

12 January 2018
[36–18]

Call for submissions – Proposal M1015

Maximum Residue Limits (2017)

FSANZ has assessed a proposal prepared to consider varying certain maximum residue limits (MRLs) in the *Australia New Zealand Food Standards Code* (the Code) and has prepared a draft food regulatory measure. Pursuant to section 61 of the *Food Standards Australia New Zealand Act 1991* (FSANZ Act), FSANZ now calls for submissions to assist in consideration of the draft food regulatory measure.

For information about making a submission, visit the FSANZ website at [information for submitters](#).

All submissions on applications and proposals will be published on our website. We will not publish material that we accept as confidential, but will record that such information is held. In-confidence submissions may be subject to release under the provisions of the *Freedom of Information Act 1991*. Submissions will be published as soon as possible after the end of the public comment period. Where large numbers of documents are involved, FSANZ will make these available on CD, rather than on the website.

Under section 114 of the FSANZ Act, some information provided to FSANZ cannot be disclosed. More information about the disclosure of confidential commercial information is available on the FSANZ website at [information for submitters](#).

Submissions should be made in writing, be marked clearly 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 to receive submissions electronically through the FSANZ website via the link on [Calls for public comment](#). You can also email your submission directly to submissions@foodstandards.gov.au.

There is no need to send a hard copy of your submission if you have submitted it by email or via the FSANZ website. FSANZ endeavours to formally acknowledge receipt of submissions within three business days.

DEADLINE FOR SUBMISSIONS: 6pm (Canberra time) 26 February 2018

Submissions received after this date will not be considered unless an extension had been given before the closing date. Extensions will only be granted due to extraordinary circumstances during the submission period. Any agreed extension will be notified on the FSANZ website and will apply to all submitters.

Questions about making submissions or the application process can be sent to standards.management@foodstandards.gov.au.

Hard copy submissions may be sent to one of the following addresses:

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Supporting documents

The following document which informed the assessment of this Proposal is available on the FSANZ website at:

[http://www.foodstandards.gov.au/code/proposals/Pages/M1015Maximum-Residue-Limits-\(2017\).aspx](http://www.foodstandards.gov.au/code/proposals/Pages/M1015Maximum-Residue-Limits-(2017).aspx)

Supporting Document 1 (SD1)	Proposed MRL changes, origin of requests, comparisons with Codex and dietary exposure estimates for the Australian population.
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Executive summary

This document details FSANZ's assessment of a Proposal to incorporate maximum residue limits (MRLs) for agricultural and veterinary (agvet) chemicals in the Food Standards Code (the Code).

MRLs are legal limits and apply to all foods sold in Australia. They are determined through good agricultural practice based on the amount of a chemical that is needed to control pests and/or diseases. The dietary exposure of the Australian population that may arise from the proposed MRLs in the food supply has been assessed. The assessment indicates that the proposed limits present negligible health and safety risks to consumers.

Some of the MRLs considered in this Proposal have been requested by other parties to align the Code with international standards. FSANZ has also considered MRLs gazetted by the Australian Pesticides and Veterinary Medicines Authority (APVMA) and assessed whether an *All other foods except animal food commodities* MRL is appropriate for the chemicals requested.

When FSANZ establishes an *All other foods except animal food commodities* MRL it follows protocols and principles established in a previous Proposal P1027 ([Managing low-level agvet chemicals without maximum residue limits](#)).

1 Introduction

1.1 The Proposal

The Proposal has been prepared to consider varying certain agvet MRLs in Schedule 20 of the Code. It includes considerations of MRL variations proposed by the APVMA, as well as MRL harmonisation requests from other interested parties including food importers.

This Proposal is a routine process that proposes the sale of imported food with MRLs that may arise through the legitimate use of agvet chemicals for food production based on good agricultural practice (GAP). It also proposes that some agvet chemical MRLs be removed, reduced or increased as a result of amendments to the APVMA MRL Standard¹.

1.2 The current standard

The table to section S20—3 in Schedule 20 lists the MRLs for agvet chemicals which may occur in foods following their legitimate use in food production. MRLs prescribed in the Code constitute legal limits and apply to all foods sold in Australia, including imported foods. Some MRLs only apply to a specific food commodity while some apply to all foods other than animal food products.

Food products containing residues with no listed MRLs or that exceed relevant MRLs in the Code cannot be legally sold in Australia. This ensures that residues of agvet chemicals in food are kept as low as possible, are consistent with their approved use, and are at levels assessed to be safe for human consumption.

1.3 Reasons for preparing the Proposal

The Proposal varies MRLs in Schedule 20 to align with Codex standards and those of trading partners for food commodities to be imported to Australia. It also proposes MRL deletions, increases or reductions to conform with amendments made to the APVMA MRL Standard (see Attachment B).

The MRL changes requested in this Proposal were for 128 chemicals and 360 chemical-food commodity combinations and were submitted by 14 domestic and international stakeholders. The stakeholders were the following:

- Almond Board of California (USA)
- American Peanut Council (USA)
- Australian Pesticides and Veterinary Medicines Authority
- BASF Agricultural Solutions (USA)
- Bayer CropScience Pty Ltd (Australia)
- Bureau of Agricultural Commodity and Food Standards (Thailand)
- California Fresh Fruit Association (USA)
- California Table Grape Commission (USA)

¹ The Agricultural and Veterinary Chemicals Code Instrument 4 (MRL Standard) lists MRLs for agvet chemicals in agricultural produce particularly produce entering the food chain. This can be accessed via [the APVMA website](#).

- Cranberry Marketing Committee (USA)
- DuPont Pty Ltd (Australia)
- Food & Beverage Importers Association (Australia)
- Kumiai Chemical Industry Co., Ltd. (Japan)
- Monsanto Australia
- Syngenta Australia Pty Ltd

Countries that establish MRLs routinely use GAP and good veterinary practice to ensure the safety and quality of food and other agricultural products. However, agvet chemicals are used differently in different countries around the world, as pests, diseases and environmental factors differ and therefore use patterns may also vary. This means that residues in imported foods may legitimately differ from those in domestically produced foods.

