FOOD STANDARDS
Australia New Zealand
Te Mana Kounga Kai – Ahitereiria me Aotearoa

3-06
31 May 2006

INITIAL / DRAFT ASSESSMENT REPORT

APPLICATION A572

MAXIMUM RESIDUE LIMITS (OCTOBER, NOVEMBER, DECEMBER 2005)

DEADLINE FOR PUBLIC SUBMISSIONS: 6pm (Canberra time) 12 July 2006
SUBMISSIONS RECEIVED AFTER THIS DEADLINE WILL NOT BE CONSIDERED
(See 'Invitation for Public Submissions' for details)

For Information on matters relating to this Assessment Report or the assessment process generally, please refer to http://www.foodstandards.gov.au/standardsdevelopment/

Executive Summary

Application A572 seeks to amend Maximum Residue Limits (MRLs) for agricultural and veterinary chemicals in *Standard 1.4.2 – Maximum Residue Limits* of the *Australia New Zealand Food Standards Code* (the Code). It is a routine Application from the Australian Pesticides and Veterinary Medicines Authority (APVMA), to update the Code in order to reflect the current registration status of agricultural and veterinary chemicals in use in Australia.

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

The dietary exposure assessments indicate that setting the maximum residue limits as proposed does not represent any public health and safety concerns.

There are no MRLs for antibiotic residues in this Application.

Food Standards Australia New Zealand (FSANZ) will make a Sanitary and Phytosanitary notification to the World Trade Organization.

FSANZ decided, pursuant to section 36 of the *Food Standards Australia New Zealand Act 1991* (FSANZ Act), to omit to invite public submissions in relation to the Application prior to making a Draft Assessment. In making this decision, FSANZ was satisfied that the Application raised issues of minor significance or complexity only. Submissions are now invited on this Report to assist FSANZ to make a Final Assessment.

Purpose

The purpose of this Application is to update the Code with current MRLs for agricultural and veterinary chemicals in use in Australia. This will permit the sale of treated foods and protect public health and safety by minimising residues in foods consistent with the effective control of pests and diseases.

Preferred Approach

FSANZ recommends accepting Application A572 and the proposed draft variations to Standard 1.4.2 – Maximum Residue Limits.

Reasons for Preferred Approach

This Application has been assessed against the requirements for Initial and Draft Assessments in sections 13 and 15 respectively, of the FSANZ Act. FSANZ recommends accepting this Application and 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.

- The dietary exposure assessments indicate that setting the maximum residue limits as proposed does not present any public health and safety concerns.

- The proposed variations will benefit stakeholders by maintaining public health and safety while permitting the legal sale of food treated with agricultural and veterinary chemicals to control pests and diseases and improve agricultural productivity.

- APVMA has assessed appropriate residue, animal transfer, processing and metabolism studies, in accordance with the *Guidelines for Registering Agricultural and Veterinary Chemicals, the Ag and Vet Requirements Series, 1997*, to support the use of chemicals on commodities as outlined in this Application.

- Office of Chemical Safety of the Therapeutic Goods Administration (OCS) has undertaken an appropriate toxicological assessment of the chemicals, and where applicable has established acceptable daily intakes (ADIs) and acute reference doses (ARfDs).

- FSANZ has undertaken a preliminary regulation impact assessment process and concluded that the proposed draft variations are necessary, cost-effective and will benefit producers and consumers.

- The proposed draft variations would remove any discrepancies between agricultural and food legislation and provide certainty and consistency for growers and producers of domestic and export food commodities, importers and Australian, State and Territory enforcement agencies.

- The proposed changes are consistent with the FSANZ Act section 10 objectives.

Consultation

FSANZ decided, pursuant to section 36 of the FSANZ Act, not to invite public submissions in relation to Application A572 prior to making an Initial / Draft Assessment. In making this decision, FSANZ was satisfied that the Application raised issues of minor significance or complexity only.

Section 63 of the FSANZ Act provides that, subject to the *Administrative Appeals Act 1975*, application may be made to the Administrative Appeals Tribunal for review of a decision made by FSANZ under section 36 of the FSANZ Act.

Public comment on the Initial Assessment / Draft Assessment Report is sought from 31 May 2006 until 12 July 2006.

FSANZ is seeking public comment on this Initial / Draft Assessment Report to assist in assessing the Application. Comments on, but not limited to, the following would be useful:

- any impacts (costs/benefits) of the proposed increases, deletions and changes to specific MRLs;

- any further public health and safety considerations with the proposed MRLs;

- likely costs and benefits on the importation of food if the proposed deletions to specific MRLs are advanced; and

- any other affected parties to this Application.

Further details on making submissions are provided in the Invitation for Public Submissions section of this report.

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INVITATION FOR PUBLIC SUBMISSIONS

Food Standards Australia New Zealand (FSANZ) invites public comment on this Initial / Draft Assessment Report based on regulation impact principles and the draft variations to the *Australia New Zealand Food Standards Code* (the Code) 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 preparing the Final Assessment of this application. Submissions should, where possible, address the objectives of FSANZ as set out in section 10 of the *Food Standards Australia New Zealand Act 1991* (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 and provide justification for treating it as commercial-in-confidence. Section 39 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. 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
www.foodstandards.gov.au

Food Standards Australia New Zealand
PO Box 10559
The Terrace WELLINGTON 6036
NEW ZEALAND
Tel (04) 473 9942
www.foodstandards.govt.nz

Submissions need to be received by FSANZ by 6pm (Canberra time) 12 July 2006.

Submissions received after this date will not be considered, unless 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.

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 Standards Development tab and then through Documents for Public Comment. Questions relating to making submissions or the application process can be directed to the Standards Management Officer at the above address or by emailing slo@foodstandards.gov.au.

Assessment reports are available for viewing and downloading from the FSANZ website. Alternatively, requests for paper copies of reports or other general inquiries can be directed to FSANZ's Information Officer at either of the above addresses or by emailing info@foodstandards.gov.au.

INTRODUCTION

Applications were received from Australian Pesticides and Veterinary Medicines Authority (APVMA) on 14 October, 4 November and 14 December 2005 seeking variations to the Code in Standard 1.4.2 – Maximum Residue Limits. The proposed variations to the Standard would align Maximum Residue Limits (MRLs) in the Code for non-antibiotic agricultural and veterinary chemicals with the MRLs in the APVMA MRL Standard.

1. Background

1.1 Summary of proposed variations to Standard 1.4.2 - Maximum Residue Limits

Amendments under consideration in Application A572:

- changing the residue definitions for Chlorothalonil, Glufosinate and Glufosinate-ammonium, and Sethoxydim;
- adding temporary MRLs at the limit of quantification for new chemicals Bupivacaine, Cetrimide and Lignocaine;
- adding MRLs at the limit of quantification for new chemical Isoxaben;
- deleting MRLs for certain foods for Fipronil, Spinosad and Thiodicarb;
- deleting the chemical and all associated entries for Propamocarb;
- adding MRLs for certain foods for Buprofezin, Metaldehyde, Methomyl, Metolachlor, Propachlor, Propiconazole, Spinosad, and Thiodicarb;
- adding temporary MRLs for certain foods for Abamectin, Chlorfenapyr, Chlorothalonil, Chlorpyrifos, Chlorthal-dimethyl, Cyprodinil, Endosulfan, Fluazifop-butyl, Fludioxonil, Glufosinate and Glufosinate-ammonium, Glyphosate, Imidacloprid, Iprodione, Metolachlor and Sethoxydim;
- removing the temporary status of existing MRLs for certain foods for Fipronil, Forchlorfenuron, Glufosinate and Glufosinate-ammonium, Metaldehyde, Methomyl, Procymidone and Spinosad;
- increasing MRLs for certain foods for Abamectin, Azoxystrobin, Buprofezin, Methomyl, Paclobutrazol and Spinosad;
- decreasing MRLs for certain foods for Methomyl;
- making administrative changes among MRLs that do not result in variations to MRLs for certain foods for Diflufenican, Imidacloprid and Spinosad; and
- amending anomalies among commodity names for eggplant, pome fruits and corn.

Requested MRLs, dietary exposure estimates and other proposed variations are outlined in Attachment 2.

In considering the issues associated with MRLs it should be noted that MRLs and variations to MRLs in the Code do not permit or prohibit the use of agricultural and veterinary chemicals. Other Australian Government, State and Territory legislation regulates use and control of agricultural and veterinary chemicals.

1.2 Temporary MRLs requested for Bupivacaine, Cetrimide and Lignocaine

Temporary MRLs have been requested at the limit of quantification (LOQ) for Bupivacaine, Cetrimide and Lignocaine. Office of Chemical Safety (OCS) (part of the Therapeutic Goods Administration) has not established acceptable daily intakes (ADIs) or set acute reference doses (ARfDs) for these chemicals, therefore no estimates of the national daily or acute dietary exposures (NEDIs and NESTIs) have been conducted. These terms are explained in the Risk Assessment section of this report. Bupivacaine and Lignocaine are local anaesthetics. Cetrimide is an antiseptic. These chemicals are active ingredients in the product Tri-Sulven. APVMA has issued a permit for its use. The product is used topically to prevent pain in lambs intended for wool production following mulesing. Animals will be kept in wool production for at least a year; negligible residues are expected. Residues are unlikely to occur in foods. Under the permit, a 90-day withholding period (WHP) has been established. Although this relatively long meat WHP is not considered necessary, it has been included to provide an absolute guarantee of safety to overcome any concerns that may arise in the absence of ADIs for the active constituents. FSANZ considers that there are no health and safety concerns with the proposed MRLs.

1.3 Antibiotic MRLs

There are no MRLs for antibiotic[1] residues in this Application.

