

8 November 2012 [26-12]

Approval Report – Proposal M1008

Maximum Residue Limits (2012)

Food Standards Australia New Zealand (FSANZ) has assessed a proposal prepared by FSANZ to amend maximum residue limits for a number of agricultural and veterinary chemicals.

On 17 July 2012, FSANZ sought submissions on draft MRL variations and published an associated report. FSANZ received twelve submissions.

FSANZ approved the draft variations on 31 October 2012. The COAG Legislative and Governance Forum on Food Regulation¹ (Forum) was notified of FSANZ's decision on 6 November 2012.

This Report is provided pursuant to paragraph 63(1)(b) of the *Food Standards Australia New Zealand Act 1991* (the FSANZ Act).

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¹ Previously known as the Australia and New Zealand Food Regulation Ministerial Council

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1. Executive summary

The purpose of this Proposal was to consider incorporating certain maximum residue limits (MRLs) for agricultural and veterinary chemicals that may legitimately occur in food in Standard 1.4.2 in the *Australia New Zealand Food Standards Code* (the Code).

Standard 1.4.2 lists the MRLs for agricultural and veterinary chemical residues which may occur in foods in Australia. Limits prescribed in the Code constitute a mandatory requirement applying to all food products of a particular class whether produced domestically or imported.

The Proposal includes consideration of MRLs gazetted by the Australian Pesticides and Veterinary Medicines Authority (APVMA) in November 2011 for carbendazim and dimethoate, and MRLs requested by other parties to further align the Code with Codex or trading partner standards.

The risk assessment indicates that the proposed limits for the agricultural and veterinary chemical residues of interest do not present any public health and safety concerns for dietary exposure to the chemical residues in relation to relevant health-based guidance values. The Proposal does not include consideration of any MRLs for antibiotic residues in food.

Inclusion of the MRLs in the Code 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.

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.

FSANZ made a Sanitary and Phytosanitary notification to the World Trade Organization (WTO). The Government of the Argentine Republic provided comments. FSANZ has addressed the issues raised in section 3 of this Report.

2. Introduction

2.1 The Proposal

The Proposal was prepared to consider varying certain MRLs in the Code. This is a routine process, both to include limits to allow the sale of food with legitimate residues and to remove limits that the Australian Pesticides and Veterinary Medicines Authority (APVMA) has already removed from the APVMA MRL Standard. The Proposal includes consideration of MRL variations proposed by the APVMA, as well as MRL harmonisation requests from other interested parties.

2.2 The current Standard

Standard 1.4.2 lists the limits for agricultural and veterinary chemical residues which may occur in foods. 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 ensures that residues of agricultural and veterinary chemicals are kept as low as possible and consistent with the approved use of chemical products to control pests and diseases of plants and animals.

2.3 Reasons for preparing the Proposal

The purpose of this Proposal is to vary MRLs for residues of agricultural or veterinary chemicals in food, see **Attachments A**, **B**.

The Proposal includes consideration of MRL variations for carbendazim and dimethoate proposed by the APVMA in Gazette No. APVMA 22, Tuesday, 8 November 2011². These MRL variations relate to regulatory decisions on the use of chemical products made by the APVMA as part of its reviews of carbendazim and dimethoate. FSANZ and the APVMA agreed that the APVMA would discontinue its proposal to amend carbendazim and dimethoate MRLs in the Code and that FSANZ would consult further with interested parties and raise a proposal to consider these variations.

The Proposal also includes consideration of MRLs to further align the Code with Codex and trading partner standards, including some additional carbendazim and dimethoate MRLs. These MRLs were requested by the Australian Beverages Council, BASF, Bryant Christie, the California Citrus Quality Council, the California Grape and Tree Fruit League, the California Table Grapes Commission, the Cranberry Marketing Committee, DeGroot Technical Services Pty Limited, Langdon Ingredients, Max Mark International (Australia) Pty Limited, Monsanto, the Northwest Horticultural Council and Syngenta.

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 may differ. This means that residues in imported foods may legitimately differ from those in domestically produced foods.

The proposed MRLs 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.

² http://www.apvma.gov.au/publications/gazette/2011/22/gazette 2011-11-08 page 38.pdf

The limits may minimise potential trade disruption and extend consumer choice. MRLs proposed in relation to requests to harmonise limits in the Code with trading partner or Codex limits are listed at **Attachment C**.

2.4 Procedure for assessment

The Proposal was assessed under the General Procedure.

2.5 Decision

The draft variations as proposed following assessment were approved without change.

The draft variations are at **Attachment A**.

3. Summary of the findings

3.1 Risk assessment

To assess the public health and safety implications of chemical residues in food, FSANZ estimates the dietary exposure to chemical residues from potentially treated foods in the diet and compares the dietary exposure with the relevant health-based guidance value, for example, the acceptable daily intake (ADI)³ or the acute reference dose (ARfD)⁴.