The proposed MRLs will permit the sale of foods containing established residues, protect public health and safety and minimise residues in foods consistent with the effective control of pests and diseases.

The proposed MRLs may minimise trade disruption and extend consumer choice for a range of commodities. The proposed MRLs are listed in Supporting Document 1 (SD1). SD1 also includes information on the current status of the proposed MRLs in the Code, how the proposed MRLs compare with Codex limits and describe the dietary exposure estimates undertaken for Australian consumers.

The appendix to SD1 provides summary information on the assessment of the requested chemicals for suitability to establish MRLs for *All other foods except animal food commodities*. It also lists the chemicals for which the MRLs proposed by FSANZ have been supported by the APVMA.

1.3.1 Codex Alimentarius Commission Standards

FSANZ may consider varying MRLs for agvet chemicals in food commodities, where interested parties or stakeholders have identified differences between the Code and relevant international standards.

While the recognition of international standards and food trade issues are considered, the primary consideration in assessing a variation is the protection of public health and safety.

SD1 lists MRLs proposed for inclusion in the Code based on the harmonisation requests, together with the corresponding Codex MRLs or those established in the country in which the food commodity is produced.

1.4 Procedure for assessment

The Proposal is being assessed under the General Procedure for assessment of Proposals².

² This procedure is the default process for variations to a food regulatory measure and generally involves one round of public consultation only.

2 Summary of the assessment

2.1 Risk assessment

The presence of residues of registered and approved agvet chemicals in food commodities at low levels should not represent an unacceptable risk to public health and safety if the chemical has been used according to label instructions. However, to ensure that this is the case, an assessment of the estimated short term and/or chronic dietary exposure to the chemical residue is undertaken to confirm that the estimated exposures are unlikely to exceed the relevant health-based guidance values (HBGVs) for the agvet chemical³. To assess the public health and safety implications of chemical residues in food, FSANZ estimates the Australian population's dietary exposure to agvet chemical residues from potentially treated foods in the diet and compares the dietary exposure with the relevant HBGVs, for example, the acceptable daily intake (ADI) or the acute reference dose (ARfD).

The ADI and ARfD for individual agvet chemicals are currently established by the APVMA following an assessment of the toxicity of each chemical. In cases where an Australian ADI or ARfD has not been established, the ADI or ARfD adopted by the Joint Food and Agriculture Organization / World Health Organization Meeting on Pesticide Residues (JMPR) may be used for risk assessment purposes.

FSANZ conducts and reviews DEAs using internationally recognised risk assessment methodologies. Variations to MRLs in the Code will not be supported where estimated dietary exposures to the residues of a chemical indicate a potential public health and safety risk for the Australian population or a population subgroup.

The steps undertaken in conducting a DEA are:

- determine the residues of an agvet chemical in a treated food commodity;
- estimate dietary exposure to a chemical from relevant foods, using chemical residue data and food consumption data from Australian national nutrition surveys; and
- complete a risk characterisation by comparing the estimated dietary exposures to the relevant HBGVs.

A summary of the dietary exposure estimates for each agvet chemical and related food commodity included in this proposal is provided in SD1. The dietary exposure estimates indicate that the proposed MRLs pose negligible chronic and acute health and safety risks to Australian consumers.

2.1.1 Assessment for establishment of *All other foods except animal food commodities* MRLs

Following the gazettal of Proposal P1027 in January 2017, the risk assessment of the chemicals considered in Proposal M1015 included an additional assessment for suitability to establish *All other foods except animal food commodities* MRLs according to the principles agreed by FSANZ and the APVMA in P1027. A list of the proposed *All other foods except animal commodities* MRLs for each chemical considered, together with the details of the assessment and other relevant information is provided in the appendix to SD1.

³ An explanation of how dietary exposure assessments are carried out can be found on [the FSANZ website](#).

2.2 Risk management

FSANZ is committed to maintaining MRLs that may legitimately occur in food commodities following their prescribed use in food production and to ensure that such food may be legally sold. The safety of the residues in the context of the Australian diet is a key consideration.

FSANZ will only approve variations to MRLs in the Code where the risk assessment concludes that the estimated dietary exposures are within the relevant HBGVs. FSANZ may consider including MRLs consistent with those established by a trading partner in circumstances where the risk assessment shows they do not present health and safety concerns to consumers.

As noted above, the dietary exposure estimates undertaken for each of the proposed MRLs indicate that they will pose negligible chronic and acute health and safety risks to Australian consumers. In these circumstances, and for the reasons outlined in this consultation paper, preparation of a draft variation to include the proposed MRLs in the Code is an appropriate risk management approach.

2.2.1 Impacts on imported foods due to MRL variations proposed by the APVMA

Deleting or reducing MRLs may affect imported foods containing residues that currently comply with existing MRLs. In cases where the MRL deletions are proposed by the APVMA, these MRLs are no longer required for domestically produced food.

FSANZ is committed to ensuring that the implications of MRL variations proposed by the APVMA are considered. FSANZ will consider amending the proposed MRL variations to allow the sale of imported food, where such MRLs are supported by adequate data or information demonstrating that the residues are legitimate and likely to occur.

To help identify possible impacts on imported foods, the deletion and reduction of MRLs proposed by the APVMA which are not yet listed in the current version of Schedule 20 are included in SD1⁴. FSANZ requests comment on any possible ramifications for imported foods of the proposed variations with supporting evidence where applicable.

2.3 Risk communication

2.3.1 Consultation

Consultation is a key part of FSANZ's standards development process.

FSANZ has adopted a communication strategy for this Proposal that focuses on alerting the community to the proposed changes. FSANZ has published details about the proposed changes, and will publish submissions received and subsequent reports on its website. All calls for submissions are notified via the FSANZ Notification Circular, media release and through FSANZ's social media tools and Food Standards News. Subscribers and interested parties are also notified about the availability of reports for public comment.

