



15 November 2010

[23-10]

PROPOSAL M1007 MAXIMUM RESIDUE LIMITS (APRIL-JUNE 2010) ASSESSMENT REPORT

Executive Summary

Purpose

The purpose of this Proposal is to consider incorporating limits for residues of agricultural and veterinary chemicals that may legitimately occur in food in the *Australia New Zealand Food Standards Code* (the Code). This includes maximum residue limits (MRLs) gazetted by the Australian Pesticides and Veterinary Medicines Authority (APVMA) from April to June 2010. This Proposal also includes consideration of limits requested by other parties to further align the Code with international standards and other countries' standards. This will permit the sale of foods containing legitimate residues and protect public health and safety by minimising residues in foods consistent with the effective control of pests and diseases.

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

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

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

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

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

This Proposal is being assessed under the General Procedure.

Assessing the Proposal

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

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

Preferred Approach

To prepare draft variations to Standard 1.4.2 – Maximum Residue Limits.

Reasons for Preferred Approach

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

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

- The proposed draft variations would remove inconsistencies between agricultural and food standards and provide certainty and consistency for producers, importers and Australian, State and Territory compliance agencies.
- The proposed changes are consistent with the FSANZ Act section 18 objectives.

Consultation

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

Invitation for Submissions

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

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

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

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

DEADLINE FOR PUBLIC SUBMISSIONS: 6pm (Canberra time) 13 December 2010

SUBMISSIONS RECEIVED AFTER THIS DEADLINE WILL NOT BE CONSIDERED

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

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

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

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

**Food Standards Australia New Zealand
PO Box 10559
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SUPPORTING DOCUMENTS

The following documents are available on the FSANZ website at:

<http://www.foodstandards.gov.au/foodstandards/proposals/proposalM1007maximum4914.cfm>

SD1: Safety Assessment Methodology

SD2: Background Information

Introduction

Notifications were received from the Australian Pesticides and Veterinary Medicines Authority (APVMA) on 20 May and 22 July 2010 seeking to vary the *Australia New Zealand Food Standards Code* (the Code). The proposed variations to the Code would align maximum residue limits (MRLs) in the Code for certain agricultural and veterinary chemicals with the APVMA MRLs listed in *The MRL Standard* and permit the sale of relevant foods legitimately treated during production.

This Proposal also includes consideration of a new entry for flonicamid and varying the MRL for triflumizole, as a result of information provided by other parties. Anomalies between the Code and international or overseas standards may have implications for trade in certain foods. The proposed variations would align limits in the Code with US standards for these chemicals and permit the sale of relevant foods containing legitimate residues at levels that do not present health or safety concerns.

In summary, this Proposal includes consideration of MRL variations for abamectin, boscalid, dithiocarbamates, etoxazole, fenvalerate, flonicamid, flubendiamide, fludioxonil, fosetyl, fosetyl aluminium, iodosulfuron methyl, ipconazole, mefenpyr-diethyl, oxyfluorfen, phosphorous acid, propamocarb, pyraclostrobin, spirotetramat, tebuconazole, triflumizole, and uniconazole-p.

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

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

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

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

1. The Issue / Problem

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

2. Current Standard

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

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

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

3. Objectives

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

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

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

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

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

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

4. Assessment Approach

FSANZ's primary role in developing food regulatory measures for agricultural and veterinary chemicals is to ensure that the potential residues in food are within reference health standards.

FSANZ conducts and reviews dietary exposure assessments in accordance with internationally accepted practices and procedures.

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

The steps undertaken in conducting a dietary exposure assessment are:

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

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

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

RISK ASSESSMENT

5. Risk Assessment Summary

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

The United States Northwest Horticultural Council (NHC) has requested that an MRL for flonicamid in cherries be inserted in the Code, to allow for residues of this chemical which may legitimately occur in cherries imported from the USA. As an ADI for this new entry has not yet been set by the Department of Health and Ageing, the United States Environmental Protection Agency's (EPA) ADI has therefore been used as the reference health standard in dietary exposure assessments.

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

Risk Management

6. Options

After the submission period, the following options are available:

1. Option 1 – approve the draft variations

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

7. Impact Analysis

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

The draft variations may be amended and option 2 recommended for approval where the need is identified. For example, an MRL may be retained rather than reduced or deleted where the necessity for the MRL to allow for the importation and sale of safe food is identified through consultation. Further information to assist in identifying implications for imported foods is provided in section 9 of this Report and the requested variations are presented in **Attachments 1 and 2**.

7.1 Affected Parties

The sectors of the community potentially affected by the proposed amendments include:

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

7.2 Benefit Cost Analysis

7.2.1 Option 1 – approve the draft variations

This option may contribute to community confidence that regulatory authorities are maintaining standards to minimise residues of agricultural and veterinary chemicals in the food supply. FSANZ does not consider there to be any dietary exposure implications associated with the proposed approval.

The risk assessment has determined that there are no public health or safety concerns associated with the proposed variations. No additional costs to consumers have been identified.

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

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

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

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

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

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

7.2.3 Option 3 – abandon the Proposal

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

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

7.2.4 Summary

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

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

7.3 Comparison of Options

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

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

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

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

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

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

The benefits of progressing option 1 outweigh any associated costs.

