



Santiago, June 12th, 2013

Messrs.,
Australian and New Zealand Food Authority
P.O. Box 7186
Canberra Mail Centre ACT2610
Australia

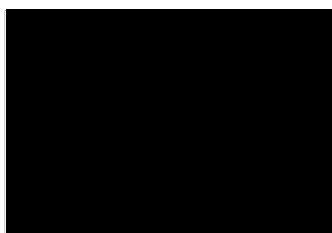
To whom it may concerns

We wish to support this application by the written confirmation that we are processors of infused dried blueberries in Chile and supply to the Australian market through Fruitmark.

We endeavor to produce high quality infused dried blueberries, but to do so our frozen blueberry suppliers have to protect their crop against fungal and insects attack. The most common and effective way of doing that is to spray the crop with a fungicides known as Azoxystrobin, Fenhexamid and Fludioxonil in frozen blueberries and insecticide Bifenthrin in raspberries.

We understand that, due to Australian law setting a Maximum Residue Limit for Azoxystrobin, Fenhexamid, Fludioxonil on frozen blueberries of 0 and Bifenthrin in raspberries of 0, it creates considerable difficulty for the importer if we supply infused dried blueberries and raspberries with levels of the mentioned agrochemicals above 0. Considering the extensive international acceptance of Azoxystrobin, Fenhexamid, Fludioxonil as a fungicide for use on frozen blueberries and Bifenthrin in raspberries, we believe we are being disadvantaged internationally and the position of the Australian and New Zealand Food Authority on Azoxystrobin, Fenhexamid, Fludioxonil and Bifenthrin residue on blueberries and raspberries is effectively a restriction on trade.

The recognition of international Maximum Residue Limits for Azoxystrobin, Fenhexamid, Fludioxonil for frozen blueberries and Bifenthrin for raspberries by adopting them into the Australian Food Standards would eliminate all the difficulties we experience and in the process to facilitate international trade in this product and eliminates some of the anomalies.



Sandra Bock
General Manager
Vilkun SA