FSANZ is seeking public comment on the draft variation to Schedule 20 (Attachment A). FSANZ is particularly interested in comments on any impacts (costs/benefits) likely to result from the proposed variations, potential impacts on imported foods, and any public health and safety considerations associated with the proposed changes.

⁴ In SD1, all requests by the APVMA are identified under the column 'Origin of MRL requested' as 'APVMA'. Some of the APVMA requests are already listed in the current version of Schedule 20.

Individuals and organisations making submissions to this Proposal will be notified of the outcomes of the assessment.

2.3.2 World Trade Organization (WTO)

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

Amending MRLs in the table to section S20—3 may also have an effect on international trade. The MRLs constitute a mandatory requirement and apply to all food products of a particular class whether produced domestically or imported. Foods with agvet chemical residues not listed in Schedule 20 or that exceed the relevant MRLs listed in the Code cannot legally be sold in Australia. Therefore, a notification has been made to the WTO as required by Australia's obligations under the WTO Sanitary and Phytosanitary Agreement to enable other WTO members to comment on the proposed amendments.

2.4 FSANZ Act assessment requirements

In assessing this Proposal and the subsequent development of a food regulatory measure, FSANZ has had regard to the following matters in section 59 of the FSANZ Act.

2.4.1 Section 59

2.4.1.1 Consideration of costs and benefits

The Office of Best Practice Regulation has provided a standing exemption (ID 12065) from preparing a Regulation Impact Statement for MRL proposals and applications. However, a limited impact analysis on different stakeholders is provided below.

The direct and indirect benefits that would arise from a food regulatory measure developed or varied as a result of Proposal M1015 outweigh the costs to the community, industry and Government. The proposed MRL variations benefit growers and producers, state and territory agencies and the Australian Government in that they serve to further harmonise agricultural and food standards. Achieving consistency between agricultural and food legislation assists in the efficient enforcement of regulations and minimises compliance costs to primary producers.

Food importers may benefit from the additional or increased MRLs following approval of the proposed draft variations. Consumers may benefit because the proposed variations extend the options to source a wider variety of safe foods. Conversely, importers and consequently consumers may be disadvantaged where proposed additional or increased MRLs are not progressed as this may unnecessarily limit the variety of certain 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. However, if a need is identified through consultation, there is scope under current processes to retain specific MRLs for imported foods where the residues do not present a health risk to consumers, and there is a legitimate Codex or trading partner MRL.

2.4.1.2 Other measures

There are no other measures (whether available to FSANZ or not) that would be more cost-effective than a food regulatory measure developed or varied as a result of the Proposal.

2.4.1.3 Any relevant New Zealand standards

The *Agreement between the Governments of Australia and New Zealand concerning a Joint Food Standards System* (the Treaty) excludes MRLs for agvet chemicals in food from the system that sets joint food standards. Australia and New Zealand, therefore, independently and separately develop MRLs for agvet chemicals in food commodities. However, under the Trans-Tasman Mutual Recognition Arrangement (TTMRA), Australia and New Zealand accept food commodities that are legal for sale in each country, regardless of the sale-related regulatory requirements in the individual country.

Under the New Zealand MRL Standard, agvet chemical residues in food must comply with the specific MRLs listed in the Standard. The New Zealand MRL Standard also includes a provision for a general *default MRL* of 0.1 mg/kg for agvet chemical/ food commodity combinations not specifically listed.

MRLs in the Code may differ from those in the New Zealand MRL Standard for a number of legitimate reasons including different use patterns of the chemicals.

2.4.1.4 Any other relevant matters

Other relevant matters are considered below.

2.4.2 Subsection 18(1)

FSANZ has also considered the three objectives in subsection 18(1) of the FSANZ Act during the assessment.

2.4.2.1 Protection of public health and safety

FSANZ has reviewed the DEAs submitted by the APVMA for its requests and also conducted additional DEAs to assess the suitability of MRLs requested by other parties. Using the best available scientific data and internationally recognised risk assessment methodologies, FSANZ concluded that the proposed MRLs will pose negligible public health and safety risks to consumers.

2.4.2.2 The provision of adequate food information to enable consumers to make informed choices

This objective is not relevant to matters under consideration in the Proposal.

2.4.2.3 The prevention of misleading or deceptive conduct

This objective is not relevant to matters under consideration in the Proposal.

2.4.3 Subsection 18(2) considerations

FSANZ has also had regard to:

- **the need for standards to be based on risk analysis using the best available scientific evidence**

The proposed amendments are based on risk analysis that used the best available scientific evidence and internationally recognised risk assessment methodologies. FSANZ conducted a risk assessment which concluded that the estimated dietary exposures for each proposed MRL do not exceed relevant HBGVs. Thus the proposed MRLs pose negligible public health and safety risks to consumers.

- **the promotion of consistency between domestic and international food standards**

The proposed changes would remove inconsistencies between agricultural and food standards and further align the Code with trading partner standards and Codex.

- **the desirability of an efficient and internationally competitive food industry**

The proposed changes will minimise potential costs to primary producers, rural and regional communities and importers in terms of permitting the sale of food containing legitimate levels of agvet residues.

- **the promotion of fair trading in food**

This is addressed in section 2.4.1.1.

- **any written policy guidelines formulated by the Forum on Food Regulation**

FSANZ had regard to the Forum's Policy Guideline on the Regulation of Residues of Agricultural and Veterinary Chemicals in Food⁵. It forms a framework for the consideration of alternative approaches to address issues surrounding the regulation of residues of agricultural and veterinary chemicals in food.

3 Draft variation

The draft variation to the Code is at Attachment A.

A draft explanatory statement is at Attachment B. An explanatory statement is required to accompany an instrument if it is lodged on the Federal Register of Legislation.

Attachments

- A. Draft variation to the *Australia New Zealand Food Standards Code*
- B. Draft Explanatory Statement

⁵ The policy guideline is available on the Food Regulation Secretariat website at the [link](#).

