Mizuna	Insert	T10	<p>NEDI: 22% of the ADI</p> <p>NESTI as % of the ARfD</p> <table border="0" data-bbox="991 779 1372 1111"> <thead> <tr> <th></th> <th><u>2-6 years</u></th> <th><u>2+ years</u></th> </tr> </thead> <tbody> <tr> <td></td> <td>4</td> <td>4</td> </tr> <tr> <td></td> <td>34 (Stone fruits)</td> <td>4</td> </tr> <tr> <td></td> <td>31</td> <td>22</td> </tr> <tr> <td></td> <td>5</td> <td>2</td> </tr> <tr> <td></td> <td>31</td> <td>22</td> </tr> </tbody> </table>		<u>2-6 years</u>	<u>2+ years</u>		4	4		34 (Stone fruits)	4		31	22		5	2		31	22
Asparagus	Insert	T1																																						
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	5	2																																						
	31	22																																						
<p>loxynil loxynil is a selective contact herbicide with some systemic activity. It inhibits photosynthetic electron transport. It is used for post emergent control of various annual broad leaf weeds.</p> <p>The APVMA has issued a minor use permit for its use to control broad leaf weeds in shallots, spring onions and Welsh onions.</p> <table border="0" data-bbox="177 1361 983 1451"> <tr> <td>Onion, Welsh</td> <td>Insert</td> <td>T3</td> </tr> <tr> <td>Shallot</td> <td>Omit</td> <td>T*0.02</td> </tr> <tr> <td></td> <td>Substitute</td> <td>T3</td> </tr> </table>	Onion, Welsh	Insert	T3	Shallot	Omit	T*0.02		Substitute	T3	<p>NEDI: 2% of the ADI</p>																														
Onion, Welsh	Insert	T3																																						
Shallot	Omit	T*0.02																																						
	Substitute	T3																																						
<p>Iprodione Iprodione is a foliar fungicide with contact, protective and curative action. It inhibits spore germination and growth of fungal mycelium. It is used to control various moulds and rots including Sclerotinia (<i>Sclerotinia sclerotiorum</i>), grey mould (<i>Botrytis cinerea</i>) and Alternaria leaf spot (<i>Alternaria brassicae</i>) in cereals, oilseeds, pulses, nuts, fruits and vegetables.</p> <p>The APVMA has issued a permit for its use to control Sclerotinia rot in celeriac.</p> <table border="0" data-bbox="177 1944 983 1968"> <tr> <td>Celeriac</td> <td>Insert</td> <td>T1</td> </tr> </table>	Celeriac	Insert	T1	<p>NEDI: 44% of the ADI</p> <p>Mean estimated daily dietary exposure based on mean analytical results:</p> <p>20th ATDS – 1% of the ADI for adult males 25 – 34 years and toddlers 2 years and <1% of the ADI for other population groups assessed</p> <p>19th ATDS – 1% of the ADI for toddlers 2 years and <1% of the ADI for other population groups assessed</p>																																				
Celeriac	Insert	T1																																						