Communication and Consultation Strategy

8. Communication

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

FSANZ publishes the details of proposed changes and subsequent reports on its website (<http://www.foodstandards.gov.au/foodstandards/proposals/proposalmaximum4914.cfm>), alerts subscribers (over 5000) via email of the availability of these reports for comment, and issues media releases drawing attention to proposed Code amendments.

The Applicant, individuals and organisations making submissions on this Application will be notified at each stage of the Application. If the FSANZ Board approves the draft variation to the Code, FSANZ will notify its decision to the Ministerial Council. The Applicant and stakeholders, including the public, will be notified of the gazetted changes to the Code in the national press and on the FSANZ website.

Once the Code has been amended, FSANZ incorporates the changes in the website version of the Code and, through its email and telephone information service, responds to community enquiries.

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

9. Consultation

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

9.1 World Trade Organization (WTO)

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

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

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

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

9.2 Codex Alimentarius Commission Standards

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

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

Interested parties provided information that specific anomalies between the Code and Codex or other standards may present barriers to trade in certain foods. This Proposal includes proposed limits for flonicamid and triflumizole to address these issues. Further detail is provided at **Attachment 2**. The proposed variations to the Code would align limits in the Code with international standards or standards in producer or other importing countries and permit the sale of relevant foods containing legitimate residues that do not present health or safety concerns.

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

Chemical Food	Proposed limit ^{†‡} mg/kg	Codex limit mg/kg
Dithiocarbamates Mango	5	2
Fludioxonil Apricot Citrus fruits Kiwifruit Peach Pome fruits Stone fruits [except apricot and peach]	10 10 15 10 5 5	Stone fruits 5 7 Kiwi 15 Stone fruits 5 5 Stone fruits 5
Propamocarb Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas Fruiting vegetables, other than cucurbits Leafy vegetables	T0.1 T0.3 T20	Cauliflower 0.2 Egg plant 0.3 Peppers, Sweet (including pimento or pimienta) 3 Tomato 2 Lettuce, head 100 Lettuce, leaf 100 Spinach 40

Chemical Food	Proposed limit ^{†‡} mg/kg	Codex limit mg/kg
Pyraclostrobin		
Edible offal (mammalian)	0.1	*0.05
Fruiting vegetables, other than cucurbits	0.3	Egg plant 0.3 Peppers 0.5 Tomato 0.3
Mango	0.1	*0.05
Pome fruits	1	Apple 0.5

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

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

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

9.3 New Zealand Standards

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

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

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

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

Chemical Food	Proposed MRL [†] mg/kg	NZ MRL [‡] mg/kg
Boscalid		
Pome fruits	2	*0.05
Dithiocarbamates		Dithiocarbamates (except propineb)
Mango	5	Fruits 7
Iodosulfuron methyl		
Barley	*0.01	Cereals *0.01
Pyraclostrobin		
Edible offal (mammalian)	0.1	Mammalian kidney *0.02 Mammalian liver *0.02
Pome fruits	1	Apples *0.02 Pears *0.02
Tebuconazole		
Bulb vegetables [except garlic]	*0.01	Bulb vegetables 0.2
Garlic	T0.2	

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

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

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

9.4 Imported foods

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

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

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

To assist in identifying possible impacts on imported foods, FSANZ notes that the only MRL proposed for reduction is spirotetramat in cotton seed. The proposed MRL variations to the Code are at **Attachment 1** and the proposed changes are outlined in more detail in **Attachment 2**.

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

Conclusion

10. Conclusion and Preferred Option

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

Preferred Approach

To prepare draft variations to Standard 1.4.2 – Maximum Residue Limits.

10.1 Reasons for Preferred Approach

FSANZ recommends the proposed draft variations to Standard 1.4.2 for the following reasons:

- MRLs serve to protect public health and safety by minimising residues in food consistent with the effective control of pests and diseases.
- Dietary exposure assessments indicate that the proposed variations do not present any public health and safety concerns.

- This approach ensures openness and transparency in relation to the residues that could reasonably occur in food.
- The proposed variations will benefit stakeholders by maintaining public health and safety while permitting the legal sale of food containing legitimate residues of agricultural and veterinary chemicals used to control pests and diseases and improve agricultural productivity.
- The APVMA has assessed appropriate residue, animal transfer, processing and metabolism studies, in accordance with *The Manual of Requirements and Guidelines – MORAG – for Agricultural and Veterinary Chemicals 1 July 2005* to support the use of chemicals on commodities as outlined in this Proposal.
- The OCSEH has undertaken a toxicological assessment of each chemical and has established an ADI and, where appropriate, an ARfD.
- FSANZ has undertaken a preliminary regulation impact assessment and concluded that the proposed draft variations are necessary, cost-effective and beneficial.
- The proposed draft variations would remove inconsistencies between agricultural and food standards and provide certainty and consistency for producers, importers and Australian, State and Territory compliance agencies.
- The proposed changes are consistent with the FSANZ Act section 18 objectives.