Attachment A – Draft variation to the *Australia New Zealand Food Standards Code*



Food Standards (Proposal M1015 – Maximum Residue Limits (2017)) Variation

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

Dated [To be completed by Delegate]

Dr Scott Crerar, General Manager – Science and Risk Assessment Branch
Delegate of the Board of Food Standards Australia New Zealand

Note:

This variation will be published in the Commonwealth of Australia Gazette No. FSC XX on XX Month 20XX. This means that this date is the gazettal date for the purposes of clause 3 of the variation.

1 Name

This instrument is the *Food Standards (Proposal M1015 – Maximum Residue Limits (2017)) Variation*.

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

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

3 Commencement

The variation commences on the date of gazettal.

Schedule

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

[1.1] omitting all entries for the following chemicals

Agvet chemical: Chlorfluazuron

Permitted residue: Chlorfluazuron

[1.2] inserting in alphabetical order

Agvet chemical: Acetochlor

Permitted residue: Sum of compounds hydrolysable with base to 2-ethyl-6-methylaniline (EMA) and 2-(1-hydroxyethyl)-6-methylaniline (HEMA), expressed in terms of acetochlor

Peanut	0.2
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Agvet chemical: Isofetamid

Permitted residue: Isofetamid

Almonds	0.01
Grape	3

Agvet chemical: Teflubenzuron

Permitted residue: Teflubenzuron

Coffee bean	0.3
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[1.3] omitting from each of the following chemicals, the foods and associated MRLs

Agvet chemical: Aldicarb

Permitted residue: Sum of aldicarb, its sulfoxide and its sulfone, expressed as aldicarb

Citrus fruits	0.05
Cotton seed	*0.05
Edible offal (mammalian)	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Sugar cane	*0.02

Agvet chemical: Amitraz

Permitted residue: Sum of amitraz and N-(2,4-dimethylphenyl)-n'-methylformamidine, expressed as N-(2,4-dimethylphenyl)-N'-methylformamidine

Apple	0.5
Stone fruits [except cherries]	0.5

Agvet chemical: Amitrole

Permitted residue: Amitrole

Blueberries	T*0.01
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Agvet chemical: Bitertanol

Permitted residue: Bitertanol

Strawberry	*0.05
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Agvet chemical: Carbofuran

Permitted residue: Sum of carbofuran and 3-hydroxycarbofuran, expressed as carbofuran

Garlic	T0.1
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Agvet chemical: Chlorpyrifos-methyl

Permitted residue: Chlorpyrifos-methyl

Rice	0.1
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Agvet chemical: Dicamba

Permitted residue: Dicamba

Cereal grains	*0.05
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Agvet chemical: Difenconazole

Permitted residue: Difenconazole

Cherries	2.5
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Agvet chemical: Diflubenzuron

Permitted residue: Diflubenzuron

Cereal grains	T2
Wheat bran, unprocessed	T5

Agvet chemical: Diflufenican

Permitted residue: Diflufenican

Meat (mammalian)	0.01
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Agvet chemical: Dithiocarbamates

Permitted residue: Total dithiocarbamates, determined as carbon disulphide evolved during acid digestion and expressed as milligrams of carbon disulphide per kilogram of food

Coconut	5
Coffee beans	5
Hops	T10
Macadamia nuts	*0.2
Pomegranate	3
Swede	T1
Turnip, garden	T1
Wasabi	T2

Agvet chemical: Endothal

Permitted residue: Endothal

All other foods except animal food commodities	0.01
Cotton Seed	0.1
Potato	0.1

Agvet chemical: Fenarimol

Permitted residue: Fenarimol

All other foods except animal food commodities	0.05
Berries and other small fruits [except grapes]	T0.1
Fruiting vegetables, cucurbits	0.2
Grapes	0.1
Pome fruits	0.2

Agvet chemical: Fenbuconazole

Permitted residue: Fenbuconazole

Stone fruits [except nectarine]	1
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Agvet chemical: Fenbutatin oxide

Permitted residue: Bis[tris(2-methyl-2-phenylpropyl)tin]-oxide

Fig	T10
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Agvet chemical: Fenitrothion

Permitted residue: Fenitrothion

Fruit [except as otherwise listed under this chemical]	0.1
Vegetables [except as otherwise listed under this chemical]	0.1

Agvet chemical: Fipronil

Permitted residue: Sum of fipronil, the sulphenyl metabolite (5-amino-1-[2,6-dichloro-4-(trifluoromethyl)phenyl]-4-[(trifluoromethyl)sulphenyl]-1H-pyrazole-3-carbonitrile), the sulphonyl metabolite (5-amino-1-[2,6-dichloro-4-(trifluoromethyl)phenyl]-4-[(trifluoromethyl)sulphonyl]-1H-pyrazole-3-carbonitrile), and the trifluoromethyl metabolite (5-amino-4-trifluoromethyl-1-[2,6-dichloro-4-(trifluoromethyl)phenyl]-1H-pyrazole-3-carbonitrile)

Bergamot	T0.1
Burnet, salad	T0.1
Chervil	T0.1
Coriander (leaves, roots, stems)	T0.1
Coriander, seed	T0.1
Dill, seed	T0.1
Fennel, seed	T0.1
Herbs	T0.1
Kaffir lime leaves	T0.1
Lemon grass	T0.1
Lemon verbena (fresh weight)	T0.1
Mizuna	T0.1
Peanut	T*0.01
Peanut oil, crude	T*0.01
Pecan	T*0.01
Peppers, sweet	T0.1
Pome fruits	T*0.01
Rucola (rocket)	T0.1

Agvet chemical: Florfenicol

Permitted residue: Sum of florfenicol and its metabolites florfenicol alcohol, florfenicol oxamic acid, monochloroflorfenicol and florfenicol amine expressed as florfenicol amine

Fish	T0.5
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Agvet chemical: Iprodione

Permitted residue: Iprodione

Cabbages, head	T*0.05
Cauliflower	T*0.05

Agvet chemical: Levamisole

Permitted residue: Levamisole

Goat milk	0.1
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Agvet chemical: Maldison