1.4 Minor technical amendments

The commodity name for eggplant is ‘Egg plant’. The entry under Indoxacarb in Schedule 1 of Standard 1.4.2 is to be changed to ‘Egg plant’ to make it consistent with other entries. Similarly, the commodity name for pome fruits is ‘Pome fruits’; the entries under Indoxacarb, Kresoxim-methyl and Novaluron are to be changed to ‘Pome fruits’ consistent with other entries. Anomalies among sweet corn commodity names are to be corrected; accordingly, the sweet corn commodity name under Carbofuran is to be changed to ‘Sweet corn (kernels)’ and the commodity name under Parathion-methyl is to be changed to ‘Sweet corn (corn-on-the-cob)’ in line with the APVMA MRL Standard. The chemical name ‘Spinosad’ is to be changed to ‘Spinosad’ consistent with other chemical name headings in Schedule 1. These are minor technical amendments to ensure consistency of use of commodity names and format of chemical names.

[1] An antibiotic is a chemical inhibitor of the growth of organisms produced by a micro-organism.

1.5 Current Standard

APVMA has approved the use of the agricultural and veterinary chemical products associated with the MRLs in this Application, and made amendments to its MRL Standard accordingly. Consequently there are discrepancies between the potential residues associated with the use of the relevant agricultural and/or veterinary chemicals and the MRLs in the Code under Standard 1.4.2.

1.6 The use of agricultural and veterinary chemicals

In Australia, APVMA is responsible for assessing and registering agricultural and veterinary chemical products, and regulating them up to the point of sale. Following the sale of such products, the use of the chemicals is regulated by State and Territory 'control of use' legislation.

Before registering a product, APVMA independently evaluates its safety and performance, making sure that the health and safety of people, animals and the environment are protected.

When a chemical product is registered for use or a permit for use granted, APVMA includes MRLs in its APVMA MRL Standard. These MRLs are then adopted into control of use legislation in some jurisdictions and assist States and Territories in regulating the use of agricultural and veterinary chemicals.

2. The Issue / Problem

2.1 Maximum Residue Limit Applications

After registering agricultural or veterinary chemical products, based on scientific evaluations, APVMA makes Applications to FSANZ to adopt the MRLs in Standard 1.4.2 of the Code. FSANZ reviews information provided by APVMA and validates whether the dietary exposure is within appropriate safety limits. If satisfied that the residues are within safety limits and subject to adequate resolution of any issues raised during public consultation, FSANZ will agree to incorporate the proposed MRLs into Standard 1.4.2.

FSANZ notifies the Australia and New Zealand Food Regulation Ministerial Council (Ministerial Council) when variations to the Code are adopted. If the Ministerial Council does not request a review of the draft variations to Standard 1.4.2, the MRLs are automatically adopted by reference into the food laws of the Australian States and Territories.

Including MRLs in the Code has the effect of allowing legally treated produce to be legally sold, provided that the residues in the treated produce do not exceed the MRL. Changes to Australian MRLs reflect the changing patterns of agricultural and veterinary chemicals available to farmers. These changes include both the development of new products and crop uses, and the withdrawal of older products following review.

Appropriate toxicology, residue, animal transfer, processing and metabolism studies were provided to APVMA in accordance with the *Guidelines for Registering Agricultural and Veterinary Chemicals, the Ag and Vet Requirements Series, 1997* to support the MRLs in the commodities as outlined in this Application.

Full evaluation reports for individual chemicals are available upon request from the relevant Project Coordinator at FSANZ on +61 2 6271 2222.

2.2 Maximum Residue Limits

The MRL is the highest concentration of a chemical residue that is legally permitted or accepted in a food. The MRL does not indicate the amount of chemical that is always present in a treated food but it does indicate the highest residue that could possibly result from the registered conditions of use. The concentration is expressed in milligrams of the chemical per kilogram (mg/kg) of the food.

MRLs assist in indicating whether an agricultural or veterinary chemical product has been used according to its registered use and if the MRL is exceeded then this indicates a likely misuse of the chemical product.

MRLs are also used as standards for international trade in food. In addition, MRLs, while not direct public health limits, act to protect public health and safety by minimising residues in food consistent with the effective control of pests and diseases. In relation to MRLs, FSANZ's role is to protect public health and safety by ensuring that any potential residues in food are within appropriate safety limits.

FSANZ will not agree to adopt MRLs into the Code where dietary exposure to residues of a chemical presents a risk to public health and safety. In assessing this risk, FSANZ conducts dietary exposure assessments in accordance with internationally accepted practices and procedures.

In summary, MRLs in the Code apply in relation to the sale of food under State and Territory food legislation and the inspection of imported foods by the Australian Quarantine and Inspection Service.

2.3 Australia and New Zealand Joint Food Standards-setting System

The Treaty excluded MRLs for agricultural and veterinary chemicals in food from the joint food standards setting system. Australia and New Zealand separately and independently develop MRLs for agricultural and veterinary chemicals in food.

2.4 Trans Tasman Mutual Recognition Arrangement

The Trans Tasman Mutual Recognition Arrangement (TTMRA) between Australia and New Zealand commenced on 1 May 1998. The following provisions apply under the TTMRA.

- Food produced or imported into Australia that complies with Standard 1.4.2 of the Code can be legally sold in New Zealand.

- Food produced or imported into New Zealand that complies with the *New Zealand (Maximum Residue Limits of Agricultural Compounds) Food Standards, 2005 (No. 2)* can be legally sold in Australia.

2.5 Limit of Quantification

Some of the proposed MRLs in this Application are at the LOQ and are indicated by an * in the 'Summary of Requested MRLs for each Chemical…' (Attachment 2).
The LOQ is the lowest concentration of an agricultural or veterinary chemical residue that can be identified and quantitatively measured in a specified food, agricultural commodity or animal feed with an acceptable degree of certainty by a regulatory method of analysis. The inclusion of the MRLs at the LOQ means that no detectable residues of the relevant chemical should occur. FSANZ incorporates MRLs at the LOQ in the Code to assist in identifying a practical benchmark for enforcement and to allow for future developments in methods of detection that could lead to a lowering of this limit.

2.6 MRLs for Permits

Some of the proposed MRLs in this Application are temporary and are indicated by a 'T' in the 'Summary of Requested MRLs for each Chemical…' (Attachment 2). These MRLs may include uses associated with:

- the APVMA minor use program;
- off-label permits for minor and emergency uses; or
- trial permits for research.

FSANZ does not issue permits or grant permission for the temporary use of agricultural and veterinary chemicals. Further information on permits for the use of agricultural and veterinary chemicals can be found on the APVMA website at www.apvma.gov.au or by contacting APVMA on +61 2 6272 5158.

3. Objectives

In assessing this Application FSANZ aims to ensure that the proposed MRLs do not present a risk to public health and safety and that the sale of legally treated food is permitted. APVMA has already established MRLs under its legislation, and now seeks to have the amendments included in the Code through this Application to vary Standard 1.4.2.

In developing or varying a food standard, FSANZ is required by its legislation to meet three primary objectives set out in section 10 of the FSANZ Act:

- the protection of public health and safety;
- 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.

The proposed draft variations to Standard 1.4.2 are consistent with FSANZ's section 10 objectives of food regulatory measures.

4. Key Assessment Questions

FSANZ's primary role in developing food regulatory measures for agricultural and veterinary chemicals is to ensure that the potential residues in treated food do not present public health and safety concerns.

RISK ASSESSMENT

5. Dietary Exposure

Before an agricultural or veterinary chemical is registered, the *Agricultural and Veterinary Chemicals Code, 1994* (*Ag Vet Code Act*) requires APVMA to be satisfied that there will not be any appreciable risk to the consumer, to the person handling, applying or administering the chemical, to the environment, to the target crop or animal or to trade in an agricultural commodity.

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 health standard. FSANZ will not approve MRLs for inclusion in the Code where the dietary exposure to the residues of a chemical could represent a risk to public health and safety. In assessing this risk, FSANZ conducts dietary exposure assessments in accordance with internationally accepted practices and procedures.

The three steps undertaken in conducting a dietary exposure assessment are:

- determination of the residues of a chemical in a treated food;

- determination of the acceptable reference health standard for a chemical in food (i.e. the acceptable daily intake (ADI) and/or the acute reference dose (ARfD)); and

- calculating the dietary exposure to a chemical from relevant foods, using food consumption data from nutrition studies and comparing this to the acceptable reference health standard.

5.1 Determination of the residues of a chemical in a treated food

APVMA assesses a range of data when considering the proposed use of a chemical product on a food. These data enable APVMA to determine what the likely residues of a chemical will be on a treated food.

These data also enable APVMA to determine what the maximum residues will be on a treated food if the chemical product is used as proposed and from this, APVMA determines an MRL.

The MRL is the maximum level of a chemical that may be in a food and it is not the level that is usually present in a treated food. However, incorporating the MRL into food legislation means that the residues of a chemical are minimised (i.e. must not exceed the MRL), irrespective of whether the dietary exposure assessment indicates that higher residues would not represent a risk to public health and safety.

5.2 Determination of the acceptable health standard for a chemical in food

OCS assesses the toxicology of agricultural and veterinary chemicals and establishes the ADI and where applicable, the ARfD for a chemical.

Both APVMA and FSANZ use these health standards in dietary exposure assessments.

The ADI is the daily intake of an agricultural or veterinary chemical, which, during the consumer's entire lifetime, appears to be without appreciable risk to the health of the consumer. This is on the basis of all the known facts at the time of the evaluation of the chemical. It is expressed in milligrams of the chemical per kilogram of body weight.

The ARfD of a chemical is the estimate of the amount of a substance in food, expressed on a body weight basis that can be ingested over a short period of time, usually during one meal or one day, without appreciable health risk to the consumer, on the basis of all the known facts at the time of evaluation.