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)	Dietary Exposure Assessment																					
<p>Methidathion Methidathion is a non-systemic foliar insecticide and acaricide with contact and stomach action. It is a cholinesterase inhibitor. It is used to control a wide range of chewing and sucking insect pests, especially scale insects and spider mites in many crops.</p> <p>The APVMA has issued a permit for its use to control parlatoria scale (<i>Parlatoria blanchardi</i>) on dormant date palms. Residues are not expected to occur. The recommended MRLs are at the LOQ.</p> <table border="0" data-bbox="177 712 986 927"> <tr> <td>Date</td> <td>Insert</td> <td>T*0.01</td> </tr> <tr> <td>Dates, dried or dried and candied</td> <td>Insert</td> <td>T*0.01</td> </tr> <tr> <td>Vegetables [except as otherwise listed under this chemical]</td> <td>Omit</td> <td>0.1</td> </tr> <tr> <td>Vegetables [except garlic; lettuce, head; lettuce, leaf; onion, bulb; root and tuber vegetables]</td> <td>Insert</td> <td>0.1</td> </tr> </table>	Date	Insert	T*0.01	Dates, dried or dried and candied	Insert	T*0.01	Vegetables [except as otherwise listed under this chemical]	Omit	0.1	Vegetables [except garlic; lettuce, head; lettuce, leaf; onion, bulb; root and tuber vegetables]	Insert	0.1	<p>NEDI: 56% of the ADI</p> <p>Mean estimated daily dietary exposure based on mean analytical results:</p> <p>20th ATDS: <1% of the ADI for all population groups assessed</p> <p>19th ATDS: not detected in any foods sampled</p> <p>NESTI as % of the ARfD</p> <table border="0" data-bbox="991 680 1380 770"> <tr> <td></td> <td><u>2-6 years</u></td> <td><u>2+ years</u></td> </tr> <tr> <td></td> <td><1</td> <td><1</td> </tr> <tr> <td></td> <td><1</td> <td><1</td> </tr> </table>		<u>2-6 years</u>	<u>2+ years</u>		<1	<1		<1	<1
Date	Insert	T*0.01																				
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Vegetables [except as otherwise listed under this chemical]	Omit	0.1																				
Vegetables [except garlic; lettuce, head; lettuce, leaf; onion, bulb; root and tuber vegetables]	Insert	0.1																				
	<u>2-6 years</u>	<u>2+ years</u>																				
	<1	<1																				
	<1	<1																				
<p>Metolachlor Metolachlor is a selective herbicide. It is absorbed by emerging roots and shoots. It inhibits germination by blocking cell division. It is used to control annual grasses and some broad leaf weeds in a wide range of crops.</p> <p>The APVMA has issued permits for its use to control various broad leaf and grass weeds in pulses, spinach, silver beet, celery and spring onions. Other than for celery, the recommended MRLs are at the LOQ.</p> <table border="0" data-bbox="177 1265 986 1480"> <tr> <td>Celery</td> <td>Insert</td> <td>T0.05</td> </tr> <tr> <td>Chard (silver beet)</td> <td>Insert</td> <td>T*0.01</td> </tr> <tr> <td>Onion, Welsh</td> <td>Insert</td> <td>*0.01</td> </tr> <tr> <td>Pulses [except soya bean (dry)]</td> <td>Insert</td> <td>T*0.05</td> </tr> <tr> <td>Shallot</td> <td>Insert</td> <td>*0.01</td> </tr> <tr> <td>Spinach</td> <td>Insert</td> <td>T*0.01</td> </tr> <tr> <td>Spring onion</td> <td>Insert</td> <td>*0.01</td> </tr> </table>	Celery	Insert	T0.05	Chard (silver beet)	Insert	T*0.01	Onion, Welsh	Insert	*0.01	Pulses [except soya bean (dry)]	Insert	T*0.05	Shallot	Insert	*0.01	Spinach	Insert	T*0.01	Spring onion	Insert	*0.01	<p>NEDI: <1% of the ADI</p>
Celery	Insert	T0.05																				
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Spring onion	Insert	*0.01																				