Permitted residue: Maldison

Chard (silver beet)	0.5
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Oilseed [except peanut]	T10
Peanut	8
Root and tuber vegetables	0.5
Turnip, garden	0.5
Vegetables [except beans (dry); cauliflower; chard; cucumber; fruiting vegetables, other than cucurbits; garden pea; kale; kohlrabi; lentil (dry); onion, Welsh; root and tuber vegetables; shallot; spring onion; turnip, garden]	2

Agvet chemical: Metalaxyl

Permitted residue: Metalaxyl

Coriander (leaves, roots, stems)	2
Durian	T0.5
Herbs [except chives; thyme]	T0.3
Kaffir lime leaves	T0.3
Lemon grass	T0.3
Lemon verbena (dry leaves)	T0.3
Rose and dianthus (edible flowers)	T0.3
Thyme	T0.5
Turmeric, root	T0.1

Agvet chemical: Methidathion

Permitted residue: Methidathion

Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	0.1
Date	T*0.01
Date, dried or dried and candied	T*0.01
Fruiting vegetables, other than cucurbits	0.1
Lettuce, head	1
Lettuce, leaf	1
Longan	0.1
Olive oil, crude	T2
Olives	T1
Pulses	0.1
Root and tuber vegetables	*0.01
Strawberry	*0.01
Vegetables [except garlic; lettuce, head; lettuce, leaf; onion, bulb; root and tuber vegetables]	0.1

Agvet chemical: Methomyl

Permitted residue: Methomyl

Blackberries	2
Coffee beans	T1
Fig	T0.7
Fruiting vegetables, other than cucurbits [except peppers]	1
Guava	3
Herbs	T10
Leafy vegetables [except chard; lettuce, head; lettuce, leaf]	1
Nectarine	1
Peach	1
Plantago ovata seed	0.05
Tree tomato (tamarillo)	T1

Agvet chemical: Naled

Permitted residue: Sum of naled and dichlorvos, expressed as naled

Cotton seed	T*0.02
Edible offal (mammalian)	T*0.05
Meat (mammalian)	T*0.05
Milks	T*0.05

Agvet chemical: Oxadixyl

Permitted residue: Oxadixyl

Lettuce, head	1
Lettuce, leaf	1

Agvet chemical: Pebulate

Permitted residue: Pebulate

Fruiting vegetables, other than cucurbits	*0.1
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Agvet chemical: Permethrin

Permitted residue: Permethrin, sum of isomers

Cotton seed	0.2
Fruiting vegetables, cucurbits	0.2
Galangal, rhizomes	T5
Kiwifruit	2
Lupin (dry)	0.1
Mung bean (dry)	0.1
Soya bean (dry)	0.1
Sunflower seed	0.2
Turmeric, root	T5

Agvet chemical: Phorate

Permitted residue: Sum of phorate, its oxygen analogue, and their sulfoxides and sulfones, expressed as phorate

Vegetables	0.5
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Agvet chemical: Phosphorous acid

Permitted residue: Phosphorous acid

Berries and other small fruits [except ribberries; strawberry]	T50
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Agvet chemical: Pirimicarb

Permitted residue: Sum of pirimicarb, demethyl-pirimicarb and the N-formyl-(methylamino) analogue (demethylformamido-pirimicarb), expressed as pirimicarb

Coriander (leaves, roots, stems)	T20
Herbs	T20
Hops, dry	0.5
Lemon balm	T20

Agvet chemical: Propachlor	
<i>Permitted residue: Sum of propachlor and metabolites hydrolysable to N-isopropylaniline, expressed as propachlor</i>	
Garlic	2.5

Agvet chemical: Prothiofos	
<i>Permitted residue: Prothiofos</i>	
Grapes	2
Pome fruits	0.05

Agvet chemical: Pyriproxyfen	
<i>Permitted residue: Pyriproxyfen</i>	
Coffee beans	0.1
Passionfruit	0.1

Agvet chemical: Pyroxasulfone	
<i>Permitted residue—commodities of plant origin: Sum of pyroxasulfone and (5-difluoromethoxy-1-methyl-3-trifluoromethyl-1H-pyrazol-4-yl)methanesulfonic acid, expressed as pyroxasulfone</i>	
<i>Permitted residue—commodities of animal origin: 5-Difluoromethoxy-1-methyl-3-trifluoromethyl-1H-pyrazole-4-carboxylic acid, expressed as pyroxasulfone</i>	
Cereal grains	*0.01

Agvet chemical: Spinosad	
<i>Permitted residue: Sum of spinosyn A and spinosyn D</i>	
Herbs	5
Safflower seed	T*0.01

Agvet chemical: Thiodicarb	
<i>Permitted residue: Sum of thiodicarb and methomyl, expressed as thiodicarb</i>	
Peppers, sweet	T5
Sorghum	T0.5

Agvet chemical: Trichlorfon	
<i>Permitted residue: Trichlorfon</i>	
Tree nuts	0.1

Agvet chemical: Tridemorph	
<i>Permitted residue: Tridemorph</i>	
Banana	T*0.05
Barley	0.1
Fruiting vegetables, cucurbits	0.1

Agvet chemical: Tylosin	
<i>Permitted residue: Tylosin A</i>	
Fish muscle	T*0.002

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

Agvet chemical: 2,4-DB	
<i>Permitted residue: 2,4-DB</i>	
Peanut	0.2

Agvet chemical: Acetamiprid	
<i>Permitted residue—commodities of plant origin: Acetamiprid</i>	
<i>Permitted residue—commodities of animal origin: Sum of acetamiprid and N-demethyl acetamiprid ((E)-N₁-[(6-chloro-3-pyridyl)methyl]-N₂-cyanoacetamidine), expressed as acetamiprid</i>	
Almonds	0.1
Currants, black, red, white	2

Agvet chemical: Aldicarb	
<i>Permitted residue: Sum of aldicarb, its sulfoxide and its sulfone, expressed as aldicarb</i>	
Peanut	0.05

Agvet chemical: Ametoctradin	
<i>Permitted residue—commodities of plant origin:</i>	