11. Implementation and Review

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

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

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

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

ATTACHMENTS

1. Draft variations to the *Australia New Zealand Food Standards Code*
2. Summary of proposed MRLs and technical amendments in Proposal M1007

Attachment 1

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

Section 94 of the FSANZ Act provides that standards or variations to standards are legislative instruments, but are not subject to disallowance or sunseting

To commence: on gazettal

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

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

Fosetyl aluminium

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

COLUMN 1	COLUMN 2
MEFENPYR-DIETHYL	<p><i>COMMODITIES OF PLANT ORIGIN: SUM OF MEFENPYR-DIETHYL AND METABOLITES HYDROLYSED TO 1-(2,4-DICHLOROPHENYL)-5-METHYL-2-PYRAZOLINE-3,5-DICARBOXYLIC ACID, AND 1-(2,4-DICHLOROPHENYL)-5-METHYL-PYRAZOLE-3-CARBOXYLIC ACID, EXPRESSED AS MEFENPYR-DIETHYL.</i></p> <p><i>COMMODITIES OF ANIMAL ORIGIN: SUM OF MEFENPYR-DIETHYL AND 1-(2,4-DICHLOROPHENYL)-5-ETHOXYCARBONYL-5-METHYL-2-PYRAZOLINE-3-CARBOXYLIC ACID, EXPRESSED AS MEFENPYR-DIETHYL</i></p>

[1.3] *inserting in Schedule 1 –*

FLONICAMID	
FLONICAMID [<i>N</i> -(CYANOMETHYL)-4-(TRIFLUOROMETHYL)-3-PYRIDINECARBOXAMIDE] AND ITS METABOLITES TFNA [4-TRIFLUOROMETHYLNICOTINIC ACID], TFNA-AM [4-TRIFLUOROMETHYLNICOTINAMIDE] TFNG [<i>N</i> -(4-TRIFLUOROMETHYLNICOTINOYL)GLYCINE]	
STONE FRUITS	0.6
FOSETYL	
FOSETYL	
APPLE	1
AVOCADO	5
BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGES, FLOWERHEAD BRASSICAS	T0.1
DURIAN	T5
FRUITING VEGETABLES, OTHER THAN CUCURBITS	T0.02
LEAFY VEGETABLES	T0.2
PEACH	1

PINEAPPLE	5
IPCONAZOLE IPCONAZOLE	
CEREAL GRAINS	*0.01
EDIBLE OFFAL (MAMMALIAN)	*0.01
EGGS	*0.01
MEAT (MAMMALIAN)	*0.01
MILKS	*0.01
POULTRY, EDIBLE OFFAL OF	*0.01
POULTRY MEAT	*0.01
PROPAMOCARB PROPAMOCARB (BASE)	
BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGES, FLOWERHEAD BRASSICAS	T0.1
FRUITING VEGETABLES, OTHER THAN CUCURBITS	T0.3
LEAFY VEGETABLES	T20

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

BOSCALID COMMODITIES OF PLANT ORIGIN: BOSCALID COMMODITIES OF ANIMAL ORIGIN: SUM OF BOSCALID, 2-CHLORO-N-(4'-CHLORO-5- HYDROXYBIPHENYL-2-YL) NICOTINAMIDE AND THE GLUCURONIDE CONJUGATE OF 2-CHLORO-N-(4'- CHLORO-5-HYDROXYBIPHENYL-2-YL) NICOTINAMIDE, EXPRESSED AS BOSCALID EQUIVALENTS	
APPLE	2
DITHIOCARBAMATES TOTAL DITHIOCARBAMATES, DETERMINED AS CARBON DISULPHIDE EVOLVED DURING ACID DIGESTION AND EXPRESSED AS MILLIGRAMS OF CARBON DISULPHIDE PER KILOGRAM OF FOOD	
BEANS (DRY)	0.5
FLUDIOXONIL COMMODITIES OF ANIMAL ORIGIN: SUM OF FLUDIOXONIL AND OXIDISABLE METABOLITES, EXPRESSED AS FLUDIOXONIL COMMODITIES OF PLANT ORIGIN: FLUDIOXONIL	
STONE FRUITS	5
PHOSPHOROUS ACID PHOSPHOROUS ACID	
TOMATO	T100

PYRACLOSTROBIN	
COMMODITIES OF PLANT ORIGIN: PYRACLOSTROBIN	
COMMODITIES OF ANIMAL ORIGIN: SUM OF PYRACLOSTROBIN AND METABOLITES HYDROLYSED TO 1-(4-CHLORO-PHENYL)-1H-PYRAZOL-3-OL, EXPRESSED AS PYRACLOSTROBIN	
APPLE	1
TEBUCONAZOLE	
TEBUCONAZOLE	
BULB VEGETABLES	*0.01

