

7 March 2011

[4-11]

PROPOSAL M1007 MAXIMUM RESIDUE LIMITS (APRIL-JUNE 2010) APPROVAL 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 indicated that in relation to current health-based guidance values, the approved 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 made a Sanitary and Phytosanitary notification to the World Trade Organization (WTO). No WTO member nation provided comment on this Proposal.

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.

Decision

To approve the amended draft variations to Standard 1.4.2 – Maximum Residue Limits.

Reasons for Decision

This Proposal has been assessed against the considerations provided for in section 59 of the FSANZ Act. FSANZ has approved the amended 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 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 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 variations are necessary, cost-effective and beneficial.
- The 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 has now completed public consultation and further assessment of Proposal M1007. The Board has approved the amendments to the Code and this decision has been notified to the Australia and New Zealand Food Regulation Ministerial Council (Ministerial Council). If the Ministerial Council does not request that FSANZ review the amendments to the Code, an amendment to the Code will be published in the *Commonwealth Gazette* and the *New Zealand Gazette* and adopted by reference and without amendment under State and Territory food legislation.

FSANZ sought public comment on the draft variations shown at **Attachment 1B**. Taking into account comments received, FSANZ amended the draft variations. The approved variations are provided at **Attachment 1A**. A summary of submissions is available at **Attachment 3** to this Report.

The variations were amended to include an increased MRL for oxyfluorfen in olives, and a temporary MRL for fludioxonil in mangoes as discussed in section 9.1 of this Report.

CONTENTS

INTRODUCTION	2
1. THE ISSUE / PROBLEM.....	2
2. CURRENT STANDARD.....	3
3. OBJECTIVES	3
4. ASSESSMENT APPROACH.....	4
RISK ASSESSMENT.....	4
5. RISK ASSESSMENT SUMMARY	4
RISK MANAGEMENT	5
6. OPTIONS	5
7. IMPACT ANALYSIS	5
7.1 <i>Affected Parties</i>	5
7.2 <i>Benefit Cost Analysis</i>	5
7.3 <i>Comparison of Options</i>	7
COMMUNICATION AND CONSULTATION STRATEGY.....	8
8. COMMUNICATION	8
9. CONSULTATION.....	8
9.1 <i>Issues raised in submissions</i>	8
9.2 <i>World Trade Organization (WTO)</i>	10
9.3 <i>Codex Alimentarius Commission Standards</i>	11
9.4 <i>New Zealand Standards</i>	12
9.5 <i>Imported Foods</i>	13
CONCLUSION.....	13
10. CONCLUSION AND DECISION.....	13
10.1 <i>Reasons for Decision</i>	14
11. IMPLEMENTATION AND REVIEW	14
ATTACHMENT 1A – DRAFT VARIATIONS TO THE <i>AUSTRALIA NEW ZEALAND FOOD STANDARDS CODE (AT APPROVAL)</i>	16
ATTACHMENT 1B – DRAFT VARIATIONS TO THE <i>AUSTRALIA NEW ZEALAND FOOD STANDARDS CODE (AT ASSESSMENT)</i>	21
ATTACHMENT 2 – SUMMARY OF APPROVED MRLS AND TECHNICAL AMENDMENTS IN PROPOSAL M1007	26
ATTACHMENT 3 – SUMMARY OF SUBMISSIONS	37

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). These notifications included maximum residue limits (MRLs) gazetted by the APVMA from April to June 2010. The approved variations to the Code 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 included consideration of a new entry for flonicamid and varying MRLs for triflumizole and oxyfluorfen, 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 approved variations align limits in the Code with other limits internationally 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 included 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 variations to the Code are at **Attachments 1A** and **1B**. An outline of these variations and dietary exposure estimates is at **Attachment 2**. A summary of comments received on the Assessment Report is provided at **Attachment 3**. 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 ensured that approving the variations did 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 approved amended 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 health-based guidance values. 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 health-based guidance value. 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 health-based guidance value.

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 other parties. Using the best available scientific data and internationally recognised risk assessment methodology, FSANZ concluded that in relation to current health-based guidance values, the approved limits do not present any public health and safety concerns.

The United States Northwest Horticultural Council (NHC) 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 was therefore used as the health-based guidance value 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

The following options are available at the Approval stage:

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 – reject the draft variations

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 changes. FSANZ sought public comment on the draft variations, and considered the issues raised in further assessment of the changes.

7.1 Affected Parties

The sectors of the community potentially affected by the approved 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 approved variations. The risk assessment has determined that there are no public health or safety concerns associated with this option. No additional costs to consumers were 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 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 variations already.