<p>Myclobutanil Myclobutanil is a systemic fungicide with protective and curative action. It is translocated upward within the plant. It inhibits ergosterol biosynthesis. It is used to control powdery mildew on grape vines, pome fruits and strawberries.</p> <p>The APVMA has issued a permit for its use to control powdery mildew on basil, borage, chives, coriander, dill, fennel, marigold, lemon balm, marjoram/oregano, nasturtium, parsley, sage, salad Burnet, sorrel, rocket, chervil and mizuna.</p> <table border="0" data-bbox="177 1818 986 1968"> <tr> <td>Chervil</td> <td>Insert</td> <td>T2</td> </tr> <tr> <td>Coriander (leaves, stem, roots)</td> <td>Insert</td> <td>T2</td> </tr> <tr> <td>Herbs</td> <td>Insert</td> <td>T2</td> </tr> <tr> <td>Mizuna</td> <td>Insert</td> <td>T2</td> </tr> <tr> <td>Rucola (rocket)</td> <td>Insert</td> <td>T2</td> </tr> </table>	Chervil	Insert	T2	Coriander (leaves, stem, roots)	Insert	T2	Herbs	Insert	T2	Mizuna	Insert	T2	Rucola (rocket)	Insert	T2	<p>NEDI: 5% of the ADI</p> <p>Mean estimated daily dietary exposure based on mean analytical results:</p> <p>20th ATDS: not detected in any foods sampled</p> <p>19th ATDS: not detected in any foods sampled</p>						
Chervil	Insert	T2																				
Coriander (leaves, stem, roots)	Insert	T2																				
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Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)	Dietary Exposure Assessment																																																												
<p>Propiconazole Propiconazole is a triazole systemic foliar fungicide with protective and curative action. It is transported acropetally in the xylem. It is fungistatic, or growth inhibiting rather than fungicidal. It inhibits steroid demethylation, leading to inhibition of ergosterol biosynthesis. Lack of normal sterol production slows or stops the growth of the fungus, preventing further infection of host tissues. It is used to control certain fungal diseases in cereal crops and various horticultural situations.</p> <p>The APVMA has issued permits for its use to control rust (<i>Pucciniastrum vaccinii</i>) on blueberries; leaf spot (<i>Cercospora</i> spp.) on radishes; and rusts, powdery mildew (<i>Septoria</i> spp.) and (<i>Cercospora</i> spp.) and Alternaria in basil, borage, chives, coriander, dill, fennel, marigold, lemon balm, marjoram/oregano, nasturtium, parsley, sage, salad Burnet, sorrel, rocket, chervil and mizuna.</p> <p>The CMC requested an MRL harmonised with the Codex MRL for propiconazole residues in cranberries. The United States EPA has approved the use of propiconazole in cranberry production to control cottonball fungus. Residues may occur in cranberries imported from the United States. The MRL may minimise potential trade disruption and extend consumer choice.</p> <table border="0" data-bbox="177 1016 983 1323"> <tr> <td>Blueberries</td> <td>Omit</td> <td>T2</td> </tr> <tr> <td></td> <td>Substitute</td> <td>2</td> </tr> <tr> <td>Chervil</td> <td>Insert</td> <td>T10</td> </tr> <tr> <td>Coriander (leaves, stem, roots)</td> <td>Insert</td> <td>T10</td> </tr> <tr> <td>Cranberry</td> <td>Insert</td> <td>0.3</td> </tr> <tr> <td>Herbs</td> <td>Insert</td> <td>T10</td> </tr> <tr> <td>Lemon balm</td> <td>Insert</td> <td>T10</td> </tr> <tr> <td>Mizuna</td> <td>Insert</td> <td>T10</td> </tr> <tr> <td>Radish</td> <td>Insert</td> <td>T0.2</td> </tr> <tr> <td>Rucola (rocket)</td> <td>Insert</td> <td>T10</td> </tr> </table>	Blueberries	Omit	T2		Substitute	2	Chervil	Insert	T10	Coriander (leaves, stem, roots)	Insert	T10	Cranberry	Insert	0.3	Herbs	Insert	T10	Lemon balm	Insert	T10	Mizuna	Insert	T10	Radish	Insert	T0.2	Rucola (rocket)	Insert	T10	<p>NEDI: 7% of the ADI</p> <p>Mean estimated daily dietary exposure based on mean analytical results:</p> <p>20th ATDS: <1% of the ADI for all population groups assessed</p> <p>NESTI as % of the ARfD</p> <table border="0" data-bbox="983 958 1388 1323"> <thead> <tr> <th></th> <th><u>2-6 years</u></th> <th><u>2+ years</u></th> </tr> </thead> <tbody> <tr> <td>Blueberries</td> <td>2</td> <td>1</td> </tr> <tr> <td>Chervil</td> <td>10</td> <td>7</td> </tr> <tr> <td>Coriander (leaves, stem, roots)</td> <td>2</td> <td><1</td> </tr> <tr> <td>Cranberry</td> <td><1</td> <td><1</td> </tr> <tr> <td>Herbs</td> <td>2</td> <td><1</td> </tr> <tr> <td>Lemon balm</td> <td>2</td> <td><1</td> </tr> <tr> <td>Mizuna</td> <td>10</td> <td>7</td> </tr> <tr> <td>Radish</td> <td>1</td> <td><1</td> </tr> <tr> <td>Rucola (rocket)</td> <td><1</td> <td><1</td> </tr> </tbody> </table>		<u>2-6 years</u>	<u>2+ years</u>	Blueberries	2	1	Chervil	10	7	Coriander (leaves, stem, roots)	2	<1	Cranberry	<1	<1	Herbs	2	<1	Lemon balm	2	<1	Mizuna	10	7	Radish	1	<1	Rucola (rocket)	<1	<1