[1.5] 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	
PAPAYA (PAWPAW)	T0.1
BOSCALID	
COMMODITIES OF PLANT ORIGIN: BOSCALID	
COMMODITIES OF ANIMAL ORIGIN: SUM OF BOSCALID, 2-CHLORO-N-(4'-CHLORO-5- HYDROXYBIPHENYL-2-YL) NICOTINAMIDE AND THE GLUCURONIDE CONJUGATE OF 2-CHLORO-N-(4'- CHLORO-5-HYDROXYBIPHENYL-2-YL) NICOTINAMIDE, EXPRESSED AS BOSCALID EQUIVALENTS	
POME FRUITS	2
ETOXAZOLE	
ETOXAZOLE	
BANANA	T0.05
FENVALERATE	
FENVALERATE, SUM OF ISOMERS	
DRIED GRAPES	0.5
FLUBENDIAMIDE	
COMMODITIES OF PLANT ORIGIN: FLUBENDIAMIDE	
COMMODITIES OF ANIMAL ORIGIN: SUM OF FLUBENDIAMIDE AND 3-iodo-N-(2-methyl-4- [1,2,2,2-tetrafluoro-1- (trifluoromethyl)ethyl]phenyl)phthalimide, EXPRESSED AS FLUBENDIAMIDE	
POTATO	T*0.02
FLUDIOXONIL	
COMMODITIES OF ANIMAL ORIGIN: SUM OF FLUDIOXONIL AND OXIDISABLE METABOLITES, EXPRESSED AS FLUDIOXONIL	
COMMODITIES OF PLANT ORIGIN: FLUDIOXONIL	
APRICOT	10
CITRUS FRUITS	10
KIWIFRUIT	15

PEACH	10
POME FRUITS	5
STONE FRUITS [EXCEPT APRICOT AND PEACH]	5
IODOSULFURON METHYL IODOSULFURON METHYL	
BARLEY	*0.01
OXYFLUORFEN OXYFLUORFEN	
OLIVES	0.05
PHOSPHOROUS ACID PHOSPHOROUS ACID	
BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGES, FLOWERHEAD BRASSICAS [EXCEPT FLOWERHEAD BRASSICAS]	T1
FRUITING VEGETABLES, OTHER THAN CUCURBITS	T100
PYRACLOSTROBIN <i>COMMODITIES OF PLANT ORIGIN:</i> PYRACLOSTROBIN <i>COMMODITIES OF ANIMAL ORIGIN: SUM OF</i> PYRACLOSTROBIN AND METABOLITES HYDROLYSED TO 1-(4-CHLORO-PHENYL)-1H-PYRAZOL-3-OL, EXPRESSED AS PYRACLOSTROBIN	
FRUITING VEGETABLES, OTHER THAN CUCURBITS	0.3
MANGO	0.1
POME FRUITS	1
POPPY SEED	*0.05
TEBUCONAZOLE TEBUCONAZOLE	
BULB VEGETABLES [EXCEPT GARLIC]	*0.01
GARLIC	T0.2
TRIFLUMIZOLE SUM OF TRIFLUMIZOLE AND (E)-4-CHLORO-A,A-TRIFLUORO- N-(1-AMINO-2-PROPOXYETHYLIDENE)-O-TOLUIDINE, EXPRESSED AS TRIFLUMIZOLE	
CHERRIES	1.5
UNICONAZOLE-P SUM OF UNICONAZOLE-P AND ITS Z-ISOMER EXPRESSED AS UNICONAZOLE-P	
CUSTARD APPLE	T1