Importers may benefit or be disadvantaged by the approval of the 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 standards 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 were invited to comment on any impacts of the proposed variations during the public consultation period. This was to ensure that any adverse consequences of the proposed variations could 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

This option has similar costs and benefits to option 1. FSANZ considered the comments received and amended the draft variations. This is discussed in section 9.1 of this Report. The approved variations are provided at **Attachment 1A** and the draft variations consulted on at Assessment are at **Attachment 1B**.

7.2.3 Option 3 – reject the draft variations

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 other parties 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.

For the following reasons, FSANZ approved option 2 – approve the draft variations subject to such amendments as FSANZ considers necessary:

- There are no public health and safety concerns associated with the 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.
- The necessity to amend the proposed variations was identified through consultation and further assessment.

Option 1 was not recommended at the Approval stage as the need to amend the proposed draft variations was identified through consultation and further assessment. This is discussed in section 9.1 of this Report.

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 2 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/changingthecode/>), alerts subscribers (over 5000) via email of the availability of these reports for comment, and issues media releases drawing attention to proposed Code amendments. 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

Public comment was sought to assist in finalising the assessment of the changes to the Code proposed in the Assessment Report. The changes proposed at Assessment are provided at **Attachment 1B** to this Report. Comments were invited 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 to this Proposal.

Submissions were received from the Food and Beverage Importers Association (FBIA), the United States Northwest Horticultural Council (NHC), the Australian Mango Industry Association (AMIA), the Food Technology Association of Australia (FTAA), the Queensland Government and Leo Adler (private submission).

Submissions from the FBIA, NHC, FTAA, and the Queensland Government were in support of approving the proposed draft variations.

FSANZ thanks all submitters for their comments. A summary of comments is provided at **Attachment 3**.

9.1 Issues raised in submissions

The FBIA provided information that an MRL for oxyfluorfen residues in olives higher than the limit consulted on at Assessment may be required for residues that may occur in imported food. AMIA requested an MRL for fludioxonil in mangoes and the NHC requested metconazole and fenpropathrin MRLs for cherries. Leo Adler raised general public health and safety concerns about residues in food.

9.1.1 Oxyfluorfen MRL increase requested for olives

FBIA requested that the proposed MRL of 0.05 mg/kg for oxyfluorfen residues in olives be increased to 1 mg/kg, to align with the European Union (EU) limit for table olives and olive oil.

The reasons for this request were: EU countries are the major sources of table olives and olive oil products imported into Australia, with 27,500 tonnes imported from 1 October 2009 to 30 September 2010 and necessary to meet local demand; as part of the Imported Food Inspection Scheme pesticide screen, imported olive oils and olives may be tested for this chemical and failures have recently resulted from the detection of oxyfluorfen in these tests; and the use of this herbicide in relation to olives has been approved in the EU.

9.1.1.2 Response

An MRL of 0.05 mg/kg for oxyfluorfen in olives was consulted on at assessment. FSANZ is committed to maintaining limits in the Code that reflect legitimate residues that may occur in food; this ensures that such food may be sold. The safety of the residues in the context of the Australian diet is a key consideration. FSANZ will only approve variations to limits in the Code where the risk assessment concludes that dietary exposure is within health-based guidance values. FSANZ may consider including MRLs in the Code harmonised with those established by a trading partner in certain circumstances including that the residues are likely to occur in food available in Australia, do not present safety concerns and are associated with the controlled use of chemical products. FSANZ notes that EU countries are the major sources of table olives and olive oil products imported into Australia, harmonised standards reduce the potential for trade disruption, and that dietary exposure resulting from the harmonized MRL is within health-based guidance values. As a result of this submission and following further assessment, the draft MRL for oxyfluorfen in olives was amended to 1 mg/kg. This approved MRL is harmonized with the EU limit.

9.1.2 Fludioxonil MRL requested for mangoes in time for the 2011/2012 season

The AMIA requested that FSANZ include an MRL for fludioxonil residues in mangoes in the Code as part of M1007. The APVMA issued a permit for use of fludioxonil in mangoes in July 2010 and gazetted a temporary MRL of 3 mg/kg. The AMIA argued that the use of a post harvest fungicide in mangoes is very important to the industry and is critical to ensuring mango quality is not compromised by diseases such as anthracnose and stem end rot. In research trials fludioxonil has demonstrated high levels of efficacy against these diseases. As many mango growers are aiming to commence harvesting earlier each year, Australian mangoes are now reaching the market as early as June/July each year. The AMIA therefore requested that FSANZ include the MRL set by APVMA of T3 mg/kg in the Code in M1007, so that an MRL would be established prior to the 2011/12 season.