5.3 Calculating dietary exposure

APVMA and FSANZ undertake chronic dietary exposure assessments for all agricultural and veterinary chemicals and undertake acute dietary exposure assessments where either OCS or Joint Food and Agriculture Organization / World Health Organization Meeting on Pesticide Residues (JMPR) has established an ARfD.

APVMA and FSANZ have recently agreed that all dietary exposure assessments for agricultural and veterinary chemicals undertaken by APVMA will be based on food consumption data for raw commodities, derived from individual dietary records from the latest 1995 National Nutrition Survey (NNS). The Australian Bureau of Statistics with the then Australian Government Department of Health and Aged Care undertook the NNS survey over a 13-month period (1995 to early 1996). The sample of 13,858 respondents aged 2 years and older was a representative sample of the Australian population and, as such, a diversity of food consumption patterns was reported.

5.3.1 Chronic Dietary Exposure Assessment

The National Estimated Daily Intake (NEDI) represents a realistic estimate of chronic dietary exposure. Chemical residue data, as opposed to the MRL, are the preferred concentration data to use if they are available, as they provide a more realistic estimate of dietary exposure. The NEDI calculation may incorporate more refined data including food consumption data for specific sub-groups of the population.

The NEDI calculation may take into account such factors as the proportion of the crop or commodity treated; residues in edible portions and the effects of processing and cooking on residue levels; and may use median residue levels from supervised trials rather than the MRL to represent pesticide residue levels. Monitoring and surveillance data or total diet studies may also be used, such as the 19th and 20th Australian Total Diet Surveys (ATDS).

Where data are not available on the specific residues in a treated food then a cautious approach is taken and the MRL is used. The use of the MRL in dietary exposure estimates may result in considerable overestimates of exposure because it assumes that the entire national crop is treated with a pesticide and that the entire national crop contains residues equivalent to the MRL. In reality, only a portion of a specific crop is treated with a pesticide; most treated crops contain residues well below the MRL at harvest; and residues are usually reduced during storage, preparation, commercial processing and cooking. It is also unlikely that every food for which an MRL is proposed will have been treated with the same pesticide over the lifetime of consumers.

In conducting chronic dietary exposure assessments, APVMA and FSANZ consider the residues that could result from the permitted uses of a chemical product on foods. If specific data on the residues are not available then a cautious approach is taken and the MRL is used.

The residues that are likely to occur in all foods are then multiplied by the mean daily consumption of these foods derived from individual dietary records from the latest 1995 National Nutrition Survey (NNS). These calculations provide information on the level of a chemical that is consumed for each food and take into account the consumption of processed foods e.g. apple pie and bread. These calculations for each food are added together to provide the total dietary exposure to a chemical from all foods with MRLs.

The estimated dietary exposure is then divided by the average Australian's bodyweight to provide the amount of chemical consumed per day per kg of human bodyweight. This is compared to the ADI. It is therefore the overall dietary exposure to a chemical that is compared to the ADI - not the MRL. FSANZ considers that the chronic dietary exposure to the residues of a chemical is acceptable where the best estimate of this exposure does not exceed the ADI.

Further, where these calculations use the MRL they are considered to be overestimates of dietary exposure because they assume that:

- the chemical will be used on all crops for which there is a registered use;
- treatment occurs at the maximum application rate;
- the maximum number of permitted treatments have been applied;

- the minimum withholding period has been applied; and
- this will result in residues at the maximum residue limit.

In agricultural and animal husbandry this is not the case, but for the purposes of undertaking a risk assessment, it is important to be conservative in the absence of reliable data to refine the dietary exposure estimates further.

5.3.2 Acute Dietary Exposure Assessment

The National Estimated Short Term Intake (NESTI) is used to estimate acute dietary exposure. Acute (short term) dietary exposure assessments are undertaken when an ARfD has been determined for a chemical. Acute dietary exposures are normally only estimated for raw unprocessed commodities (fruit and vegetables) but may include consideration of meat, offal, cereal, milk or dairy product consumption on a case-by-case basis.

The NESTI is calculated in a similar way to the chronic dietary exposure. The residues of a chemical in a specific food are multiplied by the 97.5 percentile food consumption of that food, a variability factor is applied and this result is compared to the ARfD. NESTIs are calculated from ARfDs set by OCS and JMPR, the consumption data from the 1995 National Nutrition Survey and the MRL when the data on the actual residues in foods are not available. FSANZ considers that the acute dietary exposure to the residues of a chemical is acceptable where the best estimate of acute dietary exposure does not exceed the ARfD.

6. Risk Assessment Summary

APVMA assesses a range of data when considering the proposed use of a chemical product on a food. These data enable APVMA to determine what the likely residues of a chemical will be on a treated food. These data also enable APVMA to determine what the maximum residues will be on a treated food if the chemical product is used as proposed and from this, APVMA determines an MRL.

For this Application, APVMA has assessed appropriate toxicology, residue, animal transfer, processing and metabolism studies, in accordance with the *Guidelines for Registering Agricultural and Veterinary Chemicals, the Ag and Vet Requirements Series, 1997*, to support the use of chemicals on commodities as outlined in this Application.

OCS has undertaken an appropriate toxicological assessment of the chemical products and has established relevant ADIs and where applicable, an ARfD. In the case that an Australian ADI or ARfD has not been established, a JMPR ADI or ARfD may be used for risk assessment purposes if appropriate.

FSANZ has reviewed the dietary exposure assessments submitted by APVMA as part of its Application and concluded that the residues associated with the MRLs do not present any public health and safety concerns. This is determined by comparing estimates of dietary exposure to the chemical (calculated using food consumption data and MRLs or residue data), with the ADI and in some cases with the ARfD. In addition, the MRL is the maximum level of a chemical that may be in a food and it is not the level that is usually present in a treated food.

However, incorporating the MRL into food legislation means that the residues of a chemical are minimised (i.e. must not exceed the MRL), irrespective of whether the dietary exposure assessment indicates that higher residues would not represent an unacceptable risk to public health and safety.

In reality, only a portion of a specific crop is treated with a pesticide; most treated crops contain residues well below the MRL at harvest; and residues are usually reduced during storage, preparation, commercial processing and cooking. It is also unlikely that every food for which an MRL is proposed will have been treated with the same pesticide and eaten over the lifetime of consumers. The additional safety factors inherent in calculation of the ADI and ARfD mean that there is no risk to public health and safety when estimated exposures are below these reference health standards.

RISK MANAGEMENT

7. Options

7.1 Option 1 – *status quo* – no change to existing MRLs in the Code

Under this option, the *status quo* would be maintained and there would be no changes in the existing MRLs to the Code.

7.2 Option 2(a) – vary the Code in Schedule 1 of Standard 1.4.2 - Maximum Residue Limits to omit or decrease existing MRLs as proposed

Under this option, only those variations that were reductions and omissions would be approved for inclusion into the Code. The proposed increases and inclusions of new MRLs would not be approved.

7.3 Option 2(b) – vary the Code to include in Schedule 1 of Standard 1.4.2 - Maximum Residue Limits the proposed changes to insert new, or change from temporary to permanent, or increase some existing MRLs

Under this option, only those variations that were increases and insertions of MRLs and changes from temporary to permanent MRLs would be approved for inclusion in the Code. The proposed decreases and omissions of MRLs would not be approved.

Option 2 has been arranged into two sub-options because the impacts of each sub-option are different. Splitting the option into two sub-options also allows a more detailed impact analysis. However, FSANZ cannot legally separate these two sub-options and may only approve or reject the draft variations to Standard 1.4.2 - Maximum Residue Limits.

8. Impact Analysis

The impact analysis represents likely impacts based on available information. The impact analysis is designed to assist in the process of identifying the affected parties, any alternative options consistent with the objective of the Application, and the potential impacts of any regulatory or non-regulatory provisions. The information needed to make a Final Assessment of this Application will include information from public submissions.

8.1 Affected Parties

The parties affected by proposed MRL amendments include:

- consumers, including domestic and overseas customers;
- growers and producers of domestic and export food commodities;
- importers of agricultural produce and foods; and
- Australian Government, State and Territory agencies involved in monitoring and regulating the use of agricultural and veterinary chemicals in food and the potential resulting residues.

8.2 Benefit Cost Analysis

8.2.1 Option 1 – status quo – no change to existing MRLs in the Code

8.2.1.1 Benefits

- for consumers the major benefit would be maintaining existing confidence in the food supply in relation to residues of agricultural and veterinary chemicals;
- for growers and producers of domestic and export food commodities, adopting this option would not result in any discernable benefits;
- for importers, adopting this option would not result in any discernable benefits; and
- for Australian Government, State and Territory agencies, adopting this option would not result in any discernable benefits.

8.2.1.2 Costs

- for consumers there are unlikely to be any discernable costs as unavailability of some foods from certain growers is likely to be seen as typical seasonal fluctuation in the food supply;

FSANZ invites comment on whether these costs are likely to be discernable by consumers.

- for growers and producers of domestic and export food commodities, adopting this option would result in costs resulting from not being able to legally sell food containing residues consistent with increased MRLs or MRL additions. Primary producers do not produce food or use chemical products to comply with MRLs. They use chemical products to control pests and diseases in accordance with the prescribed label conditions, and expect that the resulting residues will be acceptable and that legally treated food can be legally sold. If legal use of chemical products results in the production of food that cannot be legally sold under food legislation then primary producers will incur substantial losses. Major losses for primary producers would in turn impact negatively upon rural and regional communities;

- for importers, adopting this option would not result in any discernable costs; and

- for Australian Government, State and Territory agencies, adopting this option would create discrepancies between agricultural and food legislation thereby creating uncertainty, inefficiency and confusion in the enforcement of regulations.

