



12th June, 2013

TO: Food Standards Australia New Zealand (FSANZ)

SUBJECT: Application to amend Standard 1.4.2 Maximum Residue Limits in the Australia and New Zealand Food Standards Code

McCain Foods and Sara Lee are suppliers of quick frozen (IQF) berries into the Australian retail market. In addition Sara Lee uses berries in their popular retail deserts. These are leading brands in the frozen desserts, and frozen berries segments of the retail market.


Australian berry growers cannot alone meet the current demand for IQF blueberries and raspberries and therefore there is a reliance on imported fruit sourced from overseas trading partners to meet local demand. The importation of IQF blueberries and raspberries allows year round access to these products for consumers.

McCain Foods and Sara Lee support the application made by Patties Foods requesting consideration to align Standard 1.4.2 for maximum residue limits for the import of Raspberries and Blueberries from Chile to Australia, by setting residue limits for Azoxystrobin (blueberry); Fenhexamid (blueberry); Fludioxonil (blueberry) and Bifenthrin (raspberry). This change would align the standard with Codex and International standards, and specifically the standards of Chile, a leading supplier of frozen berries into Australia.

Considering the extensive international acceptance of these agricultural chemicals for use on raspberry and blueberry crops, and for other commodities in Australia, we believe Chilean exporters would be disadvantaged by effectively restricting trade if the MRLs are not established and aligned with international standards.

The recognition of the Codex MRLs via the application under consideration by adopting them into the Australian Foods Standards Code would minimize potential trade disruption and ensure continuity of supply to the Australian market, and eliminate the anomalies in the Code.

Yours sincerely,



Damien Varnis
Company Secretary
Australia and New Zealand