9.1.2.2 Response

FSANZ's risk assessment has concluded that the potential dietary exposure resulting from residues of fludioxonil under the permit are within health-based guidance values. To ensure that mangoes containing residues of fludioxonil under the APVMA permit may be legally sold in the 2011/2012 season, the temporary MRL set by the APVMA of 3 mg/kg has been approved as part of M1007.

9.1.3 Various MRLs requested for cherries

The NHC endorsed the proposed MRLs for flonicamid in stone fruits and triflumizole in cherries.

The NHC expressed an interest in several additional pesticides as FSANZ moves to M1008 assessment, and asked that these pesticides be included in the review process. These pesticides are metconazole and fenprothrin, both used on cherries.

9.1.3.1 Response

A similar request was concurrently submitted by the NHC to Proposal M1006.

FSANZ is committed to maintaining limits in the Code that reflect residues that may occur in food; this ensures that such food may be sold. The safety of the residues in the context of the Australian diet is a key consideration. FSANZ will only approve variations to limits in the Code where the risk assessment concludes that dietary exposure is within health-based guidance values. FSANZ may consider including MRLs in the Code harmonised with those established by a trading partner in certain circumstances, including that the residues are likely to occur in food available in Australia, do not present safety concerns and are associated with the controlled use of chemical products. FSANZ notes that Australia is an important market for United States cherries and that harmonised standards reduce the potential for trade disruption.

A fenpropathrin MRL for residues that may occur in cherries was not considered as part of the current Proposal. FSANZ will consider the NHC request for the MRL for cherries in a future assessment, provided there is an established legitimate use of this chemical on cherries and there are no public health and safety concerns. FSANZ is liaising with the NHC in this regard.

FSANZ approved including an MRL 0.2 mg/kg for metconazole residues that may occur in stone fruits in the Code in Proposal M1006. This MRL is harmonised with the United States limit.

9.1.4 Concerns with residue safety

One private New Zealand citizen expressed concerns that residue limits be kept to an absolute minimum, concerns about the long-term safety of residues and residue combinations, and therefore approved of any reduction in residue limits but not any residue limit increases.

9.1.4.1 Response

Standard 1.4.2 applies in Australia only, and New Zealand has a separate process for setting MRLs. The regulatory framework surrounding the setting of MRLs in both countries is designed to keep residues as low as possible whilst allowing for the legitimate use of agricultural and veterinary chemicals to control pests and diseases. Under the Trans Tasman Mutual Recognition Arrangement (TTMRA) between Australia and New Zealand, food produced or imported into Australia that complies with Standard 1.4.2 may be sold in New Zealand; and food produced or imported into New Zealand that complies with the applicable New Zealand Standards can be sold in Australia. FSANZ makes sure that potential chemical residues in food are within levels that are known to be safe for people to eat. FSANZ, in liaison with the APVMA, reviews the exposure of consumers to chemical residues according to international best practice methods. These assessments examine the total amount of a particular chemical which may be present in foods in Australia, to make sure that the total amount a consumer is exposed to in the diet is safe. FSANZ will not allow chemical residues in food that would pose a risk to public health and safety.

9.2 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 included 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.

FSANZ made a notification to the WTO for this Proposal in accordance with the WTO Agreement on the Application of Sanitary and Phytosanitary Measures. No WTO member nation provided comment on this Proposal.

9.3 Codex Alimentarius Commission Standards

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

Australian and Codex MRLs may differ for a number of legitimate reasons including differences in the timing of regulatory processes to consider MRL variations and because MRLs for a particular chemical/food combination may relate to different use patterns.

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 Codex or other 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 consideration of international standards and trade issues. The assessment gives careful consideration to public health and safety. In some cases the Australian MRL may exceed a Codex MRL due to different use patterns from those considered at the time the Codex MRL was set. In these cases, as for the consideration of any MRL, the assessment process ensures that the levels of residues in food are safe.

Interested parties provided information that specific anomalies between the Code and other standards may present barriers to trade in certain foods. This Proposal included consideration of limits for flonicamid, oxyfluorfen and triflumizole to address these issues. Further detail is provided at **Attachment 2**. The approved amended 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.

As a starting point to assist interested parties in identifying possible impacts, FSANZ compiled a table of proposed MRLs with corresponding Codex limits and sought comment on any ramifications. No comments were received requesting any changes to proposed MRLs. The following table lists limits approved in this Proposal where there is a corresponding Codex limit. Note that numerical MRL values may not be directly comparable as residue definitions may differ.