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<p>Prosulfocarb Prosulfocarb is a thiocarbamate selective herbicide. It is absorbed by the leaves and roots. It inhibits growth in the meristematic region and lipid metabolism. It is used to control annual ryegrass and toad rust in barley and wheat.</p> <p>The APVMA has issued a permit for its use to control annual ryegrass, wild radish and toad rust in chickpeas, fava beans, field peas, lentils and lupins. The recommended MRL is at the LOQ.</p> <table border="0" data-bbox="177 1630 983 1657"> <tr> <td>Pulses</td> <td>Insert</td> <td>T*0.01</td> </tr> </table>	Pulses	Insert	T*0.01	<p>NEDI: 1% of the ADI</p> <p>NESTI as % of the ARfD</p> <table border="0" data-bbox="983 1599 1388 1657"> <thead> <tr> <th></th> <th><u>2-6 years</u></th> <th><u>2+ years</u></th> </tr> </thead> <tbody> <tr> <td>Pulses</td> <td><1</td> <td><1</td> </tr> </tbody> </table>		<u>2-6 years</u>	<u>2+ years</u>	Pulses	<1	<1																																																			
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Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)	Dietary Exposure Assessment				
<p>Pyrimethanil Pyrimethanil is a foliar fungicide with protectant action. It inhibits fungal enzymes necessary for infection. It is used to control fungal diseases in a range of horticultural situations.</p> <p>The APVMA has issued a permit for its use to control grey mould (<i>Botrytis cinerea</i>) in snow peas, sugar snap peas, capsicums and tomatoes. There are MRLs in the Code for pyrimethanil residues in capsicums and tomatoes.</p> <p>Podded pea (young pods) (snow and sugar snap) Insert T2</p>	<p>NEDI: 3% of the ADI</p> <p>Mean estimated daily dietary exposure based on mean analytical results:</p> <p>20th ATDS: <1% of the ADI for all population groups assessed</p> <p>NESTI as % of the ARfD</p> <table border="0"> <tr> <td><u>2-6 years</u></td> <td><u>2+ years</u></td> </tr> <tr> <td>1</td> <td><1</td> </tr> </table>	<u>2-6 years</u>	<u>2+ years</u>	1	<1
<u>2-6 years</u>	<u>2+ years</u>				
1	<1				
<p>Pyriproxyfen Pyriproxyfen is an insecticide. It is an insect growth regulator, it inhibits metamorphosis and reproduction. It is used to control silverleaf whitefly in cotton; silverleaf whitefly and greenhouse whitefly in cucurbits, tomatoes and eggplant; and various scale insects in citrus fruit, mangoes, olives, coffee and passionfruit.</p> <p>The APVMA has issued a permit for its use to control silverleaf whitefly (<i>Bemisia tabaci</i> biotype B) and greenhouse whitefly (<i>Trialeurodes vaporariorum</i>) in basil, borage, chives, coriander, dill, fennel, marigold, lemon balm, marjoram/oregano, nasturtium, parsley, sage, salad Burnet, sorrel, rocket, chervil and mizuna.</p> <p>The NHC requested an MRL in the Code harmonised with the United States limit for pyriproxyfen residues in cherries. Residues may occur in cherries imported from the United States. The MRL may minimise potential trade disruption and extend consumer choice.</p> <p>Herbs Insert T5 Stone fruits Insert 1</p>	<p>NEDI: 2% of the ADI</p>				
<p>Quinoxifen Quinoxifen is a fungicide. It inhibits appressorial development in fungi (appressoria are specialized cells that are important in plant penetration and pathogenesis). It is used to protect against powdery mildew on grapes.</p> <p>The APVMA has issued a permit for its use to control powdery mildew on basil, borage, chives, coriander, dill, fennel, marigold, lemon balm, marjoram/oregano, nasturtium, parsley, sage, salad Burnet, sorrel, rocket, chervil and mizuna.</p> <p>Chervil Insert T5 Coriander (leaves, stem, roots) Insert T5 Herbs Insert T5 Mizuna Insert T5 Rucola (rocket) Insert T5</p>	<p>NEDI: <1% of the ADI</p>				