Ametoctradin	
<i>Permitted residue—commodities of animal origin: Sum of ametoctradin and 6-(7-amino-5-ethyl [1,2,4] triazolo [1,5-a]pyrimidin-6-yl) hexanoic acid</i>	
Leek	5

Agvet chemical: Azoxystrobin	
<i>Permitted residue: Azoxystrobin</i>	
Rhubarb	0.6

Agvet chemical: Benzovindiflupyr	
<i>Permitted residue: Benzovindiflupyr</i>	
Peanut	0.01

Agvet chemical: Buprofezin	
<i>Permitted residue: Buprofezin</i>	
Almonds	0.05

Agvet chemical: Carbendazim	
<i>Permitted residue: Sum of carbendazim and 2-aminobenzimidazole, expressed as carbendazim</i>	
Currants, black, red, white	0.1
Raspberries, red, black	0.1
Rhubarb	0.1
Agvet chemical: Chlorpyrifos	
<i>Permitted residue: Chlorpyrifos</i>	
Raspberries, red, black	0.01
Agvet chemical: Clofentezine	
<i>Permitted residue: Clofentezine</i>	
All other foods except animal food commodities	0.02
Strawberry	2
Agvet chemical: Clothianidin	
<i>Permitted residue: Clothianidin</i>	
Almonds	0.01
Agvet chemical: Cyhalothrin	
<i>Permitted residue: Cyhalothrin, sum of isomers</i>	
Almonds	0.05
Asparagus	0.02
Peanut	0.05
Agvet chemical: Dicamba	
<i>Permitted residue: Dicamba</i>	
Cereal grains [except maize]	*0.05
Cotton seed	3
Maize	0.1
Agvet chemical: Difenoconazole	
<i>Permitted residue: Difenoconazole</i>	
All other foods except animal food commodities	0.02
Almonds	0.03
Stone fruits	2.5
Agvet chemical: Diflubenzuron	
<i>Permitted residue: Diflubenzuron</i>	
Almonds	0.2
Peanut	0.1
Agvet chemical: Diflufenican	
<i>Permitted residue: Diflufenican</i>	
All other foods except animal food commodities	0.01
Meat (mammalian) (in the fat)	0.05

Agvet chemical: Dimethenamid-P	
<i>Permitted residue: Sum of dimethenamid-P and its (R)-isomer</i>	
Peanut	0.01
Agvet chemical: Dithiocarbamates	
<i>Permitted residue: Total dithiocarbamates, determined as carbon disulphide evolved during acid digestion and expressed as milligrams of carbon disulphide per kilogram of food</i>	
Peppers, chili (dry)	20
Agvet chemical: Dodine	
<i>Permitted residue: Dodine</i>	
Almonds	0.3
Peanut	0.013
Agvet chemical: Emamectin	
<i>Permitted residue: Sum of emamectin B1a and emamectin B1b</i>	
All other foods except animal food commodities	0.005
Almonds	0.02
Agvet chemical: Etoxazole	
<i>Permitted residue: Etoxazole</i>	
Strawberry	0.2
Agvet chemical: Fenbuconazole	
<i>Permitted residue: Fenbuconazole</i>	
All other foods except animal food commodities	0.02
Almonds	0.05
Agvet chemical: Fenpropathrin	
<i>Permitted residue: Fenpropathrin</i>	
Peanut	0.01
Agvet chemical: Fenpyrazamine	
<i>Permitted residue: Fenpyrazamine</i>	
All other foods except animal food commodities	0.02
Raspberries, red, black	5
Agvet chemical: Fenpyroximate	
<i>Permitted residue: Fenpyroximate</i>	
Almonds	0.1
Agvet chemical: Fluazinam	
<i>Permitted residue: Fluazinam</i>	
Peanut	0.02

Agvet chemical: Flumioxazin	
<i>Permitted residue: Flumioxazin</i>	
Cranberry	0.07
Agvet chemical: Fluopyram	
<i>Permitted residue—commodities of plant origin: Fluopyram</i>	
<i>Permitted residue—commodities of animal origin: Sum of fluopyram and 2-(trifluoromethyl)-benzamide, expressed as fluopyram</i>	
Raspberries, red, black	3
Agvet chemical: Fluxapyroxad	
<i>Permitted residue: Fluxapyroxad</i>	
Banana	3
Coffee beans	0.2
Papaya (pawpaw)	0.5
Agvet chemical: Fosetyl-aluminium	
<i>Permitted residue: Fosetyl-aluminium</i>	
Raspberries, red, black	100
Agvet chemical: Ipconazole	
<i>Permitted residue: Ipconazole</i>	
Peanut	0.01
Agvet chemical: Maldison	
<i>Permitted residue: Maldison</i>	
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas [except cauliflower; kohlrabi]	2
Brassica leafy vegetables [except kale]	2
Carrot	0.5
Celery	2
Fruiting vegetables, cucurbits [except cucumber]	2
Leek	2
Legume vegetable [except garden pea]	2
Lettuce, head	2
Lettuce, leaf	2
Linseed	10
Onion, bulb	2
Pulses [except beans (dry); lentils (dry)]	2
Rape seed	10
Safflower seed	10
Sunflower seed	10
Agvet chemical: MCPA	
<i>Permitted residue: MCPA</i>	
Cherry	0.05

Agvet chemical: Mepanipyrim	
<i>Permitted residue: Mepanipyrim</i>	
Raspberries, red, black	4
Agvet chemical: Mesotrione	
<i>Permitted residue: Mesotrione</i>	
Almonds	0.01
Agvet chemical: Metalaxyl	
<i>Permitted residue: Metalaxyl</i>	
Almonds	0.5
Peanut	0.2
Agvet chemical: Metconazole	
<i>Permitted residue: Metconazole</i>	
Almonds	0.04
Agvet chemical: Methidathion	
<i>Permitted residue: Methidathion</i>	
All other foods except animal food commodities	0.02
Eggplant	0.1
Peppers	T0.1
Persimmon, American	0.5
Potato	*0.01
Agvet chemical: Methomy	
<i>Permitted residue: Methomy</i>	
Fruiting vegetables, other than cucurbits [except peppers; sweet corn (corn-on-the-cob)]	1
Parsley	T10
Stone fruits [except cherries]	1
Agvet chemical: Metrafenone	
<i>Permitted residue: Metrafenone</i>	
All other foods except animal food commodities	0.05
Oats	0.6
Agvet chemical: Oxadixyl	
<i>Permitted residue: Oxadixyl</i>	
All other foods except animal food commodities	0.1
Leafy vegetables	T5
Agvet chemical: Oxathiapiprolin	
<i>Permitted residue: Oxathiapiprolin</i>	
Citrus fruits	0.06
Citrus oil	2