Chemical Food	Approved limit ^{†‡} mg/kg	Codex limit mg/kg
Dithiocarbamates Mango	5	2

Chemical Food	Approved limit ^{†‡} mg/kg	Codex limit mg/kg
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 pimiento) 3 Tomato 2 Lettuce, head 100 Lettuce, leaf 100 Spinach 40
Pyraclostrobin Edible offal (mammalian) Fruiting vegetables, other than cucurbits Mango Pome fruits	0.1 0.3 0.1 1	*0.05 Egg plant 0.3 Peppers 0.5 Tomato 0.3 *0.05 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.

9.4 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 MRLs approved in this Proposal where there is a corresponding MRL in the New Zealand Standards.

Chemical Food	Approved MRL [†] mg/kg	NZ MRL [‡] mg/kg
Boscalid Pome fruits	2	*0.05
Dithiocarbamates Mango	5	Dithiocarbamates (except propineb) Fruits 7

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

[†] 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.

9.5 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 approved 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 noted that the only MRL proposed for reduction was spirotetramat in cotton seed. No comments were received in relation to this variation. The approved draft variations to the Code and the draft variations proposed at Assessment and the are shown at **Attachment 1** and the recommended changes are outlined in **Attachment 2**.

Conclusion

10. Conclusion and Decision

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

Decision

To approve the amended draft variations to Standard 1.4.2 – Maximum Residue Limits.

10.1 Reasons for Decision

FSANZ approved the amended 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 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 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 variations are necessary, cost-effective and beneficial.
- The 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 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.

The variations in this Proposal take effect on gazettal and the limits are subject to existing monitoring arrangements.

ATTACHMENTS

- 1A. Draft variations to the *Australia New Zealand Food Standards Code* (at Approval)
- 1B. Draft variations to the *Australia New Zealand Food Standards Code* (at Assessment)
2. Summary of approved MRLs and technical amendments in Proposal M1007
3. Summary of Submissions

Draft variations to the *Australia New Zealand Food Standards Code* (at Approval)

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>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.</p> <p>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</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

MANGO	T3
PEACH	10
POME FRUITS	5
STONE FRUITS [EXCEPT APRICOT AND PEACH]	5
IODOSULFURON METHYL IODOSULFURON METHYL	
BARLEY	*0.01
OXYFLUORFEN OXYFLUORFEN	
OLIVES	1
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,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

Draft variations to the *Australia New Zealand Food Standards Code* (at Assessment)

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>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.</p> <p>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</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 –