8.2.2 Option 2(a) – vary the Code in Schedule 1 of Standard 1.4.2 to omit or decrease existing MRLs as proposed

8.2.2.1 Benefits

- for consumers the major benefit would be maintaining existing confidence in the food supply in relation to residues of agricultural and veterinary chemicals;

- for growers and producers of domestic and export food commodities, adopting this option would not result in any discernable benefits;

- for importers, adopting this option would not result in any discernable benefits; and

- for Australian Government, State and Territory agencies, adopting this option would foster community confidence that regulatory authorities are maintaining standards to minimise residues in the food supply.

8.2.2.2 Costs

- for consumers there are unlikely to be any discernable costs as the unavailability of some foods from certain importers is likely to be seen as typical seasonal fluctuation in the food supply;

FSANZ invites comment on whether these costs are likely to be discernable by consumers.

- for growers and producers of domestic and export food commodities, adopting this option is unlikely to result in any costs, as reductions in MRLs are adopted where this is practically achievable, with little or no impact on production costs;

- for importers, adopting this option may result in costs, as foods may not be permitted to be imported if these foods contain residues consistent with MRLs proposed for deletion or reduction. Any MRL deletions or reductions have the potential to restrict the importation of foods and could potentially result in higher food costs and a reduced product range available to consumers, as foods that exceed the new, lower MRLs could not be legally imported or sold to consumers. To assist in identifying any restrictions and possible trade impacts, Codex MRLs are addressed in section 11.1.1 and data on imported foods are addressed in section 11.1.2; and

FSANZ invites comment on whether these costs are likely to be discernable by importers of food commodities.

- for Australian Government, State and Territory agencies, adopting this option would not result in any discernable costs, although there would need to be an awareness of changes in the standards for residues in food.

8.2.3 Option 2(b) – vary the Code to include in Schedule 1 of Standard 1.4.2 the proposed changes to insert new, or change from temporary to permanent, or increase some existing MRLs

8.2.3.1 Benefits

- for consumers the major benefit would be potential flow on benefits resulting from the price and availability of food if growers can legally sell food containing residues consistent with increased MRLs or MRL additions;

FSANZ invites comment on whether these benefits are likely to be discernable by consumers.

- for growers and producers of domestic and export food commodities, the benefits of this option would result from being able to legally sell food containing residues consistent with increased MRLs or MRL additions. Other benefits include the consistency between agricultural and food legislation thereby minimising compliance costs to primary producers;

- adopting this option would benefit importers in that that food containing residues consistent with increased MRLs or MRL additions could be legally imported; and

- for Australian Government, State and Territory agencies, the benefits of this option would include the removal of discrepancies between agricultural and food legislation thereby creating certainty and allowing efficient enforcement of regulations.

8.2.3.2 Costs

- for consumers there are no discernable costs;

- for growers and producers of domestic and export food commodities, adopting this option would not result in any discernable costs;

- for importers, adopting this option would not result in any discernable costs; and

- for Australian Government, State and Territory agencies, adopting this option would not result in any discernable costs, although there may be minimal impacts associated with slight changes to residue monitoring programs.

8.3 Comparison of Options

In assessing Applications, 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.

For Application A572, there are no options other than a variation to Standard 1.4.2.

Option 1 is a viable but undesirable option.

- 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.

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

FSANZ's preferred approach is to adopt Options 2(a) and 2(b) – to vary the Code in Schedule 1 of Standard 1.4.2 to include new MRLs or increase some existing MRLs and to delete or decrease some existing MRLs and to change the status of some MRLs from temporary to permanent.

- There are no public health and safety concerns associated with the proposed MRL amendments (this benefit also applies to Option 1).

- The changes would minimise potential costs to primary producers and rural and regional communities in terms of legally being able to sell legally treated food.

- The changes would minimise residues consistent with the effective use of agricultural and veterinary chemicals to control pests and diseases.

- The changes would remove discrepancies between agricultural and food legislation and assist enforcement.

Adopting option 2(a) may result in compliance costs for importers and industry where there are decreases or deletions of MRLs.

COMMUNICATION

9. Communication and Consultation Strategy

FSANZ decided, pursuant to section 36 of the FSANZ Act to omit to invite public submissions in relation to Application A572 prior to making a Draft Assessment. However, FSANZ now invites written submissions for the purpose of the Final Assessment under s.17(3)(c) of the FSANZ Act and will have regard to any submissions received.

FSANZ made its decision under section 36 because it was satisfied that Application A572 raised issues of minor significance or complexity only.

Section 63 of the FSANZ Act provides that, subject to the *Administrative Appeals Tribunal Act 1975*, an application for review of FSANZ's decision to omit to invite public submissions prior to making a Draft Assessment, may be made to the Administrative Appeals Tribunal.

10. Consultation

Public comment on the Initial / Draft Assessment Report is sought from 31 May 2006 until 12 July 2006.

FSANZ is seeking public comment on this Initial / Draft Assessment Report to assist in assessing the Application. Comments on, but not limited to, the following would be useful:

- any impacts (costs/benefits) of the proposed increases, deletions and changes to specific MRLs;
- any further public health and safety considerations with the proposed MRLs;
- likely costs and benefits on the importation of food if the proposed deletions to specific MRLs are advanced; and
- any other affected parties to this Application.

10.1 World Trade Organization

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.

MRLs prescribed in the Code in Schedule 1 of Standard 1.4.2 constitute a mandatory requirement applying to all food products of a particular class whether produced domestically or imported. Food products exceeding the relevant MRL set out in the Code cannot legally be supplied in Australia.

Application A572 includes requests to vary MRLs that are addressed in the international Codex standard. MRLs in the Application also relate to chemicals used in the production of heavily traded agricultural commodities that may indirectly have a significant effect on trade of derivative food products between WTO members.

This Application will be notified as a Sanitary and Phytosanitary (SPS) measure in accordance with the WTO Agreement on the Application of SPS Measures because 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.

10.1.1 Codex Alimentarius Commission MRLs

Codex standards are used as the relevant international standard or basis as to whether a new or changed standard requires a WTO notification. The following table lists the variations to MRLs in Application A572 that are addressed in the international Codex standard.

Chemical Food	Proposed MRL mg/kg	Codex MRL mg/kg
Abamectin		
Lettuce, head	T0.05	
Lettuce, leaf		0.05
Strawberry	0.1	0.02
Tomato	0.05	0.02
Imidacloprid		
Bananas	T0.1	0.05
Leafy vegetables	T5	
Lettuce, head		2
Iprodione		
Adzuki bean	T0.1	
Beans (dry)		0.1
Methomyl		
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	2	
Cabbages, head	Omit 1	5
Cauliflower		2
Spinosad		
Assorted tropical and sub-tropical fruits-inedible peel	0.3	
Celery	2	2
Citrus fruits	0.3	0.3
Fruiting vegetables, cucurbits	0.2	0.2
Kiwifruit*	Omit 0.3	0.05
Thiodicarb		**see Methomyl**[†]
Brassica leafy vegetables	Omit 1	
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	2	
Cabbages, Head		5
Cauliflower		2

* Kiwifruit is included under assorted tropical and sub-tropical fruits-inedible peel

[†] Codex Committee on Pesticide Residues has combined the listings for Thiodicarb and Methomyl under Methomyl.

FSANZ requests comment on any possible ramifications of the proposed MRLs differing from Codex Alimentarius Commission MRLs.

10.1.2 Imported Foods

Agricultural and veterinary chemicals are used differently in different countries around the world as pests, diseases and environmental factors differ and because different products may be used. This means that residues in imported foods may still be safe for human consumption, but may be different from those in domestically produced foods.

Deletions or reductions of MRLs may affect 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.

To assist in identifying possible impacts where imported foods may be affected, FSANZ has compiled the following table of foods that have MRLs proposed for deletion and/or reduction.

Chemical Food
Chlorthal-dimethyl Lettuce, head Lettuce, leaf
Endosulfan Strawberry
Fipronil Berries and other small fruits [except wine-grapes]
Methomyl Fruiting vegetables, cucurbits
Propamocarb Rice
Spinosad Assorted tropical and sub-tropical fruits-inedible peel [except banana and kiwifruit]
Thiodicarb Brassica leafy vegetables

FSANZ requests comment on any possible ramifications of the deletion or reduction of MRLs in this Application for imports.

CONCLUSION

10. Conclusion and Preferred Option

FSANZ has undertaken an assessment and recommends accepting Application A572 and the proposed draft variations to Standard 1.4.2 – Maximum Residue Limits.

This Application has been assessed against the requirements for Initial and Draft Assessments in sections 13 and 15 respectively, of the FSANZ Act. FSANZ recommends accepting this Application and the proposed draft variations to Standard 1.4.2.

11. Implementation and Review

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

- State and Territory residue monitoring programs;
- Australian Government programs such as the National Residue Survey; and
- 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 considerable scope exists to review MRLs on a continual basis.

It is proposed that the MRL amendments in this Application should take effect on gazettal and that the MRLs be subject to existing monitoring arrangements.