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

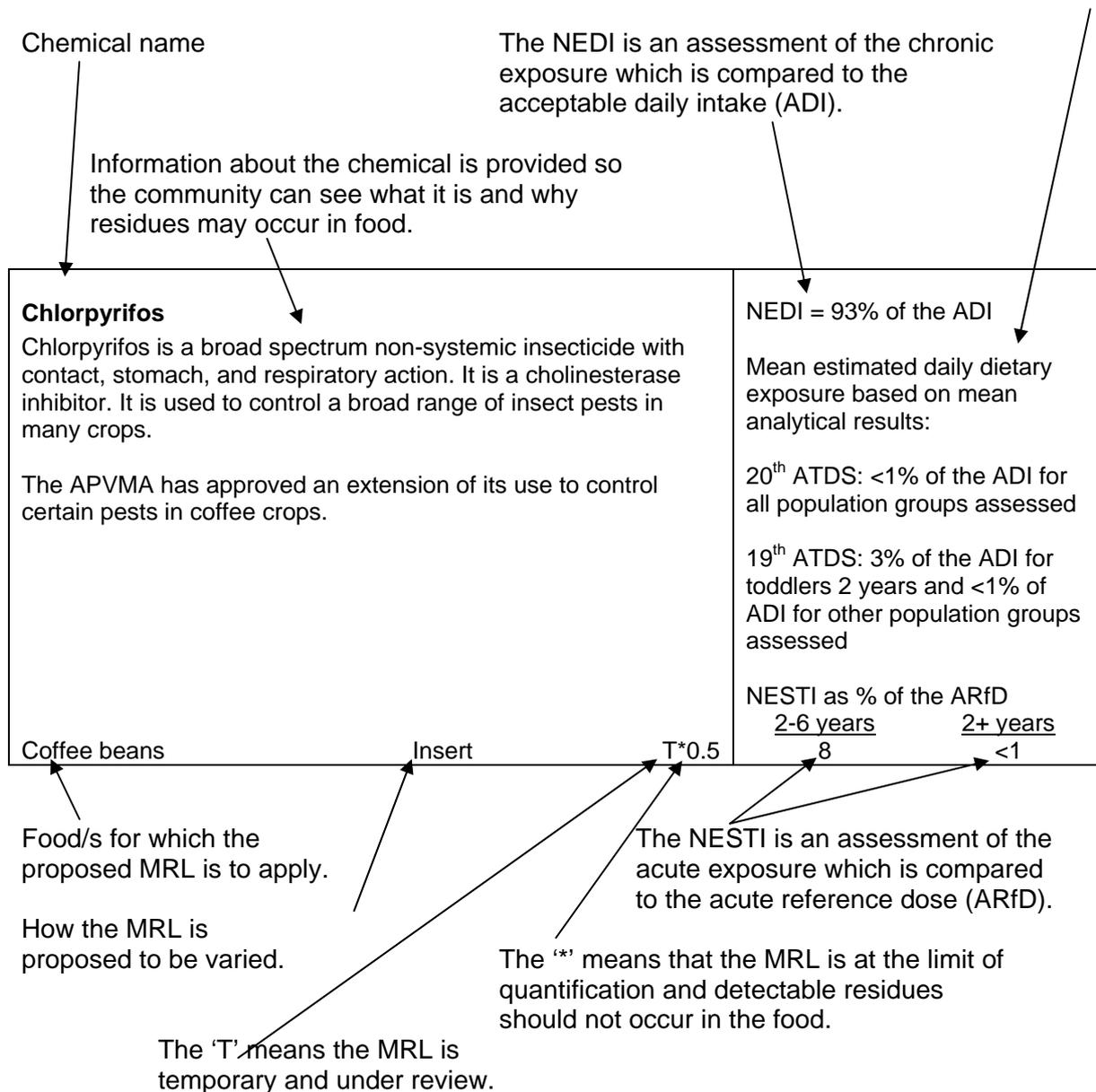
DITHIOCARBAMATES	
TOTAL DITHIOCARBAMATES, DETERMINED AS CARBON DISULPHIDE EVOLVED DURING ACID DIGESTION AND EXPRESSED AS MILLIGRAMS OF CARBON DISULPHIDE PER KILOGRAM OF FOOD	
MANGO	5
FENVALERATE	
FENVALERATE, SUM OF ISOMERS	
GRAPES	0.1
PYRACLOSTROBIN	
<i>COMMODITIES OF PLANT ORIGIN:</i> PYRACLOSTROBIN	
<i>COMMODITIES OF ANIMAL ORIGIN:</i> SUM OF PYRACLOSTROBIN AND METABOLITES HYDROLYSED TO 1-(4-CHLORO-PHENYL)-1H-PYRAZOL-3-OL, EXPRESSED AS PYRACLOSTROBIN	
EDIBLE OFFAL (MAMMALIAN)	0.1
SPIROTETRAMAT	
SUM OF SPIROTETRAMAT, AND CIS-3-(2,5-DIMETHYLPHENYL)-4-HYDROXY-8-METHOXY-1-AZASPIRO[4.5]DEC-3-EN-2-ONE, EXPRESSED AS SPIROTETRAMAT	
COTTON SEED	0.7

Summary of proposed MRLs and technical amendments in Proposal M1007

INTERPRETIVE GUIDE TO THE SUMMARY TABLE OF MRLS

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

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



Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)	Dietary Exposure Assessment																		
<p>Esfenvalerate</p> <p>Esfenvalerate is a potent broad range insecticide with contact and stomach action. It is a voltage dependent sodium channel agonist and acts on the nervous system of insects. It is especially effective against Coleoptera, Diptera, Hemiptera, Lepidoptera and Orthoptera, including strains resistant to organochlorine, organophosphorous, and carbamate insecticides, on cotton, fruit, vegetables and other crops.</p> <p>The APVMA has approved the use of esfenvalerate to control garden weevil on grapevines, and recommend an increase of the current MRL for grapes based on trial data submitted. Concentration of the residue in dried products is likely, and therefore a higher MRL is proposed for dried grapes.</p> <p>Note: Esfenvalerate MRLs are listed under fenvalerate.</p> <table border="0" data-bbox="188 779 975 869"> <tr> <td>Dried grapes</td> <td>Insert</td> <td>0.5</td> </tr> <tr> <td>Grapes</td> <td>Omit</td> <td>*0.05</td> </tr> <tr> <td></td> <td>Substitute</td> <td>0.1</td> </tr> </table>	Dried grapes	Insert	0.5	Grapes	Omit	*0.05		Substitute	0.1	<p>NEDI: 32% of the ADI</p> <p>Mean estimated daily dietary exposure based on mean analytical results:</p> <p>20th ATDS: not detected in any foods sampled</p> <p>19th ATDS: <1% of the ADI for all population groups assessed</p> <p>NESTI as % of the ARfD</p> <table border="0" data-bbox="997 745 1380 869"> <tr> <td></td> <td><u>2-6 years</u></td> <td><u>2+ years</u></td> </tr> <tr> <td></td> <td>2</td> <td>1</td> </tr> <tr> <td></td> <td>7</td> <td>3</td> </tr> </table>		<u>2-6 years</u>	<u>2+ years</u>		2	1		7	3
Dried grapes	Insert	0.5																	
Grapes	Omit	*0.05																	
	Substitute	0.1																	
	<u>2-6 years</u>	<u>2+ years</u>																	
	2	1																	
	7	3																	
<p>Flonicamid</p> <p>Flonicamid is an insecticide. It has systemic and translaminar activity and gives long term control. It inhibits feeding. It is used to control sucking insect pests in fruit, cereals and vegetables internationally.</p> <p>The NHC requested that FSANZ include an MRL in the Code harmonised with the United States MRL for flonicamid residues in cherries. Residues may occur in cherries imported from the United States. The MRL may minimise potential trade disruption and extend consumer choice.</p> <p>The US MRL permits residues of flonicamid in stone fruits, which includes cherries. No concerns were raised from FSANZ's dietary exposure assessment. Therefore although the NHC request relates to cherries only, for the purposes of harmonisation with the US MRL, the recommended MRL is for stone fruits.</p> <p>New entry</p> <p>Insert chemical name:</p> <p>Flonicamid</p> <p>Insert residue definition:</p> <p>Flonicamid [<i>N</i>-(cyanomethyl)-4-(trifluoromethyl)-3-pyridinecarboxamide] and its metabolites TFNA [4-trifluoromethylnicotinic acid], TFNA-AM [4-trifluoromethylnicotinamide] TFNG [<i>N</i>-(4-trifluoromethylnicotinoyl)glycine]</p> <table border="0" data-bbox="188 1848 975 1874"> <tr> <td>Stone fruits</td> <td>Insert</td> <td>0.6</td> </tr> </table>	Stone fruits	Insert	0.6	<p>NEDI: <1% of the ADI</p>															
Stone fruits	Insert	0.6																	