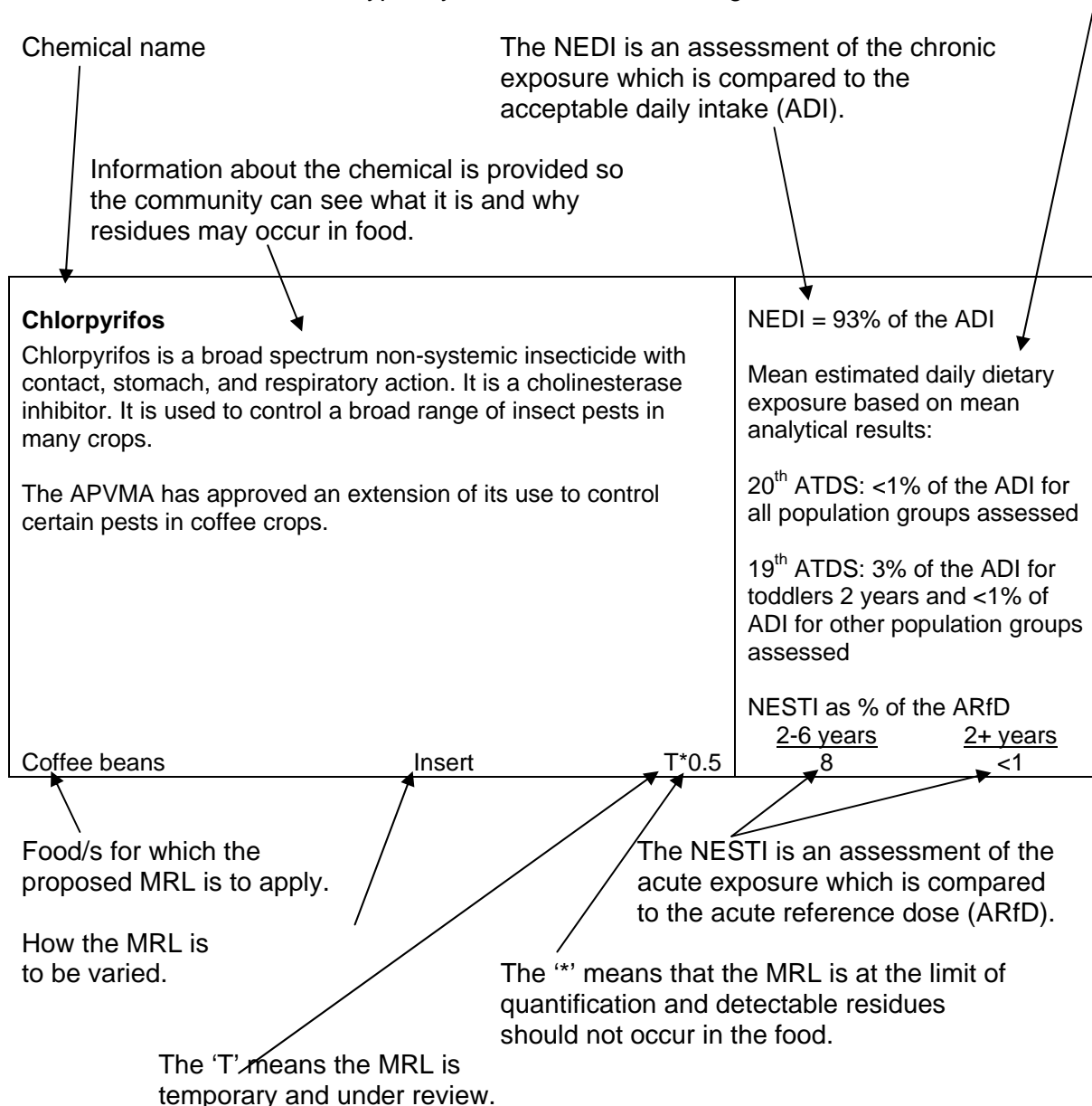
DITHIOCARBAMATES	
TOTAL DITHIOCARBAMATES, DETERMINED AS CARBON DISULPHIDE EVOLVED DURING ACID DIGESTION AND EXPRESSED AS MILLIGRAMS OF CARBON DISULPHIDE PER KILOGRAM OF FOOD	
MANGO	5
FENVALERATE	
FENVALERATE, SUM OF ISOMERS	
GRAPES	0.1
PYRACLOSTROBIN	
<i>COMMODITIES OF PLANT ORIGIN:</i> PYRACLOSTROBIN	
<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 approved 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 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>Fludioxonil</p> <p>Fludioxonil is a non-systemic fungicide with long residual activity. It inhibits mainly the germination of conidia and, to a lesser extent, the germ tube and mycelial growth. It inhibits kinase in osmotic signal transduction. It is used as a post-harvest fruit treatment on citrus, pome, stone and kiwi fruit to control various storage moulds.</p> <p>The APVMA has approved an extension of use of fludioxonil as a post-harvest treatment for citrus fruit, pome fruit, stone fruit, and kiwifruit and issued a permit for its use on mangoes.</p> <p>APVMA issued a permit for the use of fludioxonil on mangoes in July 2010 and set a temporary MRL of 3 mg/kg. The Australian Mango Industry Association (AMIA) has requested the inclusion of this MRL in Proposal M1007. The use of a post harvest fungicide in mangoes is very important to the industry and is critical to ensure mango quality is not compromised by diseases such as anthracnose and stem end rot. In research trials fludioxonil has demonstrated high levels of efficacy against these diseases. Many mango growers are aiming to commence harvesting earlier each year. Australian mangoes are now reaching the market as early as June/July each year. AMIA therefore requested that FSANZ include in M1007 the MRL of T3 mg/kg set by the APVMA, so that the MRL will be established prior to the 2011/12 season.</p> <table border="0" data-bbox="177 1075 983 1350"> <tr> <td>Apricot</td> <td>Insert</td> <td>10</td> </tr> <tr> <td>Citrus fruits</td> <td>Insert</td> <td>10</td> </tr> <tr> <td>Kiwifruit</td> <td>Insert</td> <td>15</td> </tr> <tr> <td>Mango</td> <td>Insert</td> <td>T3</td> </tr> <tr> <td>Peach</td> <td>Insert</td> <td>10</td> </tr> <tr> <td>Pome fruits</td> <td>Insert</td> <td>5</td> </tr> <tr> <td>Stone fruits</td> <td>Omit</td> <td>5</td> </tr> <tr> <td>Stone fruits [except apricot and peach]</td> <td>Insert</td> <td>5</td> </tr> </table>	Apricot	Insert	10	Citrus fruits	Insert	10	Kiwifruit	Insert	15	Mango	Insert	T3	Peach	Insert	10	Pome fruits	Insert	5	Stone fruits	Omit	5	Stone fruits [except apricot and peach]	Insert	5	<p>NEDI: 30% of the ADI</p>
Apricot	Insert	10																							
Citrus fruits	Insert	10																							
Kiwifruit	Insert	15																							
Mango	Insert	T3																							
Peach	Insert	10																							
Pome fruits	Insert	5																							
Stone fruits	Omit	5																							
Stone fruits [except apricot and peach]	Insert	5																							