ATTACHMENTS

1. Draft Variations to the *Australia New Zealand Food Standards Code*
2. A Summary of Requested MRLs for each Chemical and an Outline of Information Supporting the Requested Variations to the *Australia New Zealand Food Standards Code*

Attachment 1

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

To commence: on gazettal

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

[1.1] *omitting from* Schedule 1, *the commodity name for the chemicals appearing in* Column 1 *of the Table to this sub- item, substituting the commodity name in* Column 2 –

COLUMN 1	COLUMN 2
CARBOFURAN	SWEET CORN (KERNELS)
INDOXACARB	EGG PLANT
	POME FRUITS
KRESOXIM-METHYL	POME FRUITS
NOVALURON	POME FRUITS
PARATHION-METHYL	FRUITING VEGETABLES, OTHER THAN CUCURBITS [EXCEPT SWEET CORN (CORN-ON-THE-COB)]
	SWEET CORN (CORN-ON-THE-COB)

[1.2] *omitting from* Schedule 1 *all entries for the following chemical –*

Propamocarb

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

COLUMN 1	COLUMN 2
CHLOROTHALONIL	*COMMODITIES OF PLANT ORIGIN*: CHLOROTHALONIL *COMMODITIES OF ANIMAL ORIGIN*: SUM OF CHLOROTHALONIL AND 4-HYDROXY-2, 5, 6-TRICHLOROISOPHALONITRILE METABOLITE, EXPRESSED AS CHLOROTHALONIL
GLUFOSINATE AND GLUFOSINATE-AMMONIUM	SUM OF GLUFOSINATE-AMMONIUM, N-ACETYL GLUFOSINATE AND 3-[HYDROXY(METHYL)-PHOSPHINOYL] PROPIONIC ACID, EXPRESSED AS GLUFOSINATE (FREE ACID)
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

[1.4] *inserting in* Schedule 1–

BUPIVACAINE BUPIVACAINE	
SHEEP, EDIBLE OFFAL OF	T*0.02
SHEEP MEAT (IN THE FAT)	T*0.02
CETRIMIDE CETRIMIDE	
SHEEP, EDIBLE OFFAL OF	T*1.0
SHEEP MEAT (IN THE FAT)	T*1.0
ISOXABEN ISOXABEN	
ASSORTED TROPICAL AND SUB-TROPICAL FRUITS - EDIBLE PEEL	*0.01
ASSORTED TROPICAL AND SUB-TROPICAL FRUITS - INEDIBLE PEEL	*0.01
CITRUS FRUITS	*0.01
GRAPES	*0.01
POME FRUITS	*0.01
STONE FRUITS	*0.01
TREE NUTS	*0.01
LIGNOCAINE LIGNOCAINE	
SHEEP, EDIBLE OFFAL OF	T*0.02
SHEEP MEAT (IN THE FAT)	T*0.02

[1.5] o*mitting from* Schedule 1 *the foods and associated MRLs for each of the following chemicals –*

CHLORTHAL-DIMETHYL CHLORTHAL-DIMETHYL	
VEGETABLES	5
DIFLUFENICAN DIFLUFENICAN	
LUPIN	0.05
ENDOSULFAN SUM OF A- AND B- ENDOSULFAN AND ENDOSULFAN SULPHATE	
BERRIES AND OTHER SMALL FRUITS	T2

FIPRONIL 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)	
BERRIES AND OTHER SMALL FRUITS [EXCEPT WINE GRAPES]	T*0.01
IMIDACLOPRID SUM OF IMIDACLOPRID AND METABOLITES CONTAINING THE 6-CHLOROPYRIDINYLMETHYLENE MOIETY, EXPRESSED AS IMIDACLOPRID	
BRASSICA LEAFY VEGETABLES	5
CHERVIL	T5
JAPANESE GREENS	5
LETTUCE, HEAD	T5
LETTUCE, LEAF	T5
RUCOLA (ROCKET)	T5
METALDEHYDE METALDEHYDE	
TURMERIC ROOT	T1
METHOMYL SUM OF METHOMYL AND METHYL HYDROXYTHIOACETIMIDATE ('METHOMYL OXIME'), EXPRESSED AS METHOMYL *SEE ALSO* THIODICARB	
CABBAGES, HEAD	1
PACLOBUTRAZOL PACLOBUTRAZOL	
ASSORTED TROPICAL AND SUB-TROPICAL FRUITS – INEDIBLE PEEL	*0.01
SPINOSAD SUM OF SPINOSYN A AND SPINOSYN D	
ASSORTED TROPICAL AND SUB TROPICAL FRUITS – INEDIBLE PEEL [EXCEPT BANANA AND KIWIFRUIT]	T0.5
BANANA	0.2
EGG PLANT	0.2
KIWIFRUIT	0.3
MELONS [EXCEPT WATERMELON]	T0.2
PEPPERS, SWEET	0.2
TOMATO	0.2

THIODICARB SUM OF THIODICARB, METHOMYL AND METHOMYLOXIME, EXPRESSED AS THIODICARB *SEE* ALSO METHOMYL	
BRASSICA LEAFY VEGETABLES	1

[1.6] *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	
LETTUCE, HEAD	T0.05
BUPROFEZIN BUPROFEZIN	
DRIED GRAPES (CURRANTS, RAISINS AND SULTANAS)	1
CHLORFENAPYR CHLORFENAPYR	
SHALLOT	T1
SPRING ONION	T1
CHLOROTHALONIL *COMMODITIES OF PLANT ORIGIN*: CHLOROTHALONIL *COMMODITIES OF ANIMAL ORIGIN*: SUM OF CHLOROTHALONIL AND 4-HYDROXY-2, 5, 6-TRICHLOROISOPHALONITRILE METABOLITE, EXPRESSED AS CHLOROTHALONIL	
EDIBLE OFFAL (MAMMALIAN)	T3
MEAT (MAMMALIAN) (IN THE FAT)	T2
MILKS	T0.05
CHLORPYRIFOS CHLORPYRIFOS	
BLUEBERRIES	T1.0
CHLORTHAL-DIMETHYL CHLORTHAL-DIMETHYL	
LETTUCE, HEAD	T1
LETTUCE, LEAF	T1
VEGETABLES [EXCEPT LETTUCE]	5
CYPRODINIL CYPRODINIL	
PEAS	T2
ENDOSULFAN SUM OF A- AND B- ENDOSULFAN AND ENDOSULFAN SULPHATE	
BERRIES AND OTHER SMALL FRUITS [EXCEPT STRAWBERRY]	T2
STRAWBERRY	T0.5

FLUAZIFOP-BUTYL FLUAZIFOP-BUTYL	
EGG PLANT	T0.1
FLUDIOXONIL *COMMODITIES OF ANIMAL ORIGIN:* SUM OF FLUDIOXONIL AND OXIDISABLE METABOLITES, EXPRESSED AS FLUDIOXONIL *COMMODITIES OF PLANT ORIGIN:* FLUDIOXONIL	
PEAS	T2
GLUFOSINATE AND GLUFOSINATE-AMMONIUM SUM OF GLUFOSINATE-AMMONIUM, N-ACETYL GLUFOSINATE AND 3-[HYDROXY(METHYL)-PHOSPHINOYL] PROPIONIC ACID, EXPRESSED AS GLUFOSINATE (FREE ACID)	
SAFFRON	T*0.05
GLYPHOSATE SUM OF GLYPHOSATE AND AMINOMETHYLPHOSPHONIC ACID (AMPA) METABOLITE, EXPRESSED AS GLYPHOSATE	
SAFFRON	T*0.05
IMIDACLOPRID SUM OF IMIDACLOPRID AND METABOLITES CONTAINING THE 6-CHLOROPYRIDINYLMETHYLENE MOIETY, EXPRESSED AS IMIDACLOPRID	
BANANA	T0.1
LEAFY VEGETABLES	T5
IPRODIONE IPRODIONE	
ADZUKI BEAN (DRY)	T0.1
METALDEHYDE METALDEHYDE	
CEREAL GRAINS	1
OILSEED	1
PULSES	1
SPICES	1
TEAS (TEA AND HERB TEAS)	1
METHOMYL SUM OF METHOMYL AND METHYL HYDROXYTHIOACETIMIDATE ('METHOMYL OXIME'), EXPRESSED AS METHOMYL *SEE ALSO* THIODICARB	
BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGES, FLOWERHEAD BRASSICAS	2
METOLACHLOR METOLACHLOR	
RHUBARB	*0.05

PACLOBUTRAZOL PACLOBUTRAZOL	
ASSORTED TROPICAL AND SUB-TROPICAL FRUITS – INEDIBLE PEEL [EXCEPT AVOCADO]	*0.01
AVOCADO	T0.1
PROPACHLOR PROPACHLOR	
LETTUCE, HEAD	*0.02
LETTUCE, LEAF	*0.02
PROPICONAZOLE PROPICONAZOLE	
SWEET CORN (CORN-ON-THE-COB)	*0.02
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	
CHARD (SILVER BEET)	T*0.1
EGG PLANT	T*0.1
PEPPERS	T0.7
SPINOSAD SUM OF SPINOSYN A AND SPINOSYN D	
ASSORTED TROPICAL AND SUB TROPICAL FRUITS – INEDIBLE PEEL	0.3
COFFEE BEANS	*0.01
FRUITING VEGETABLES, OTHER THAN CUCURBITS [EXCEPT SWEET CORN (CORN-ON-THE-COB)]	0.2
THIODICARB SUM OF THIODICARB, METHOMYL AND METHOMYLOXIME, EXPRESSED AS THIODICARB *SEE* ALSO METHOMYL	
BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGES, FLOWERHEAD BRASSICAS	2

[1.7] *omitting from* Schedule 1*, under the entries for the following chemicals, the maximum residue limit for the food, substituting –*

ABAMECTIN SUM OF AVERMECTIN B1A, AVERMECTIN B1B AND (Z)-8,9 AVERMECTIN B1A, AND (Z)-8,9 AVERMECTIN B1B	
STRAWBERRY	0.1
TOMATO	0.05

AZOXYSTROBIN AZOXYSTROBIN	
POTATO	0.05
BUPROFEZIN BUPROFEZIN	
GRAPES	0.3
FIPRONIL 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)	
WINE GRAPES	*0.01
FORCHLORFENURON FORCHLORFENURON	
GRAPES	*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)	
OLIVES	*0.1
METALDEHYDE METALDEHYDE	
HERBS	1
METHOMYL SUM OF METHOMYL AND METHYL HYDROXYTHIOACETIMIDATE ('METHOMYL OXIME'), EXPRESSED AS METHOMYL *SEE ALSO* THIODICARB	
FRUITING VEGETABLES, CUCURBITS	0.1
PROCYMIDONE PROCYMIDONE	
LENTIL (DRY)	0.5
SPINOSAD SUM OF SPINOSYN A AND SPINOSYN D	
CELERY	2.0
CITRUS FRUITS	0.3
FRUITING VEGETABLES, CUCURBITS	0.2

Attachment 2

A Summary of Requested MRLs for Each Chemical and an Outline of Information Supporting the Requested Variations to the *Australia New Zealand Food Standards Code*

The Full Evaluation Reports for individual chemicals are available upon request from the relevant Project Coordinator at FSANZ.