Agvet chemical: Pebulate	
<i>Permitted residue: Pebulate</i>	
Tomato	*0.1

Agvet chemical: Penconazole	
<i>Permitted residue: Penconazole</i>	
All other foods except animal food commodities	0.02
Raspberries, red, black	0.1

Agvet chemical: Permethrin	
<i>Permitted residue: Permethrin, sum of isomers</i>	
All other foods except animal food commodities	0.05
Almonds	0.05

Agvet chemical: Phorate	
<i>Permitted residue: Sum of phorate, its oxygen analogue, and their sulfoxides and sulfones, expressed as phorate</i>	
Brassica (cole or cabbage) vegetables, flowerhead brassicas [except Brussels sprouts; broccoli; cauliflower; head cabbages]	T*0.01
Broccoli	0.5
Cabbages, head	0.5
Carrot	0.5
Cauliflower	0.5
Celery	T*0.01
Coriander (leaves, roots, stems)	T*0.01
Eggplant	0.5
Leafy vegetables	T*0.01
Onion, bulb	0.5
Onion, Welsh	0.5
Parsley	T*0.01
Peppers	0.5
Potato	0.5
Shallot	0.5
Spring onion	0.5
Sweet potato	0.5
Tomato	0.5

Agvet chemical: Phosmet	
<i>Permitted residue: Sum of phosmet and its oxygen analogue, expressed as phosmet</i>	
Currants, black, red, white	2

Agvet chemical: Phosphorous acid	
<i>Permitted residue: Phosphorous acid</i>	
Grapes	200

Agvet chemical: Piperonyl butoxide	
<i>Permitted residue: Piperonyl butoxide</i>	
All other foods except animal food commodities	0.5
Herbs	8

Agvet chemical: Profenofos	
<i>Permitted residue: Profenofos</i>	
All other foods except animal food commodities	0.02
Peppers, chili	3
Peppers, chili (dry)	20

Agvet chemical: Propamocarb	
<i>Permitted residue: Propamocarb (base)</i>	
All other foods except animal food commodities	0.1

Agvet chemical: Prothioconazole	
<i>Permitted residue—commodities of plant origin: Sum of prothioconazole and prothioconazole desthio (2-(1-chlorocyclopropyl)-1-(2-chlorophenyl)-3-(1H-1,2,4-triazol-1-yl)-propan-2-ol), expressed as prothioconazole</i>	
<i>Permitted residue—commodities of animal origin: Sum of prothioconazole, prothioconazole desthio (2-(1-chlorocyclopropyl)-1-(2-chlorophenyl)-3-(1H-1,2,4-triazol-1-yl)-propan-2-ol), prothioconazole-3-hydroxy-desthio (2-(1-chlorocyclopropyl)-1-(2-chloro-3-hydroxyphenyl)-3-(1H-1,2,4-triazol-1-yl)-propan-2-ol) and prothioconazole-4-hydroxy-desthio (2-(1-chlorocyclopropyl)-1-(2-chloro-4-hydroxyphenyl)-3-(1H-1,2,4-triazol-1-yl)-propan-2-ol), expressed as prothioconazole</i>	
Soya bean (dry)	0.2

Agvet chemical: Prothiofos	
<i>Permitted residue: Prothiofos</i>	
Pear	0.05
Table grapes	2

Agvet chemical: Pyraflufen-ethyl	
<i>Permitted residue: Sum of pyraflufen-ethyl and its acid metabolite (2-chloro-5-(4-chloro-5-difluoromethoxy-1-methylpyrazol-3-yl)-4-fluorophenoxyacetic acid)</i>	
Almonds	0.01

Agvet chemical: Pyriproxyfen	
<i>Permitted residue: Pyriproxyfen</i>	
Almonds	0.02

Agvet chemical: Pyroxasulfone	
<i>Permitted residue—commodities of plant origin: Sum of pyroxasulfone and (5-difluoromethoxy-1-methyl-3-trifluoromethyl-1H-pyrazol-4-</i>	

yl)methanesulfonic acid, expressed as pyrooxasulfone

Permitted residue—commodities of animal origin: 5-Difluoromethoxy-1-methyl-3-trifluoromethyl-1H-pyrazole-4-carboxylic acid, expressed as pyrooxasulfone

Cereal grains [except maize; popcorn]	*0.01
Maize	0.02
Popcorn	0.015
Soya bean (dry)	0.06
Soya bean oil	0.06
Sunflower oil	0.3
Sunflower seed	0.3
Sweet corn (corn-on-the-cob and kernels)	0.015

Agvet chemical: Quinoxifen

Permitted residue: Quinoxifen

All other foods except animal food commodities	0.02
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Agvet chemical: Spinetoram

Permitted residue: Sum of Ethyl-spinosyn-J and Ethyl-spinosyn-L

Peanut	0.04
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Agvet chemical: Spirodiclofen

Permitted residue: Spirodiclofen

Almonds	0.1
Currants, black, red, white	1

Agvet chemical: Spiromesifen

Permitted residue: Sum of spiromesifen and 4-hydroxy-3-(2,4,6-trimethylphenyl)-1-oxaspiro[4.4]non-3-en-2-one, expressed as spiromesifen

Strawberry	1
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Agvet chemical: Spirotetramat