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)	Dietary Exposure Assessment															
<p>Fosetyl aluminium</p> <p>Fosetyl aluminium 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>Fosetyl aluminium and fosetyl (sodium salt) are both salts of fosetyl. The formulation which may be used under a new permit contains fosetyl as the sodium salt rather than the currently registered aluminium salt. The APVMA has recommended listing both the established MRLs and the requested MRLs under the more general 'fosetyl'. The residue definition for both salts is fosetyl. Please see fosetyl (sodium salt).</p> <p>Complete chemical deletion</p> <p>Omit residue definition:</p> <p>Fosetyl</p> <table data-bbox="177 869 986 1012"> <tbody> <tr> <td>Apple</td> <td>Omit</td> <td>1</td> </tr> <tr> <td>Avocado</td> <td>Omit</td> <td>5</td> </tr> <tr> <td>Durian</td> <td>Omit</td> <td>T5</td> </tr> <tr> <td>Peach</td> <td>Omit</td> <td>1</td> </tr> <tr> <td>Pineapple</td> <td>Omit</td> <td>5</td> </tr> </tbody> </table>	Apple	Omit	1	Avocado	Omit	5	Durian	Omit	T5	Peach	Omit	1	Pineapple	Omit	5	<p>Dietary exposure assessment not required.</p>
Apple	Omit	1														
Avocado	Omit	5														
Durian	Omit	T5														
Peach	Omit	1														
Pineapple	Omit	5														

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" data-bbox="188 1048 975 1384"> <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>
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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" data-bbox="188 1877 975 1906"> <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>
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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="188 683 975 775"> <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 of 0.05 mg/kg for residues in olives, consistent with MRLs established for other tree crops with similar use patterns.</p> <p>The Food and Beverage Importers Association requested an MRL of 1 mg/kg, harmonized with the European Union limit for oxyfluorfen residues in olives and olive oil. Residues may occur in imported food. The MRL may minimize potential trade disruption and extend consumer choice.</p> <table border="0" data-bbox="188 1355 975 1382"> <tr> <td>Olives</td> <td>Insert</td> <td>1</td> </tr> </table>	Olives	Insert	1	<p>NEDI: 2% 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>						
Olives	Insert	1								