NOTES ON TERMS USED IN THE TABLE

ADI – Acceptable Daily Intake - The ADI is the daily intake of an agricultural or veterinary chemical, which, during the consumer's entire lifetime, appears to be without appreciable risk to the health of the consumer. This is based on all the known facts at the time of the evaluation of the chemical. The ADI is expressed in milligrams of the chemical per kilogram of body weight.

ARfD – Acute Reference Dose - The ARfD is the estimate of the amount of a substance in food, expressed on a body weight basis, that can be ingested over a short period of time, usually during one meal or one day, without appreciable health risk to the consumer, on the basis of all the known facts at the time of evaluation.

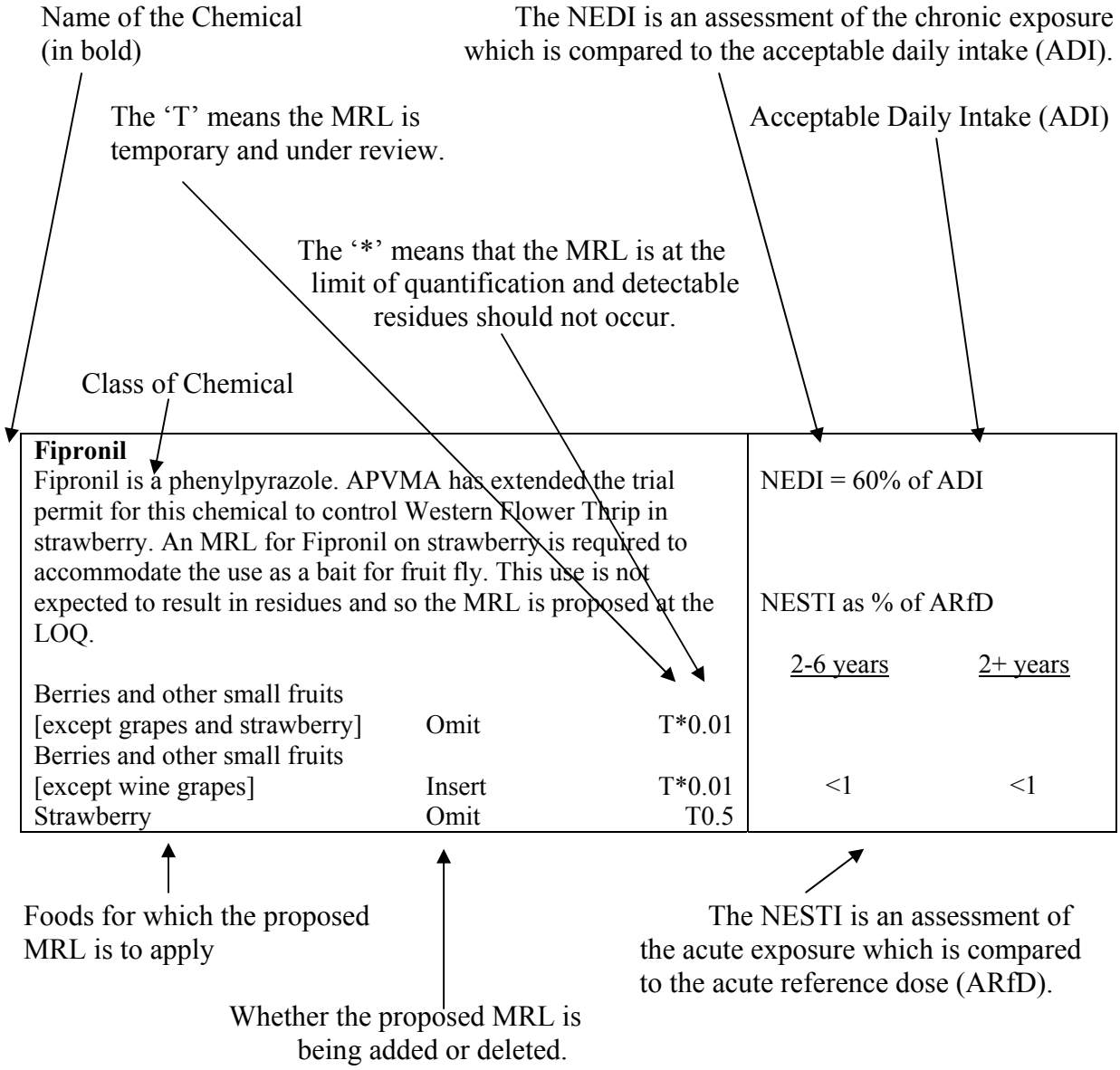
LOQ - Limit of Quantification - The LOQ is the lowest concentration of a pesticide residue that can be identified and quantitatively measured in a specified food, agricultural commodity or animal feed with an acceptable degree of certainty by a regulatory method of analysis.

NEDI - National Estimated Dietary Intake - The NEDI represents a realistic estimate of chronic dietary exposure and is the preferred calculation. It may incorporate more refined food consumption data including that for specific sub-groups of the population. The NEDI calculation may take into account such factors as the proportion of the crop or commodity treated; residues in edible portions; the effects of processing and cooking on residue levels; and may use median residue levels from supervised trials other than the MRL to represent pesticide residue levels. In most cases the NEDI is still an overestimation because more refined residue data are often not available and in these cases the MRL is used.

NESTI - National Estimated Short Term Intake - The NESTI is used to estimate acute dietary exposure. Acute (short term) dietary exposure assessments are undertaken when an ARfD has been determined for a chemical. Acute dietary exposures are normally only estimated based on consumption of raw unprocessed commodities (fruit and vegetables) but may include consideration of meat, offal, cereal, milk or dairy product consumption on a case-by-case basis. FSANZ has used ARfDs set by the TGA and Joint FAO/WHO Meeting on Pesticide Residues, the consumption data from the 1995 National Nutrition Survey (NNS) and the MRL when the supervised trials median residue (STMR) is not available to calculate the NESTIs.

The NESTI calculation incorporates the large portion (97.5 percentile) food consumption data and can take into account such factors as the highest residue on a composite sample of an edible portion; the STMR, representing typical residue in an edible portion resulting from the maximum permitted pesticide use pattern; processing factors which affect changes from the raw commodity to the consumed food and the variability factor.

The following are examples of entries and the proposed MRLs listed are not part of this Application.



Fipronil

Fipronil is a phenylpyrazole. APVMA has extended the trial permit for this chemical to control Western Flower Thrip in strawberry. An MRL for Fipronil on strawberry is required to accommodate the use as a bait for fruit fly. This use is not expected to result in residues and so the MRL is proposed at the LOQ.

NEDI = 60% of ADI

NESTI as % of ARfD

			2-6 years	2+ years
Berries and other small fruits [except grapes and strawberry]	Omit	T*0.01		
Berries and other small fruits [except wine grapes]	Insert	T*0.01	<1	<1
Strawberry	Omit	T0.5		

More information on the NEDI and the ADI is in the glossary. FSANZ considers that the chronic dietary exposure to the residues of a chemical is acceptable where the best estimate of this exposure does not exceed the ADI.

More information on the NESTI and the ARfD is in the glossary. FSANZ considers that the acute dietary exposure to the residues of a chemical is acceptable where the best estimate of acute dietary exposure does not exceed the ARfD.

Information about the use of the chemical is provided so consumers can see the reason why the residues may occur in food.

Data from the 19th and 20th Australian Total Diet Surveys (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 are used; the NEDI and NESTI calculations are theoretical calculations that conservatively overestimate exposure.

Chlorpyrifos Chlorpyrifos is an acaricide and nematicide and insecticide APVMA extension of use for the control of pests.			NEDI = 83% of ADI 20th ATDS = <1% of ADI for all population groups assessed 19th ATDS = 3% of ADI for toddlers 2 years, 1% of ADI for boys 12 years and <1% of ADI for other population groups assessed NESTI as % of ARfD 2-6 years 2+ years
Coffee beans	Insert	T0.5	8 <1

Small variations may be noted in the exposure assessment between different ATDSs. These variations are minor and typically result because of the different range of foods in the individual studies.