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)	Dietary Exposure Assessment																																																																							
<p>Spinosad Spinosad is a spinosyn insecticide. It demonstrates rapid contact and ingestion activity in insects. It excites the insect nervous system, leading to involuntary muscle contractions, prostration with tremors and paralysis. It is used to control a range of insect pests in agricultural and veterinary situations.</p> <p>The APVMA has issued a permit for its use to control Western flower thrip (<i>Frankliniella occidentalis</i>) in spring onions and shallots.</p> <table border="0" data-bbox="177 593 986 685"> <tr> <td>Onion, Welsh</td> <td>Insert</td> <td>0.3</td> </tr> <tr> <td>Shallot</td> <td>Insert</td> <td>0.3</td> </tr> <tr> <td>Spring onion</td> <td>Insert</td> <td>0.3</td> </tr> </table>	Onion, Welsh	Insert	0.3	Shallot	Insert	0.3	Spring onion	Insert	0.3	<p>NEDI: 33% of the ADI</p>																																																														
Onion, Welsh	Insert	0.3																																																																						
Shallot	Insert	0.3																																																																						
Spring onion	Insert	0.3																																																																						
<p>Spirotetramat Spirotetramat is a cyclic ketoenole insecticide. It is a tetramic acid derivative. It inhibits acetyl CoA carboxylase, a key enzyme in fatty acid biosynthesis. It is active against a wide spectrum of sucking insects including aphids, scales, mealybugs, whiteflies, psyllids and certain thrips.</p> <p>The APVMA approved its use to control silverleaf whitefly and various aphid, scale and thrip pests in certain fruit and vegetable crops. The data are sufficient to confirm the temporary MRLs as recommended below. The recommended meat and milk MRLs are at the LOQ.</p> <p>Note: Spirotetramat MRLs were consulted on in MRL Proposal M1004. The approved MRLs are likely to be gazetted in June 2010.</p> <p>The NHC requested an MRL in the Code harmonised with the United States limit for spirotetramat residues in cherries. Residues may occur in cherries imported from the United States. The MRL may minimise potential trade disruption and extend consumer choice.</p> <table border="0" data-bbox="177 1384 986 1814"> <tr> <td>Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas [except Brussels sprouts]</td> <td>Omit</td> <td>T7</td> <td></td> <td></td> </tr> <tr> <td></td> <td>Substitute</td> <td>7</td> <td><1</td> <td><1</td> </tr> <tr> <td>Brussels sprouts</td> <td>Omit</td> <td>T1</td> <td></td> <td></td> </tr> <tr> <td></td> <td>Substitute</td> <td>1</td> <td></td> <td></td> </tr> <tr> <td>Edible offal (mammalian)</td> <td>Omit</td> <td>T0.05</td> <td></td> <td></td> </tr> <tr> <td></td> <td>Substitute</td> <td>0.05</td> <td><1</td> <td><1</td> </tr> <tr> <td>Meat (mammalian)</td> <td>Omit</td> <td>T*0.01</td> <td></td> <td></td> </tr> <tr> <td></td> <td>Substitute</td> <td>*0.01</td> <td><1</td> <td><1</td> </tr> <tr> <td>Milks</td> <td>Omit</td> <td>T*0.005</td> <td></td> <td></td> </tr> <tr> <td></td> <td>Substitute</td> <td>*0.005</td> <td><1</td> <td><1</td> </tr> <tr> <td>Stone fruits</td> <td>Insert</td> <td>4.5</td> <td>8</td> <td>Cherries 2</td> </tr> </table>	Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas [except Brussels sprouts]	Omit	T7				Substitute	7	<1	<1	Brussels sprouts	Omit	T1				Substitute	1			Edible offal (mammalian)	Omit	T0.05				Substitute	0.05	<1	<1	Meat (mammalian)	Omit	T*0.01				Substitute	*0.01	<1	<1	Milks	Omit	T*0.005				Substitute	*0.005	<1	<1	Stone fruits	Insert	4.5	8	Cherries 2	<p>NEDI: 8% of the ADI</p> <p>NESTI as % of the ARfD</p> <table border="0" data-bbox="986 1355 1391 1814"> <thead> <tr> <th colspan="2"></th> <th><u>2-6 years</u></th> <th><u>2+ years</u></th> </tr> </thead> <tbody> <tr> <td></td> <td>Broccoli</td> <td>10</td> <td>3</td> </tr> <tr> <td></td> <td>Cabbage</td> <td>5</td> <td>4</td> </tr> <tr> <td></td> <td>Cauliflower</td> <td>15</td> <td>6</td> </tr> </tbody> </table>			<u>2-6 years</u>	<u>2+ years</u>		Broccoli	10	3		Cabbage	5	4		Cauliflower	15	6
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas [except Brussels sprouts]	Omit	T7																																																																						
	Substitute	7	<1	<1																																																																				
Brussels sprouts	Omit	T1																																																																						
	Substitute	1																																																																						
Edible offal (mammalian)	Omit	T0.05																																																																						
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Meat (mammalian)	Omit	T*0.01																																																																						
	Substitute	*0.01	<1	<1																																																																				
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Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)	Dietary Exposure Assessment												
<p>Sulphur dioxide Sulphur dioxide is a non systemic protective fungicide and acaricide with contact and vapour action. It is used to control powdery mildews on fruit and mites on a range of crops.</p> <p>The APVMA has issued a permit for its use as a fumigant to control Botrytis rot (<i>Botrytis cinerea</i>) on strawberries. The APVMA has advised that residues data indicate that following use as directed, residues in strawberries are expected to be much lower than the MRL. This is discussed in Section 9.6 of this Report.</p> <p>Note: Limits for residues of sulphur dioxide that may be present in foods following its use as an agricultural chemical are currently listed in Standard 1.3.1. Limits in Standard 1.3.1 are known as maximum permitted levels (MPLs). FSANZ proposes to relocate these limits to Standard 1.4.2.</p> <p>Standard 1.3.1</p> <p>Schedule 1 Permitted uses of food additives by food type, 4.1 Unprocessed fruits and vegetables:</p> <p>Omit the entries:</p> <p>blueberries INS number: 220 221 222 223 224 225 228 Additive name: Sulphur dioxide and sodium and potassium sulphites Maximum Permitted Level: 10 mg/kg</p> <p>grapes packed with permeable envelopes INS number: 220 221 222 223 224 225 228 Additive name: Sulphur dioxide and sodium and potassium sulphites Maximum Permitted Level: 10 mg/kg</p> <p>longan INS number: 220 221 222 223 224 225 228 Additive name: Sulphur dioxide and sodium and potassium sulphites Maximum Permitted Level: 10 mg/kg Qualification: edible aril only, that is, the edible portion of the fruit</p> <p>Standard 1.4.2</p> <p>Omit: See Standard 1.3.1 Insert residue definition: Sulphur dioxide</p> <table border="0" data-bbox="177 1753 983 1872"> <tr> <td>Blueberries</td> <td>Insert</td> <td>10</td> </tr> <tr> <td>Longan, edible aril</td> <td>Insert</td> <td>10</td> </tr> <tr> <td>Strawberry</td> <td>Insert</td> <td>T30</td> </tr> <tr> <td>Table grapes</td> <td>Insert</td> <td>10</td> </tr> </table>	Blueberries	Insert	10	Longan, edible aril	Insert	10	Strawberry	Insert	T30	Table grapes	Insert	10	<p>Mean estimated daily dietary exposure based on mean analytical results:</p> <p>21st ATDS: ≤ 80% of the ADI for all population groups assessed.</p> <p>The 21st ATDS indicated that sulphite intakes may exceed the ADI for some population groups. FSANZ has raised a proposal to address this.</p> <p>Extending the permissions for addition of sulphur dioxide set out in the Code to strawberries may increase the population exposure to sulphur dioxide to a small extent. It should be noted that the dietary exposure to sulphur dioxide from blueberries, longans strawberries and table grapes is minor compared to exposure from other dietary contributors. Thus any increase in sulphur dioxide exposure from consumption of these foods is not of concern.</p> <p>Mean exposures from the use of sulphur dioxide as an agricultural chemical are estimated at <2% of the ADI for children aged 2 – 6 years and the population aged 2 years and above.</p>
Blueberries	Insert	10											
Longan, edible aril	Insert	10											
Strawberry	Insert	T30											
Table grapes	Insert	10											