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)	Dietary Exposure Assessment																								
<p>Fosetyl (sodium salt) Fosetyl (sodium salt) is a systemic fungicide, which acts by inhibiting germination of spores and by blocking the development of mycelium and sporulation. It is used as a fungicide on a variety of crops.</p> <p>The APVMA has issued a permit for its use to control fungal diseases in brassica vegetables, tomatoes, capsicum and lettuce. As phosphorous acid is a metabolite of fosetyl, the APVMA has also recommended changes to phosphorous acid MRLs.</p> <p>Note: Fosetyl (sodium salt) MRLs are to be listed under fosetyl. The new fosetyl entry will include both the sodium and previously permitted aluminium salts, which have the same residue definition, ie fosetyl.</p> <p>New entry</p> <p>Insert chemical name:</p> <p>Fosetyl</p> <p>Insert residue definition:</p> <p>Fosetyl</p> <table border="0"> <tr> <td>Apple</td> <td>Insert</td> <td>1</td> </tr> <tr> <td>Avocado</td> <td>Insert</td> <td>5</td> </tr> <tr> <td>Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas</td> <td>Insert</td> <td>T0.1</td> </tr> <tr> <td>Durian</td> <td>Insert</td> <td>T5</td> </tr> <tr> <td>Fruiting vegetables, other than cucurbits</td> <td>Insert</td> <td>T0.02</td> </tr> <tr> <td>Leafy vegetables</td> <td>Insert</td> <td>T0.2</td> </tr> <tr> <td>Peach</td> <td>Insert</td> <td>1</td> </tr> <tr> <td>Pineapple</td> <td>Insert</td> <td>5</td> </tr> </table>	Apple	Insert	1	Avocado	Insert	5	Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	Insert	T0.1	Durian	Insert	T5	Fruiting vegetables, other than cucurbits	Insert	T0.02	Leafy vegetables	Insert	T0.2	Peach	Insert	1	Pineapple	Insert	5	<p>NEDI: <1% of the ADI</p>
Apple	Insert	1																							
Avocado	Insert	5																							
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	Insert	T0.1																							
Durian	Insert	T5																							
Fruiting vegetables, other than cucurbits	Insert	T0.02																							
Leafy vegetables	Insert	T0.2																							
Peach	Insert	1																							
Pineapple	Insert	5																							
<p>Iodosulfuron methyl Iodosulfuron methyl is a selective sulfonylurea herbicide which acts by inhibiting biosynthesis of the essential amino acids valine and isoleucine, consequently stopping cell division and plant growth. Selectivity to cereals is due to differential degradation, compared with that in grass weeds, which is enhanced by addition of the safener mefenpyr-diethyl. It is used for the post-emergence control of grass and broad leaf weeds.</p> <p>The APVMA has approved an extension of use for iodosulfuron methyl on barley for the control of grass weeds (annual ryegrass, wild oats, annual phalaris and paradoxa grass). Residues are not expected in any processed fractions or products.</p> <p>The recommended MRL for barley is at the LOQ.</p> <table border="0"> <tr> <td>Barley</td> <td>Insert</td> <td>*0.01</td> </tr> </table>	Barley	Insert	*0.01	<p>NEDI: <1% of the ADI</p>																					
Barley	Insert	*0.01																							