Glossary:

1. **ADI** Acceptable Daily Intake
2. **APVMA** Australian Pesticides and Veterinary Medicines Authority
3. **ARfD** Acute Reference Dose
4. **ATDS** Australian Total Diet Survey
5. **FSC** *Australia New Zealand Food Standards Code*
6. **JMPR** Joint FAO/WHO Meeting on Pesticide Residues
7. **LOQ** Limit of Analytical Quantification
8. **NEDI** National Estimated Daily Intake
9. **NESTI** National Estimated Short Term Intake
10. **NNS** National Nutrition Survey of Australia 1995
11. **T** Temporary MRL
12. **WHP** Withholding Period

SUMMARY OF REQUESTED MRLS FOR APPLICATION A572
MAXIMUM RESIDUE LIMITS – OCTOBER NOVEMBER DECEMBER 2005

Requested MRLs			**Dietary Exposure Estimates**	
Abamectin Abamectin is an insecticide and acaricide with contact and stomach action. APVMA has issued a permit for its use on lettuce, strawberry and tomato.			NEDI = 64% of ADI NESTI as % of ARfD	
			2-6 years	2+ years
Lettuce, head	Insert	T0.05	9	5
Strawberry	Omit	0.02		
	Substitute	0.1	22	6
Tomato	Omit	0.01		
	Substitute	0.05	22	9
Azoxystrobin Azoxystrobin is a strobilurin fungicide. It has translaminar and systemic properties.			NEDI = 2% of ADI	
Potato	Omit	*0.01		
	Substitute	0.05		
Bupivacaine Bupivacaine is a local anaesthetic. It is an active ingredient in the product Tri-Sulven. Cetrimide and Lignocaine are also active ingredients. APVMA has issued a permit for its use. The product is used topically to prevent pain in lambs intended for wool production following mulesing. Animals will be kept in wool production for at least a year; negligible residues are expected. Temporary MRLs have been requested at the LOQ for each active constituent. Under the permit, a 90 day WHP has been established. Although this relatively long WHP is not considered necessary, it has been included to provide an absolute guarantee of safety to overcome any concerns that may arise in the absence of ADIs for the active constituents. New Chemical Residue definition: Bupivacaine			ADI not established ARfD not established Therefore no dietary exposure estimates have been calculated. Refer to details in opposite column and section 1.2 of this report.	
Sheep, edible offal of	Insert	T*0.02		
Sheep meat (in the fat)	Insert	T*0.02		
Buprofezin Buprofezin is an insecticide. It inhibits moulting of nymphs and larvae.			NEDI = 14% of ADI	
Dried grapes (currants, raisins and sultanas)	Insert	1		
Grapes	Omit	T*0.01		
	Substitute	0.3		

Carbofuran This is a minor technical amendment to ensure consistency of use of the commodity name for sweet corn kernels. Commodity name: Omit Sweet corn Substitute Sweet corn (kernels)			Dietary exposure assessment not required
Cetrimide Cetrimide is an antiseptic. It is an active ingredient in the product Tri-Sulven. Bupivacaine and Lignocaine are also active ingredients. APVMA has issued a permit for its use. The product is used topically to prevent pain in lambs intended for wool production following mulesing. Animals will be kept in wool production for at least a year; negligible residues are expected. Temporary MRLs have been requested at the LOQ for each active constituent. Under the permit, a 90 day WHP has been established. Although this relatively long WHP is not considered necessary, it has been included to provide an absolute guarantee of safety to overcome any concerns that may arise in the absence of ADIs for the active constituents. New Chemical Residue definition: Cetrimide Sheep, edible offal of Sheep meat (in the fat)	 Insert Insert	 T*1.0 T*1.0	ADI not established ARfD not established Therefore no dietary exposure estimates have been calculated. Refer to details in opposite column and section 1.2 of this report.
Chlorfenapyr Chlorfenapyr is an insecticide. APVMA has issued a permit for its use on shallots and spring onions. Shallot Spring onion	 Insert Insert	 T1 T1	NEDI = 3% of ADI
Chlorothalonil Chlorothalonil is a fungicide used to control ascochyta blight and chocolate spot in pulses. APVMA has issued a permit for its use on stock feed pulses. Grazing or feeding livestock producing milk for human consumption on treated crop has been prohibited. Residues may occur in milk as a result of feeding livestock grain. Residue definition: Omit: Chlorothalonil Substitute: *Commodities of plant origin:* Chlorothalonil *Commodities of animal origin:* Sum of Chlorothalonil and 4-hydroxy-2,5,6-trichloroisophthalonitrile metabolite expressed as Chlorothalonil Edible offal (mammalian) Meat (mammalian) (in the fat) Milks	 Insert Insert Insert	 T3 T2 T0.05	NEDI = 78% of ADI 20th and 19th ATDS = <1% of ADI for all population groups assessed

Chlorpyrifos Chlorpyrifos is an acaricide and nematicide and insecticide. APVMA has issued a permit for its use on soil in blueberry crops. Residues are likely to be considerably lower than those arising from foliar applications. Blueberries	Insert	T1.0	NEDI = 88% of ADI 20th ATDS = <1% of ADI for all population groups assessed 19th ATDS = 3% of ADI for toddlers 2 years, 1% of ADI for boys 12 years and <1% of ADI for other population groups assessed NESTI as % of ARfD 2-6 years: 21; 2+ years: 12
Chlorthal-dimethyl Chlorthal-dimethyl is a pre emergent herbicide. APVMA has issued a permit for its use to control stinging nettle in lettuce. This chemical is registered for similar uses in other horticultural crops. Lettuce, head Lettuce, leaf Vegetables Vegetables [except lettuce]	Insert Insert Omit Insert	T1 T1 5 5	NEDI = 45% of ADI
Cyprodinil Cyprodinil is a systemic fungicide that inhibits penetration and mycelial growth both inside the plant and on leaf surfaces. APVMA has issued a permit for its use to control sclerotinia rot and grey mould on snow, sugar snap and garden peas. Peas	Insert	T2	NEDI = 12% of ADI
Diflufenican Diflufenican is a herbicide used to control broadleaf weeds; it blocks carotenoid biosynthesis. Given that an MRL of 0.05 mg/kg is in place for pulses, a separate MRL for lupins is not required. Lupin	Omit	0.05	NEDI = <1% of ADI

Endosulfan Endosulfan is a non-systemic insecticide with contact and stomach action used to control western flower thrips. APVMA has issued a permit for its use on strawberry crops. The change to exclude strawberries from berries and other small fruits is a consequential amendment.			NEDI = 27% of ADI (APVMA Endosulfan Final Review Report June 2005) 20th ATDS = <1% of ADI for all population groups assessed 19th ATDS = 1% of ADI for adult females 25-34 years, boys 12 years, toddlers 2 years and infants 9 months; <1% of ADI for adult males 25-34 years and girls 12 years NESTI as % of ARfD 2-6 years 2+ years
Berries and other small fruits	Omit	T2	
Berries and other small fruits [except strawberry]	Insert	T2	
Strawberry	Insert	T0.5	14 4
Fipronil Fipronil is a selective insecticide used in various crops. The proposed use is for a directed spray on dormant wine grape vines. Residues data from Australian field trials indicate residues will be below the LOQ.			NEDI = 76% of ADI NESTI as % of ARfD 2-6 years 2+ years
Berries and other small fruits [except wine grapes]	Omit	T*0.01	
Wine grapes	Omit	T*0.01	
	Substitute	*0.01	0 6
Fluazifop-butyl Fluazifop-butyl (Fluazifop) is a herbicide used to control grass weeds in broad leaf crops. APVMA has issued a permit for its use on eggplant. The use pattern is identical to the approved use pattern for tomatoes and capsicum.			NEDI = 69% of ADI
Egg plant	Insert	T0.1	
Fludioxonil Fludioxonil is a non-systemic fungicide. APVMA has issued a permit for its use to control sclerotinia rot and grey mould on snow, sugar snap and garden peas.			NEDI = 2% of ADI
Peas	Insert	T2	
Forchlorfenuron Forchlorfenuron is a cytokinin plant growth regulator. It is to be used to increase berry size in table grapes. Data from Australian and international trials indicate residues will be below the LOQ.			NEDI = <0.1% of ADI DIAMOND modelling estimated chronic dietary exposure of <0.1% of ADI for the general population and <0.2% of ADI for the 95th percentile (high consumers).
Grapes	Omit	T*0.01	
	Substitute	*0.01	

Glufosinate and Glufosinate-ammonium

Glufosinate-ammonium is a non-selective contact herbicide used to control broadleaf and grass weeds. Australian and international trials conducted according to the proposed use pattern found no residues on harvested olives above the LOQ. APVMA has issued a permit for use of Glufosinate ammonium on saffron crops no later than 6 weeks prior to flowering. The recommended MRL is at the LOQ.

Minor amendment to residue definition:
Omit: Sum of Glufosinate-ammonium, N-acetyl glufosinate and 3-[hydroxy(methyl)-phosphinol] propionic acid, expressed as Glufosinate (free acid)
Substitute: Sum of Glufosinate-ammonium, N-acetyl glufosinate and 3-[hydroxy(methyl)-phosphinoyl] propionic acid, expressed as glufosinate (free acid)

Olives	Omit	T0.1
	Substitute	*0.1
Saffron	Insert	T*0.05

NEDI = 7% of ADI

Glyphosate

Glyphosate is a non-selective contact herbicide. APVMA has issued a permit for its on saffron crops no later than 6 weeks prior to flowering. The recommended MRL is at the LOQ.

Saffron	Insert	T*0.05

NEDI = 6% of ADI

Imidacloprid

Imidacloprid is a systemic insecticide that binds to postsynaptic nicotinic receptors in the CNS acting as an antagonist. APVMA has issued permits for its use to control thrips in bananas and for foliar application and application at transplanting to control lettuce aphid in lettuce, chicory, endive and radicchio seedlings. Following application at transplanting, residues are expected to be non detectable in lettuce, chicory, endive and radicchio.