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)	Dietary Exposure Assessment																								
<p>Tebuconazole Tebuconazole is a non-systemic foliar triazole fungicide. It has protective action. It inhibits steroid demethylation leading to inhibition of ergosterol biosynthesis. It is used to control various fungal diseases in many crops.</p> <p>The APVMA has issued a permit for its use to control Fusarium, powdery mildew, rusts, Cercospora and Septoria in basil, borage, chives, coriander, dill, fennel, marigold, lemon balm, marjoram/oregano, nasturtium, parsley, sage, salad Burnet, sorrel, rocket, chervil and mizuna.</p> <table border="0" data-bbox="177 622 983 808"> <tr> <td>Chervil</td> <td>Insert</td> <td>T0.5</td> </tr> <tr> <td>Coriander (leaves, stem, roots)</td> <td>Insert</td> <td>T0.5</td> </tr> <tr> <td>Herbs</td> <td>Insert</td> <td>T0.5</td> </tr> <tr> <td>Lemon balm</td> <td>Insert</td> <td>T0.5</td> </tr> <tr> <td>Mizuna</td> <td>Insert</td> <td>T0.5</td> </tr> <tr> <td>Rucola (rocket)</td> <td>Insert</td> <td>T0.5</td> </tr> </table>	Chervil	Insert	T0.5	Coriander (leaves, stem, roots)	Insert	T0.5	Herbs	Insert	T0.5	Lemon balm	Insert	T0.5	Mizuna	Insert	T0.5	Rucola (rocket)	Insert	T0.5	<p>NEDI: 18% of the ADI</p> <p>Mean estimated daily dietary exposure based on mean analytical results:</p> <p>20th ATDS: not detected in any foods sampled</p>						
Chervil	Insert	T0.5																							
Coriander (leaves, stem, roots)	Insert	T0.5																							
Herbs	Insert	T0.5																							
Lemon balm	Insert	T0.5																							
Mizuna	Insert	T0.5																							
Rucola (rocket)	Insert	T0.5																							
<p>Terbuthylazine Terbuthylazine is a herbicide. It is absorbed mainly by the roots. It inhibits photosynthetic electron transport at the photosystem II receptor site.</p> <p>The APVMA has approved its use to control a wide variety of weeds in pre-emergent lupins, chickpeas, field peas, fava beans and certain canola varieties. The recommended MRLs are at the LOQ.</p> <p>New entry</p> <p>Insert residue definition:</p> <p>Terbuthylazine</p> <table border="0" data-bbox="177 1301 983 1538"> <tr> <td>Edible offal (mammalian)</td> <td>Insert</td> <td>T*0.01</td> </tr> <tr> <td>Eggs</td> <td>Insert</td> <td>T*0.01</td> </tr> <tr> <td>Meat (mammalian)</td> <td>Insert</td> <td>T*0.01</td> </tr> <tr> <td>Milks</td> <td>Insert</td> <td>T*0.01</td> </tr> <tr> <td>Poultry, edible offal of</td> <td>Insert</td> <td>T*0.01</td> </tr> <tr> <td>Poultry meat</td> <td>Insert</td> <td>T*0.01</td> </tr> <tr> <td>Pulses</td> <td>Insert</td> <td>T*0.02</td> </tr> <tr> <td>Rape seed (canola)</td> <td>Insert</td> <td>T*0.02</td> </tr> </table>	Edible offal (mammalian)	Insert	T*0.01	Eggs	Insert	T*0.01	Meat (mammalian)	Insert	T*0.01	Milks	Insert	T*0.01	Poultry, edible offal of	Insert	T*0.01	Poultry meat	Insert	T*0.01	Pulses	Insert	T*0.02	Rape seed (canola)	Insert	T*0.02	<p>NEDI: 4% of the ADI</p>
Edible offal (mammalian)	Insert	T*0.01																							
Eggs	Insert	T*0.01																							
Meat (mammalian)	Insert	T*0.01																							
Milks	Insert	T*0.01																							
Poultry, edible offal of	Insert	T*0.01																							
Poultry meat	Insert	T*0.01																							
Pulses	Insert	T*0.02																							
Rape seed (canola)	Insert	T*0.02																							