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)	Dietary Exposure Assessment																																																						
<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"> <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>																																													
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Fruiting vegetables, other than cucurbits	Insert	T100																																																					
Tomato	Omit	T100																																																					
<p>Propamocarb Propamocarb is a systemic fungicide with protective action. It acts through reduction of mycelial growth and development of sporangia and zoospores. It is used for specific control of phycomycetous diseases in a range of crops and applications.</p> <p>The APVMA has issued a permit for its use to control fungal diseases in brassica vegetables, tomatoes, capsicum and lettuce.</p> <p>New entry</p> <p>Insert chemical name: Propamocarb</p> <p>Insert residue definition: Propamocarb (base)</p> <table border="0"> <tr> <td>Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas</td> <td>Insert</td> <td>T0.1</td> </tr> <tr> <td>Fruiting vegetables, other than cucurbits</td> <td>Insert</td> <td>T0.3</td> </tr> <tr> <td>Leafy vegetables</td> <td>Insert</td> <td>T20</td> </tr> </table>	Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	Insert	T0.1	Fruiting vegetables, other than cucurbits	Insert	T0.3	Leafy vegetables	Insert	T20	<p>NEDI: 4% of the ADI</p> <p>NESTI as % of the ARfD</p> <table border="0"> <thead> <tr> <th></th> <th><u>2-6 years</u></th> <th><u>2+ years</u></th> <th></th> <th></th> </tr> </thead> <tbody> <tr> <td><1</td> <td>Cabbage</td> <td><1</td> <td></td> <td></td> </tr> <tr> <td><1</td> <td>Broccoli</td> <td><1</td> <td></td> <td></td> </tr> <tr> <td><1</td> <td>Brussels sprouts</td> <td><1</td> <td></td> <td></td> </tr> <tr> <td><1</td> <td>Cauliflower</td> <td><1</td> <td></td> <td></td> </tr> <tr> <td><1</td> <td>Tomato</td> <td><1</td> <td></td> <td></td> </tr> <tr> <td><1</td> <td>Capsicum</td> <td><1</td> <td></td> <td></td> </tr> <tr> <td>9</td> <td>Lettuce, head</td> <td>5</td> <td></td> <td></td> </tr> <tr> <td>9</td> <td>Lettuce, leaf</td> <td>5</td> <td></td> <td></td> </tr> </tbody> </table>		<u>2-6 years</u>	<u>2+ years</u>			<1	Cabbage	<1			<1	Broccoli	<1			<1	Brussels sprouts	<1			<1	Cauliflower	<1			<1	Tomato	<1			<1	Capsicum	<1			9	Lettuce, head	5			9	Lettuce, leaf	5		
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Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)	Dietary Exposure Assessment																																																
<p>Pyraclostrobin Pyraclostrobin is a fungicide. It inhibits mitochondrial respiration by blocking electron transfer at the cytochrome bc1 complex. It is used to control fungal diseases in fruit and vegetables.</p> <p>The APVMA has evaluated further residue data for boscalid and pyraclostrobin on pears and approved an extension of use for each chemical. The APVMA has recommended group MRLs for pome fruits for both chemicals. The APVMA also recommends an increased MRL for mammalian edible offal as residues may occur in apple and pear pomace fed to livestock.</p> <p>The APVMA has also approved an extension of use for pyraclostrobin as a fungicide in poppy seed, mangoes, tomatoes and capsicum. The recommended MRL for poppy seed is at the LOQ.</p> <table border="0" data-bbox="177 801 983 1140"> <tr> <td>Apple</td> <td>Omit</td> <td>1</td> </tr> <tr> <td>Edible offal (mammalian)</td> <td>Omit</td> <td>*0.05</td> </tr> <tr> <td></td> <td>Substitute</td> <td>0.1</td> </tr> <tr> <td>Fruiting vegetables, other than cucurbits</td> <td>Insert</td> <td>0.3</td> </tr> <tr> <td>Mango</td> <td>Insert</td> <td>0.1</td> </tr> <tr> <td>Pome fruits</td> <td>Insert</td> <td>1</td> </tr> <tr> <td>Poppy seed</td> <td>Insert</td> <td>*0.05</td> </tr> </table>	Apple	Omit	1	Edible offal (mammalian)	Omit	*0.05		Substitute	0.1	Fruiting vegetables, other than cucurbits	Insert	0.3	Mango	Insert	0.1	Pome fruits	Insert	1	Poppy seed	Insert	*0.05	<p>NEDI: 2% of the ADI</p> <p>NESTI as % of the ARfD</p> <table border="0" data-bbox="983 741 1390 1140"> <thead> <tr> <th></th> <th><u>2-6 years</u></th> <th><u>2+ years</u></th> </tr> </thead> <tbody> <tr> <td></td> <td>67</td> <td>17</td> </tr> <tr> <td>3 Tomato</td> <td></td> <td>1</td> </tr> <tr> <td>2 Peppers, sweet (capsicum)</td> <td></td> <td><1</td> </tr> <tr> <td>16 Eggplant</td> <td></td> <td>12</td> </tr> <tr> <td>5 Peppers, chilli</td> <td></td> <td>1</td> </tr> <tr> <td>2</td> <td></td> <td><1</td> </tr> <tr> <td>20 Pear</td> <td></td> <td>6</td> </tr> <tr> <td><1</td> <td></td> <td><1</td> </tr> </tbody> </table>		<u>2-6 years</u>	<u>2+ years</u>		67	17	3 Tomato		1	2 Peppers, sweet (capsicum)		<1	16 Eggplant		12	5 Peppers, chilli		1	2		<1	20 Pear		6	<1		<1
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<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, mealybugs, 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 1473 983 1570"> <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</p> <table border="0" data-bbox="983 1413 1390 1570"> <thead> <tr> <th></th> <th><u>2-6 years</u></th> <th><u>2+ years</u></th> </tr> </thead> <tbody> <tr> <td><1 Cotton seed</td> <td></td> <td><1</td> </tr> <tr> <td><1 Cotton seed oil</td> <td></td> <td><1</td> </tr> </tbody> </table>		<u>2-6 years</u>	<u>2+ years</u>	<1 Cotton seed		<1	<1 Cotton seed oil		<1																																	
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<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 1877 983 1964"> <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>																																							
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Summary of Submissions