			NESTI as % of ARfD	
			2-6 years	2+ years
Banana	Insert	T0.1	<1	<1
Brassica leafy vegetables	Omit	5		
Chervil	Omit	T5		
Japanese greens	Omit	5		
Leafy vegetables	Insert	T5	11	8
Lettuce, head	Omit	T5		
Lettuce, leaf	Omit	T5		
Rucola (rocket)	Omit	T5		

NEDI = 9% of ADI

Indoxacarb These are minor technical amendments to ensure consistency of use of commodity names for eggplant and pome fruits. Commodity name: Omit Eggplant Substitute Egg plant Omit Pome fruit Substitute Pome fruits			Dietary exposure assessment not required
Iprodione Iprodione is a fungicide. APVMA has issued a permit for its use to control sclerotinia rot in adzuki beans. Adzuki bean (dry)	Insert	T0.1	NEDI = 43% of ADI 20th ATDS = 1% of ADI for adult males 25 – 34 years and toddlers 2 years and <1% of ADI for other population groups assessed 19th ATDS = 1% of ADI for toddlers 2 years and <1% of ADI for other population groups assessed
Isoxaben Isoxaben is a selective pre-emergent herbicide principally absorbed by roots with translocation to stems and leaves. It disrupts root and stem development in germinating seeds. Extensive residue trials found no detectable residues following the proposed use pattern. Recommended MRLs are at the LOQ. New Chemical Residue definition: Isoxaben Assorted tropical and sub-tropical fruits – edible peel Assorted tropical and sub-tropical fruits – inedible peel Citrus fruits Grapes Pome fruits Stone fruits Tree nuts	Insert Insert Insert Insert Insert Insert Insert	*0.01 *0.01 *0.01 *0.01 *0.01 *0.01 *0.01	NEDI = <1% of ADI

Kresoxim-methyl This is a minor technical amendment to ensure consistency of use of the commodity name for pome fruits. Commodity name: Omit Pome fruit Substitute Pome fruits			Dietary exposure assessment not required
Lignocaine Lignocaine is a local anaesthetic. It is an active ingredient in the product Tri-Sulven. Bupivacaine and Cetrimide are also active ingredients. APVMA has issued a permit for its use. The product is used topically to prevent pain in lambs intended for wool production following mulesing. Animals will be kept in wool production for at least a year; negligible residues are expected. Temporary MRLs have been requested at the LOQ for each active constituent. Under the permit, a 90 day WHP has been established. Although this relatively long WHP is not considered necessary, it has been included to provide an absolute guarantee of safety to overcome any concerns that may arise in the absence of ADIs for the active constituents. New Chemical Residue definition: Lignocaine Sheep, edible offal of Sheep meat (in the fat)	 Insert Insert	 T*0.02 T*0.02	ADI not established ARfD not established Therefore no dietary exposure estimates have been calculated. Refer to details in opposite column and section 1.2 of this report.
Metaldehyde Metaldehyde is a molluscicide. It irreversibly destroys mucocytes. It is used in pellet form to control snails and slugs in agricultural crops and pastures. Direct contact with edible crop parts is considered unlikely. It degrades quickly on contact with water. Cereal grains Herbs Oilseed Pulses Spices Teas (Tea and Herb teas) Turmeric root	 Insert Omit Substitute Insert Insert Insert Insert Omit	 1 T1 1 1 1 1 1 T1	NEDI = 2% of ADI

<table>
<tr>
<td>Methomyl
Methomyl is a systemic insecticide and acaricide with contact and stomach action. APVMA has issued a permit for its use on tomato, capsicum, eggplant, cucumbers and lettuce to control western flower thrips. No changes to MRLs for leafy vegetables or fruiting vegetables other than cucurbits are recommended.

<table>
<tr><td>Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas</td><td>Insert</td><td>2</td></tr>
<tr><td></td><td>Omit</td><td>1</td></tr>
<tr><td>Cabbages, head</td><td>Omit</td><td>T0.2</td></tr>
<tr><td>Fruiting vegetables, cucurbits</td><td>Substitute</td><td>0.1</td></tr>
</table>
</td>
<td>Methomyl + Thiodicarb
NEDI = 89% of ADI

NESTI as % of ARfD
<table>
<tr><th>2-6 years</th><th></th><th>2+ years</th></tr>
<tr><td>17</td><td>Broccoli</td><td>6</td></tr>
<tr><td>2</td><td>Brussels</td><td>2</td></tr>
<tr><td>13</td><td>sprouts</td><td>5</td></tr>
<tr><td>9</td><td>Cauliflower</td><td>7</td></tr>
<tr><td></td><td>Cabbages,</td><td></td></tr>
<tr><td>8</td><td>head</td><td>3</td></tr>
<tr><td></td><td>Cucumber</td><td></td></tr>
</table>
</td>
</tr>
<tr>
<td>Metolachlor
Metolachlor is a pre-emergent herbicide. It inhibits germination. APVMA has issued a permit for its use on celery and rhubarb crops. No residues above the LOQ were detected in rhubarb following pre-planting treatment of soil at the proposed rate.

<table>
<tr><td>Rhubarb</td><td>Insert</td><td>*0.05</td></tr>
</table>
</td>
<td>NEDI = <1% of ADI</td>
</tr>
<tr>
<td>Novaluron
This is a minor technical amendment to ensure consistency of use of the commodity name for pome fruits.

Commodity name:
Omit Pome fruit
Substitute Pome fruits</td>
<td>Dietary exposure assessment not required</td>
</tr>
<tr>
<td>Paclobutrazol
Paclobutrazol is a plant growth regulator that produces more compact plants and enhanced flowering and fruiting. APVMA has received a permit application for its use on avocado for thinning and increased fruit size.

<table>
<tr><td>Assorted tropical and sub-tropical fruits – inedible peel</td><td>Omit</td><td>*0.01</td></tr>
<tr><td>Assorted tropical and sub-tropical fruits – inedible peel [except avocado]</td><td>Insert</td><td>*0.01</td></tr>
<tr><td>Avocado</td><td>Insert</td><td>T0.1</td></tr>
</table>
</td>
<td>NEDI = 12% of ADI</td>
</tr>
</table>

Parathion-methyl This is a minor technical amendment to ensure consistency of use of the commodity name for sweet corn (corn-on-the-cob). Commodity name: Omit Fruiting vegetables other than cucurbits [except sweet corn] Substitute Fruiting vegetables, other than cucurbits [except sweet corn (corn-on-the-cob)] Omit Sweet corn Substitute Sweet corn (corn-on-the-cob)			Dietary exposure assessment not required
Procymidone Procymidone is a fungicide. It inhibits triglyceride synthesis. It is used to control fungal infections in lentils. Lentil (dry) Omit T0.5 Substitute 0.5			NEDI = 28% of ADI 20th and 19th ATDS = <1% of ADI for all population groups assessed NESTI as % of ARfD 2-6 years: 5 2+ years: 1
Propachlor Propachlor is a selective herbicide; it is absorbed by seedling shoots with secondary translocation throughout the plant. APVMA has issued a permit for its use post transplanting of seedlings to control grass and broad leaf weeds in lettuce crops. Residues data indicate no detectable residues following the proposed use pattern. Lettuce, head Lettuce, leaf	Insert Insert	*0.02 *0.02	NEDI = 6% of ADI
Propamocarb Rice	Omit	*0.1	Complete chemical deletion – dietary exposure assessment not required.
Propiconazole Propiconazole is a systemic foliar fungicide with both protective and curative action. APVMA has issued a permit for its use on sweet corn to control northern corn leaf blight. Results following trials at the maximum proposed use pattern with a 28 day WHP found no detectable residues above the LOQ of 0.02 mg/kg. Sweet corn (corn-on-the-cob)	Insert	*0.02	NEDI = 4% of ADI 20th ATDS = <1% of ADI for all population groups assessed

Sethoxydim Sethoxydim is a selective systemic herbicide absorbed by foliage and roots. APVMA has issued permits for its use on spinach, silver beet, peppers and eggplant. No amendment is necessary to the spinach MRL. Following trials at the maximum proposed application rate, no residues above the LOQ of 0.1 mg/kg were recorded in eggplant. Minor amendment to residue definition: Omit: Sum of Sethoxydim and metabolites containing the 5-(2-ethylthiopropyl)cyclohexene-3-one and 5-hydroxycyclohexene-3-one moieties and their sulfoxides and sulfones, expressed as Sethoxydim Substitute: 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			NEDI = 28% of ADI
Chard (silver beet)	Insert	T*0.1	
Egg plant	Insert	T*0.1	
Peppers	Insert	T0.7	
Spinosad Spinosad is an insecticide used to control insect pests in fruit vegetable and agricultural crops. It causes insect paralysis. APVMA has issued a minor use permit for its use on pepinos. Minor technical amendment to the chemical name: Omit Spinosad Substitute Spinosad			NEDI = 33% of ADI
Assorted tropical and sub-tropical fruits – inedible peel	Insert	0.3	
Assorted tropical and sub-tropical fruits – inedible peel [except banana and kiwifruit]	Omit	T0.5	
Banana	Omit	0.2	
Celery	Omit	T*0.25	
	Substitute	2.0	
Citrus fruits	Omit	T0.1	
	Substitute	0.3	
Coffee beans	Insert	*0.01	
Egg plant	Omit	0.2	
Fruiting vegetables, cucurbits	Omit	T0.2	
	Substitute	0.2	
Fruiting vegetables, other than cucurbits [except sweet corn (corn-on-the-cob)]	Insert	0.2	
Kiwifruit	Omit	0.3	
Melons [except watermelon]	Omit	T0.2	
Peppers, Sweet	Omit	0.2	
Tomato	Omit	0.2	

Thiodicarb

Thiodicarb is a systemic insecticide. See also Methomyl.

Brassica leafy vegetables	Omit	1
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	Insert	2

Methomyl + Thiodicarb
NEDI = 89% of ADI

NESTI as % of ARfD
(See also Methomyl)

2-6 years		2+ years
17	Broccoli	6
2	Brussels	2
9	sprouts	7
13	Cabbages, head	5
	Cauliflower	