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)	Dietary Exposure Assessment																		
<p>Thiamethoxam Thiamethoxam is a systemic neonicotinoid insecticide. It has contact and stomach action. It is rapidly taken up into the plant and transported acropetally in the xylem. It is an agonist of the nicotinic acetylcholine receptor. It is used to control various insect pests on fruit, vegetable, cereal and oilseed crops.</p> <p>The APVMA has issued a permit for its use to control pests in various brassicas and leafy and fruiting vegetables.</p> <p>The NHC requested an MRL in the Code harmonised with the United States limit for thiamethoxam residues in cherries. Residues may occur in cherries imported from the United States. The MRL may minimise potential trade disruption and extend consumer choice.</p> <table border="0" data-bbox="177 745 986 1021"> <tr> <td>Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas</td> <td>Insert</td> <td>T0.5</td> </tr> <tr> <td>Brassica leafy vegetables</td> <td>Insert</td> <td>T2</td> </tr> <tr> <td>Fruiting vegetables, other than cucurbits</td> <td>Insert</td> <td>T0.05</td> </tr> <tr> <td>Leafy vegetables</td> <td>Insert</td> <td>T2</td> </tr> <tr> <td>Stone fruits</td> <td>Insert</td> <td>0.5</td> </tr> <tr> <td>Tomato</td> <td>Omit</td> <td>*0.02</td> </tr> </table>	Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	Insert	T0.5	Brassica leafy vegetables	Insert	T2	Fruiting vegetables, other than cucurbits	Insert	T0.05	Leafy vegetables	Insert	T2	Stone fruits	Insert	0.5	Tomato	Omit	*0.02	<p>NEDI: 15% of the ADI</p>
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	Insert	T0.5																	
Brassica leafy vegetables	Insert	T2																	
Fruiting vegetables, other than cucurbits	Insert	T0.05																	
Leafy vegetables	Insert	T2																	
Stone fruits	Insert	0.5																	
Tomato	Omit	*0.02																	
<p>Triadimenol Triadimenol is a systemic fungicide with protective, curative and eradicator action. It is absorbed by roots and leaves, with ready translocation in young growing tissues, but less ready translocation in older, woody tissues. It inhibits gibberellin and ergosterol biosynthesis and hence the rate of cell division. It is used to control various fungal diseases in a range of crops.</p> <p>The APVMA has issued a permit for its use to control powdery mildew and rusts on lemon grass setts (small rhizomes with one or two buds). The recommended MRL is at the LOQ.</p> <table border="0" data-bbox="177 1384 986 1417"> <tr> <td>Lemon grass</td> <td>Insert</td> <td>T*0.05</td> </tr> </table>	Lemon grass	Insert	T*0.05	<p>NEDI: 2% of the ADI</p> <p>20th ATDS: not detected in any foods sampled</p> <p>19th ATDS: not detected in any foods sampled</p> <p>NESTI as % of the ARfD</p> <table border="0" data-bbox="986 1361 1390 1417"> <tr> <td><u>2-6 years</u></td> <td><u>2+ years</u></td> </tr> <tr> <td><1</td> <td><1</td> </tr> </table>	<u>2-6 years</u>	<u>2+ years</u>	<1	<1											
Lemon grass	Insert	T*0.05																	
<u>2-6 years</u>	<u>2+ years</u>																		
<1	<1																		