Submitter	Comments
Food Technology Association of Australia	Support Option 1 - to approve the draft variations, following consideration by its Technical Sub Committee.
Australian Mango Industry Association	<p>Request that FSANZ consider establishing an MRL for fludioxonil in mangoes in M1007. Further information provided upon request:</p> <p>“AMIA requests the inclusion of the proposed MRL for fludioxonil for use in mangoes in the MRL Proposal M1007. APVMA provided a permit for use for fludioxonil in mangoes in July 2010 and provided a temporary MRL of 3 mg/kg.</p> <p>The use of a post harvest fungicide in mangoes is very important to the industry and is critical to ensure mango quality is not compromised by diseases such as anthracnose and stem end rot. In research trials fludioxonil has demonstrated high levels of efficacy against these diseases. Many mango growers are aiming to commence harvesting earlier each year. Australian mangoes are now reaching the market as early as June/July each year. We request that FSANZ include the proposal to establish an MRL of 3 mg/kg in line with the MRL set by APVMA T3 mg/kg.</p> <p>By considering our request in the MRL Proposal M1007, an MRL will be established prior to the 2011/12 season.”</p>
Queensland Government	<p>Queensland Health is the lead agency in Queensland coordinating policy advice relative to national policy on food regulation. Submission made by Queensland Health in consultation with other relevant Queensland Government agencies on behalf of the Queensland Government supports Option 1 – approve the draft variations.</p> <p>Note the dietary exposure assessments indicate that the proposed variations do not present any public health and safety concerns.</p> <p>Acknowledge that 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.</p> <p>Also note that the changes will remove inconsistencies between agricultural and food standards and provide certainty and consistency for producers, importers and Australian, State and Territory compliance agencies.</p>

Submitter	Comments
<p>Food and Beverage Importers Association (FBIA)</p>	<p>Supports the preferred approach.</p> <p>Specifically endorses the proposed MRLs for flonicamid in stone fruits and triflumizole cherries.</p> <p>This is on the basis that cherries are imported from the United States and the use of these pesticides has been approved in the USA. The proposed MRLs align the limits in the Food Standards Code with the USA maximum residue limits. The FSANZ safety assessment concludes that the proposed variations do not present health or safety concerns.</p> <p>In a supplementary submission, FBIA requested that the proposed MRL of 0.05 mg/kg for oxyfluorfen residues in olives be increased to 1 mg/kg, to align with the EU limit for table olives and olive oil. The reasons for this request were: EU countries are the major sources of table olives and olive oil products imported into Australia, with 27,500 tonnes imported in the period 1 October 2009 to 30 September 2010 and necessary to meet local demand; as part of the Imported Food Inspection Scheme pesticide screen, imported olive oils and olives may be tested for this chemical and failures have recently resulted from the detection of oxyfluorfen in these tests; and the use of this herbicide in relation to olives has been approved in the EU.</p> <p>Further reasons given in support of both the proposed MRLs for stone fruits and cherries and the requested MRL for oxyfluorfen were: due recognition should be given to agricultural practices of producing countries and international residue standards so as to provide for legitimate and safe trade; the setting of MRLs for these chemicals in these foods would be in line with the Ministerial Council Policy Guideline on the Regulation of Residues of Agricultural and Veterinary Chemicals in Food, and in particular it would be consistent with the effective regulation of the registration, permission and use of agricultural and veterinary chemicals, promote a consistent approach to MRLs for both domestic and imported foods, and be consistent with Australia's obligations under the WTO SPS Agreement.</p>
<p>Northwest Horticultural Council (NHC)</p>	<p>Represents United States' States of Idaho, Oregon and Washington apple, pear and cherry growers on policy, phytosanitary and food safety issues.</p> <p>Appreciate and thank FSANZ for their efforts in addressing their trade concerns and working with them during MRL harmonization as Australia is a top seven trading partner for Pacific Northwest cherries.</p> <p>Endorse the proposed harmonized MRL for flonicamid in stone fruits and triflumizole in cherries.</p> <p>Notes that the NHC previously expressed an interest in several additional pesticides as FSANZ moves to M1008 assessment, and ask that these pesticides be included in the review process. These pesticides are metconazole and fenprothrin, both used on cherries.</p>

Submitter	Comments
Leo Adler	<p>Stated that maximum residue limits for a number of agricultural and veterinary chemicals is an excellent standard to have in effect, especially with an increasing public concern and awareness of the possible health and environmental risks associated with chemical residues.</p> <p>Noted concerns that residue limits be kept to an absolute minimum, due to public concerns and demand by retailers especially in Europe for low-residue foods. Also expressed concerns that studies do not show real safety of chemicals on a long term basis, especially given proposed increases in some MRLs; and that studies do not prove non-detrimental effect of the combination of chemicals on human, animal, plant and environmental health. Further concern that the increased limits could add costs to producers if application levels are increased.</p> <p>Therefore approves of any reduction of residue limits but not of any residue limit increases.</p>