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)	Dietary Exposure Assessment																					
<p>Ipconazole Ipconazole is a systemic fungicide which is an inhibitor of ergosterol biosynthesis. It is used to control various smut diseases in wheat, barley and oats.</p> <p>The APVMA has approved its use as a seed treatment in wheat, barley and oats. No quantifiable residues are expected in cereal grain and straw/dry fodder at harvest or in green forage after a grazing withholding period of six weeks. Dietary consumption of these commodities is also unlikely to result in detectable residues in animal tissues, milk and eggs. The recommended MRLs are therefore at the LOQ.</p> <p>New entry</p> <p>Insert chemical name:</p> <p>Ipconazole</p> <p>Insert residue definition:</p> <p>Ipconazole</p> <table border="0"> <tr> <td>Cereal grains</td> <td>Insert</td> <td>*0.01</td> </tr> <tr> <td>Edible offal (mammalian)</td> <td>Insert</td> <td>*0.01</td> </tr> <tr> <td>Eggs</td> <td>Insert</td> <td>*0.01</td> </tr> <tr> <td>Meat (mammalian)</td> <td>Insert</td> <td>*0.01</td> </tr> <tr> <td>Milks</td> <td>Insert</td> <td>*0.01</td> </tr> <tr> <td>Poultry, edible offal of</td> <td>Insert</td> <td>*0.01</td> </tr> <tr> <td>Poultry meat</td> <td>Insert</td> <td>*0.01</td> </tr> </table>	Cereal grains	Insert	*0.01	Edible offal (mammalian)	Insert	*0.01	Eggs	Insert	*0.01	Meat (mammalian)	Insert	*0.01	Milks	Insert	*0.01	Poultry, edible offal of	Insert	*0.01	Poultry meat	Insert	*0.01	<p>NEDI: 1% of the ADI</p>
Cereal grains	Insert	*0.01																				
Edible offal (mammalian)	Insert	*0.01																				
Eggs	Insert	*0.01																				
Meat (mammalian)	Insert	*0.01																				
Milks	Insert	*0.01																				
Poultry, edible offal of	Insert	*0.01																				
Poultry meat	Insert	*0.01																				
<p>Mefenpyr-diethyl Mefenpyr-diethyl is a crop safener which enhances metabolism of various herbicides in cereal crop plants, but not in weeds. It is used on cereals in conjunction with various herbicides.</p> <p>The APVMA has evaluated new metabolism data and analytical methodology and recommended an amendment to the residue definition:</p> <p>Omit: Mefenpyr-diethyl</p> <p>Substitute: <i>Commodities of plant origin:</i> Sum of mefenpyr-diethyl and metabolites hydrolysed to 1-(2,4-dichlorophenyl)-5-methyl-2-pyrazoline-3,5-dicarboxylic acid, and 1-(2,4-dichlorophenyl)-5-methyl-pyrazole-3-carboxylic acid, expressed as mefenpyr-diethyl.</p> <p><i>Commodities of animal origin:</i> Sum of mefenpyr-diethyl and 1-(2,4-dichlorophenyl)-5-ethoxycarbonyl-5-methyl-2-pyrazoline-3-carboxylic acid, expressed as mefenpyr-diethyl.</p>	<p>Dietary exposure assessment not required.</p>																					

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)	Dietary Exposure Assessment									
<p>Metiram Metiram is a non-systemic foliar fungicide with protective action. It is a non-specific thiol reagent, and inhibits respiration. It is used to control a wide range of diseases on many crops.</p> <p>The APVMA has evaluated further residue data for a representative dithiocarbamate fungicide on mangoes and recommended the MRL variations below.</p> <p>Deletion of the dithiocarbamates MRL for beans (dry) is requested as there is an MRL of 0.5 mg/kg for pulses.</p> <p>Note: Metiram MRLs are listed under dithiocarbamates.</p> <table border="0" data-bbox="177 685 983 779"> <tr> <td>Beans (dry)</td> <td>Omit</td> <td>0.5</td> </tr> <tr> <td>Mango</td> <td>Omit</td> <td>1</td> </tr> <tr> <td></td> <td>Substitute</td> <td>5</td> </tr> </table>	Beans (dry)	Omit	0.5	Mango	Omit	1		Substitute	5	<p>NEDI: 23% of the ADI</p>
Beans (dry)	Omit	0.5								
Mango	Omit	1								
	Substitute	5								
<p>Oxyfluorfen Oxyfluorfen is a selective contact herbicide. It is absorbed more readily by the foliage (and especially the shoots) than by the roots, with very little translocation. It is used to control annual broad leaf weeds and grasses in a variety of tropical and subtropical crops, by pre- or post-emergence application.</p> <p>Oxyfluorfen is currently registered for use in selective weed control of broad leaf weeds and some grasses in olive groves and orchards. The APVMA has recommended an MRL for residues in olives, consistent with MRLs established for other tree crops with similar use patterns.</p> <table border="0" data-bbox="177 1178 983 1207"> <tr> <td>Olives</td> <td>Insert</td> <td>0.05</td> </tr> </table>	Olives	Insert	0.05	<p>NEDI: 2% of the ADI</p>						
Olives	Insert	0.05								
<p>Phosphorous acid Phosphorous acid is a systemic fungicide. It creates an immune response in the host plant and some direct antifungal activity. It is also a metabolite of fosetyl. It is used to control fungal diseases on fruits and vegetables.</p> <p>The APVMA has recommended variations to phosphorous acid MRLs. Residues may occur following use of fosetyl under the permit issued to control fungal diseases in brassica vegetables, tomatoes, capsicum and lettuce. This use is also discussed above under fosetyl.</p> <p>Note: The phosphorous acid MRL for tomato is being consulted on in MRL Proposal M1006.</p> <table border="0" data-bbox="177 1671 983 1874"> <tr> <td>Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas [except flowerhead brassicas]</td> <td>Insert</td> <td>T1</td> </tr> <tr> <td>Fruiting vegetables, other than cucurbits</td> <td>Insert</td> <td>T100</td> </tr> <tr> <td>Tomato</td> <td>Omit</td> <td>T100</td> </tr> </table>	Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas [except flowerhead brassicas]	Insert	T1	Fruiting vegetables, other than cucurbits	Insert	T100	Tomato	Omit	T100	<p>NEDI: 8% of the ADI</p>
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas [except flowerhead brassicas]	Insert	T1								
Fruiting vegetables, other than cucurbits	Insert	T100								
Tomato	Omit	T100								