Proposed Technical Amendments to Standard 1.4.2
<p>Chemical groups Standard 1.4.2 provides for certain restrictions on residues of chemicals in the same group in food. Chemical groups are listed in Schedule 3 of the Standard.</p> <p>FSANZ proposes to omit these provisions from Standard 1.4.2. This is discussed in section 9.5 of this Report.</p> <p>Purpose</p> <p>Omit: Schedule 3 groups certain agricultural or veterinary chemicals according to their chemical groups.</p> <p>Table of provisions</p> <p>Omit: Schedule 3 Chemical groups Insert: Schedule 3 Reserved</p>

Proposed Technical Amendments to Standard 1.4.2

Clauses

Omit: Subclause 4(3) Where a food contains more than one of the chemicals listed in any group in Schedule 3 of this Standard, the combined proportions of those chemicals must be no more than unity.

Substitute: Deleted.

Editorial note to sub clause 4(3)

Omit:

Editorial note:

$$\frac{\text{Amount of chemical A present}}{\text{MRL or ERL for chemical A}} + \frac{\text{Amount of chemical B present}}{\text{MRL or ERL for chemical B}} \leq 1$$

Schedule 3

Omit:

Chemical Groups

Group	Chemicals
Group A	Aldrin, Dieldrin, Endosulfan, Heptachlor
Group B	BHC and its isomers, DDT, Dicofol, Fenarimol, Lindane, Quintozene
Group C	Azamethiphos, Azinphos-ethyl, Azinphos-methyl, Coumaphos, Demeton, Diazinon, Dichlorvos, Dimethoate, Disulfoton, Dithianon, Ethion, Ethoprophos, Famphur, Fenamiphos, Fenchlorphos, Fenitrothion, Fenthion, Formothion, Maldison, Methamidophos, Methidathion, Mevinphos, Naphthalophos, Omethoate, Parathion-methyl, Phorate, Phosmet, Pirimiphos-ethyl, Pirimiphos-methyl, Prothiophos, Pyrazophos, Sulprofos, Temephos, Tetrachlorvinphos, Thiometon, Tributylphosphorotrithioate, Trichlorfon, Vamidothion
Group D	Mancozeb, Metiram, Propineb, Thiram, Zineb, Ziram
Group E	2,4-D, Diclofop-methyl, MCPA, MCPB, Picloram
Group F	Aldicarb, Bendiocarb, Carbaryl, Iprodione, Methomyl, Oxamyl, Phenisopham, Promacyl, Promecarb, Propoxur, Thiobencarb
Group G	Diuron, Fluometuron, Linuron, Methabenzthiazuron, Thidiazuron
Group H	Parbendazole, Thiabendazole
Group I	Benomyl, Carbendazim, Thiophanate, Thiophanate-methyl
Group J	Ametryn, Atrazine, Cyanazine, Metribuzin, Prometryn, Propazine, Simazine, Terbutryn
Group K	Metolachlor, Propachlor
Group L	Chlormequat, Diquat, Paraquat
Group M	Captan
Group N	Ethylene dibromide (EDB), Ethylene dichloride, Methyl bromide, Trichloroethylene
Group O	Fenbutatin Oxide
Group P	Cypermethrin, Deltamethrin, Fenvalerate, Permethrin, Pyrethrins
Group Q	Etridiazole
Group R	Dithiocarbamates, Mancozeb, Metham, Metiram, Propineb, Thiram, Ziram

Insert: Reserved

Proposed Technical Amendments to Standard 1.4.2

Schedule 4 Foods and classes of food

1. To clarify the portion of the commodity to which the MRL or ERL (extraneous residue limit) applies (and which is analysed) where an MRL or ERL is listed in the Schedules to the Standard for the food 'Longan, edible aril'.

Under the heading 'Tropical and sub-tropical fruit - inedible peel' in the entry '*Portion of the commodity to which the MRL applies (and which is analysed)*'

Insert: Longan, edible aril: edible portion of the fruit.

2. To classify mizuna as a leafy vegetable rather than a herb consistent with MRLs in the Schedules to the Standard and the APVMA MRL Standard.

Under the heading 'Herbs' in the '*Commodities*' entry

Omit: Mizuna;

Under the heading 'Leafy vegetables (including brassica leafy vegetables)' in the '*Commodities*' entry

Insert: Mizuna;

3. To include the word 'snap' in 'sugar snap pea' consistent with MRLs in the Schedules to the Standard and the APVMA MRL Standard.

Under the heading 'Legume vegetables' in the '*Commodities*' entry

Omit: Podded pea (young pods) includes sugar pea (young pods) and snow pea.

Substitute: Podded pea (young pods) includes sugar snap pea (young pods) and snow pea.

Commodity names

To ensure consistent use of commodity names.

Amendments to commodity names wherever occurring

Omit: Chilli

Substitute: Chili

Omit: Plum (including prunes)

Substitute Plums (including prunes)