Permitted residue: 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

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

Agvet chemical: Ametoctradin

Permitted residue—commodities of plant origin: Ametoctradin

Permitted residue—commodities of animal origin: Sum of ametoctradin and 6-(7-amino-5-ethyl [1,2,4] triazolo [1,5-a] pyrimidin-6-yl) hexanoic acid

Hops, dry	100
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Tree nuts [except almonds]	0.5
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Agvet chemical: Tetraconazole

Permitted residue: Tetraconazole

All other foods except animal food commodities	0.02
Peanut	0.03
Strawberry	0.2

Agvet chemical: Thiophanate-methyl

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

Almonds	0.1
Currants, black, red, white	*0.1
Raspberries, red, black	*0.1
Rhubarb	*0.1
Strawberry	*0.1

Agvet chemical: Trichlorfon

Permitted residue: Trichlorfon

Macadamia nuts	0.1
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Agvet chemical: Trifloxystrobin

Permitted residue: Sum of trifloxystrobin and its acid metabolite ((E,E)-methoxyimino-[2-[1-(3-trifluoromethylphenyl)-ethylideneaminooxymethyl] phenyl] acetic acid), expressed as trifloxystrobin equivalents

Raspberries, red, black	3
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Agvet chemical: Trifluralin

Permitted residue: Trifluralin

All other foods except animal food commodities	0.01
Almonds	0.05

Agvet chemical: Cyprodinil

Permitted residue: Cyprodinil

Almonds	0.02
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Agvet chemical: Fenitrothion	
<i>Permitted residue: Fenitrothion</i>	
Apple	1
Cherries	1
Grapes	1
Agvet chemical: Imazamox	
<i>Permitted residue: Imazamox</i>	
Soya bean (dry)	0.3
Agvet chemical: Ivermectin	
<i>Permitted residue: H₂B_{1a}</i>	
Cattle kidney	0.06
Cattle liver	0.5
Cattle meat (in the fat)	0.2
Agvet chemical: Methidathion	
<i>Permitted residue: Methidathion</i>	
Coffee beans	*0.01
Agvet chemical: Metrafenone	
<i>Permitted residue: Metrafenone</i>	
Grapes	7
Tomato	0.9
Agvet chemical: Mevinphos	
<i>Permitted residue: Mevinphos</i>	
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	0.05

Agvet chemical: Propachlor	
<i>Permitted residue: Sum of propachlor and metabolites hydrolysable to N-isopropylaniline, expressed as propachlor</i>	
Onion, bulb	0.7
Agvet chemical: Propamocarb	
<i>Permitted residue: Propamocarb (base)</i>	
Potato	0.3
Agvet chemical: Pyriofenone	
<i>Permitted residue: Pyriofenone</i>	
Grapes	1.5
Agvet chemical: Quinoxifen	
<i>Permitted residue: Quinoxifen</i>	
Strawberry	0.3
Agvet chemical: Spirotetramat	
<i>Permitted residue: 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</i>	
Blueberries	3
Pineapple	0.3
Agvet chemical: Dithiocarbamates	
<i>Permitted residue: Total dithiocarbamates, determined as carbon disulphide evolved during acid digestion and expressed as milligrams of carbon disulphide per kilogram of food</i>	
Strawberry	10

Attachment B – Draft Explanatory Statement

1. Authority

Section 13 of the *Food Standards Australia New Zealand Act 1991* (the FSANZ Act) provides that the functions of Food Standards Australia New Zealand (the Authority) include the development of standards and variations of standards for inclusion in the *Australia New Zealand Food Standards Code* (the Code).

Division 2 of Part 3 of the FSANZ Act specifies that the Authority may prepare a proposal for the development or variation of food regulatory measures, including standards. This Division also stipulates the procedure for considering a proposal for the development or variation of food regulatory measures.

FSANZ prepared Proposal M1015 to amend certain maximum residue limits (MRLs) in the Code for residues of agricultural and veterinary chemicals that may occur in food. The Authority considered the Proposal in accordance with Division 2 of Part 3 and has prepared a draft Standard.

2. Purpose

The purpose of this proposed variation to the table to section S20—3 in Schedule 20 is to vary MRLs for residues of agricultural or veterinary chemicals in food. The table to section S20—3 lists the MRLs for agricultural and veterinary chemical residues which may occur in foods. If an MRL is not listed for a particular agricultural or veterinary chemical/food combination, there must be no detectable residues of that chemical in that food. This general prohibition means that, in the absence of the relevant MRL in the Code, food may not be sold where there are detectable residues.

MRL variations may be required to permit the sale of foods containing legitimate residues. These are technical amendments following changes in use patterns of agricultural and veterinary chemicals available to chemical product users. These changes include both the development of new products and crop uses, and the withdrawal of older products following review. In regard to Australia's WTO obligations, MRLs may be harmonised with international or trading partner standards. Internationally, farmers face different pest and disease pressures, agricultural and veterinary chemical use patterns and the legitimate residues in food associated with these uses may vary accordingly.

A dietary exposure assessment is conducted before MRLs are varied to ensure that proposed limits pose negligible public health and safety concerns to consumers.

3. Documents incorporated by reference

The variations to food regulatory measures do not incorporate any documents by reference.

4. Consultation

In accordance with the procedure in Division 2 of Part 3 of the FSANZ Act, the Authority's consideration of Proposal M1015 will include one round of public consultation following an assessment and the preparation of a draft variation and associated assessment summary report.

A Regulation Impact Statement was not required because the proposed variations are likely to have a minor impact on business and individuals.

5. Statement of compatibility with human rights

This instrument is exempt from the requirements for a statement of compatibility with human rights as it is a non-disallowable instrument under section 94 of the FSANZ Act.

6. Variation

Item [1.1] omits the chemical Chlorfluazuron with the commodities and associated MRLs. This chemical is deleted as the result of chemical review undertaken by the APVMA.

Item [1.2] inserts chemicals not currently listed.

Item [1.3] omits the foods and associated MRLs for the chemicals listed.

Item [1.4] inserts the foods and associated MRLs for the chemicals listed.

Item [1.5] omits the foods and associated MRLs for the chemicals listed, replacing them with new limits.