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)	Dietary Exposure Assessment												
<p>Spirotetramat Spirotetramat is a cyclic ketoenole insecticide. It is a tetramic acid derivative. It inhibits acetyl CoA carboxylase, a key enzyme in fatty acid biosynthesis. It is active against a wide spectrum of sucking insects including aphids, scales, mealy bugs, whiteflies, psyllids and certain thrips.</p> <p>The APVMA has evaluated residue data in relation to spirotetramat use on cotton. The data are sufficient to remove the temporary status of the MRL.</p> <table border="0" data-bbox="177 591 983 654"> <tr> <td>Cotton seed</td> <td>Omit</td> <td>T1</td> </tr> <tr> <td></td> <td>Substitute</td> <td>0.7</td> </tr> </table>	Cotton seed	Omit	T1		Substitute	0.7	<p>NEDI: 5% of the ADI</p> <p>NESTI as % of the ARfD <u>2-6 years</u> <u>2+ years</u></p> <table border="0" data-bbox="983 622 1390 685"> <tr> <td><1</td> <td>Cotton seed</td> <td><1</td> </tr> <tr> <td><1</td> <td>Cotton seed oil</td> <td><1</td> </tr> </table>	<1	Cotton seed	<1	<1	Cotton seed oil	<1
Cotton seed	Omit	T1											
	Substitute	0.7											
<1	Cotton seed	<1											
<1	Cotton seed oil	<1											
<p>Tebuconazole Tebuconazole is a non-systemic foliar triazole fungicide. It has protective, curative and eradicant properties. It inhibits steroid demethylation leading to inhibition of ergosterol biosynthesis. It is used to control various fungal diseases in many crops.</p> <p>The APVMA has issued a permit for its use to control orange rust on garlic. The recommended MRL for bulb vegetables, other than garlic, is at the LOQ.</p> <table border="0" data-bbox="177 987 983 1081"> <tr> <td>Bulb vegetables</td> <td>Omit</td> <td>*0.01</td> </tr> <tr> <td>Bulb vegetables [except garlic]</td> <td>Insert</td> <td>*0.01</td> </tr> <tr> <td>Garlic</td> <td>Insert</td> <td>T0.2</td> </tr> </table>	Bulb vegetables	Omit	*0.01	Bulb vegetables [except garlic]	Insert	*0.01	Garlic	Insert	T0.2	<p>NEDI: 22% of the ADI</p> <p>Mean estimated daily dietary exposure based on mean analytical results:</p> <p>20th ATDS: not detected in any foods sampled</p>			
Bulb vegetables	Omit	*0.01											
Bulb vegetables [except garlic]	Insert	*0.01											
Garlic	Insert	T0.2											
<p>Triflumizole Triflumizole is a systemic fungicide with protective and curative action. It inhibits steroid demethylation leading to inhibition of ergosterol biosynthesis. In Australia, it is used to control various fungal diseases in grapes and pome fruit.</p> <p>The NHC requested that FSANZ consider including an MRL for triflumizole residues in cherries in the Code harmonised with the United States MRL. Residues may occur in cherries imported from the United States. The MRL may minimise potential trade disruption and extend consumer choice.</p> <table border="0" data-bbox="177 1453 983 1480"> <tr> <td>Cherries</td> <td>Insert</td> <td>1.5</td> </tr> </table>	Cherries	Insert	1.5	<p>NEDI: 3% of the ADI</p>									
Cherries	Insert	1.5											
<p>Uniconazole-p Uniconazole-p is a plant growth regulator which acts via inhibition of gibberellin biosynthesis. It is used to reduce lodging in rice and to reduce vegetative growth and the need for pruning in trees.</p> <p>The APVMA has issued a permit for its use as a growth regulator in custard apples.</p> <table border="0" data-bbox="177 1727 983 1753"> <tr> <td>Custard apple</td> <td>Insert</td> <td>T1</td> </tr> </table>	Custard apple	Insert	T1	<p>NEDI: 6% of the ADI</p>									
Custard apple	Insert	T1											