The ADI and ARfD for individual agricultural and veterinary chemicals are established by the Office of Chemical Safety (OCS) following an assessment of the toxicology of each chemical. In the case that an Australian ADI or ARfD has not been established, a Joint Food and Agriculture Organization / World Health Organization Meeting on Pesticide Residues (JMPR) ADI or ARfD may be used for risk assessment purposes.

FSANZ conducts and reviews dietary exposure assessments using the best available scientific data and internationally recognised risk assessment methodology. Variations to limits in the Code will not be supported where estimated dietary exposures to the residues of a chemical indicate a potential public health and safety risk for the population or a population sub group.

The steps undertaken in conducting each risk assessment were:

- determining the residues of a chemical in a treated food
- estimating dietary exposure to a chemical from relevant foods, using residue data and food consumption data from national nutrition surveys
- completing a risk characterisation where estimated dietary exposures were compared to the relevant health-based guidance value.

FSANZ has reviewed the dietary exposure assessments submitted by the APVMA and conducted additional dietary exposure assessments as part of the assessment of the limits requested by other parties.

³ The ADI is the amount of chemical that may be consumed every day for an entire lifetime without causing an appreciable risk to health.

⁴ The ARfD is an estimate of the maximum amount of a substance in food or drinking water, expressed as

⁴ The ARfD is an estimate of the maximum amount of a substance in food or drinking water, expressed as milligrams per kilogram of body-weight, that can be ingested in one meal or one day, without appreciable health risk to the consumer, on the basis of all the known facts at the time of the evaluation.

The approved MRLs do not present any public health and safety concerns. The dietary exposure estimates are at **Attachment D**.

3.2 Risk management

FSANZ is committed to maintaining limits in the Code that reflect residues that may legally 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 estimated dietary exposure is within health-based guidance values. FSANZ may consider including MRLs in the Code that are 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 in the country where the food is produced.

3.2.1 Summary of submissions

Consultation is a key part of FSANZ's standards development process. FSANZ acknowledges the time taken by individuals and organisations to make submissions.

Every submission on an application or proposal is reviewed by FSANZ staff, who examine the issues identified and prepare a response to those issues. While not all comments can be taken on board during the process, they are valued and all contribute to the rigour of our assessment.

FSANZ sought public comment to assist in finalising the assessment of the proposed MRL changes outlined in the Call for Submissions document. Comments were invited on any impacts (costs/benefits) of the proposed variations, in particular, likely impacts on importation of food if specific variations are advanced and any public health and safety considerations associated with the proposed changes.

Comments from one World Trade Organization (WTO) member and twelve submissions were received. The submissions are available at http://www.foodstandards.gov.au/foodstandards/proposals/proposalm1008maximum5465.cf m.

Table 1: Summary of issues raised in submissions

Issue	Raised by	FSANZ Response (including any amendments to drafting)
MRL harmonisation request on the basis of potential trade impact on cherry imports if the proposed reduction of the carbendazim/cherries MRL is approved	The California Cherry Marketing and Research Board	Unfortunately there was insufficient time to complete the assessment of this issue within the timeframe for this project. This issue will be considered further and an alternative MRL may be proposed in MRL Proposal M1009. FSANZ is liaising with the California Cherry Marketing and Research Board in this regard.

Issue	Raised by	FSANZ Response
		(including any
		amendments to drafting)
Safety of residues in food where increased or additional MRLs are proposed	Private individual	FSANZ's decision in relation to approving MRL variations is based on ensuring that there are no health and safety concerns and that the sale of legally treated food is permitted.
		FSANZ uses the best available scientific data and methodology in its assessments. MRLs are not direct public health limits and are set at levels well below those that would cause an adverse health effect.
		Further information: Chemicals in food
Adoption of Codex MRLs as a matter of principle	Dairy Australia Australian Pork Limited	FSANZ notes that consideration of policy issues cannot be made as part of an MRL proposal for varying particular MRLs.
		The current approach allows FSANZ to consider specific residue limits for inclusion in the Code, such as Codex or other requested MRLs where appropriate.
		FSANZ assessed several MRLs requested by interested parties in this Proposal. FSANZ considers that this is an efficient approach to assessing the safety and legitimacy of limits for potential residues in imported foods.
		FSANZ remains committed to ensuring that practical and flexible mechanisms exist to consider standards for residues in food and encourages interested parties to continue to engage with us on residues issues.
Information request	The Government of the Argentine Republic The NSW Food Authority	FSANZ provided the requested information.
Supports progression of the	The Australian Beverages Council	FSANZ values the expertise and
Proposal	Australian Food and Grocery Council Food and Beverage Importers Association Food Technology Association of Australia Northwest Horticultural Council The United States Cranberry Marketing Committee Victorian Department of Health jointly with Dairy Food Safety Australia	engagement of interested parties.

Issue	Raised by	FSANZ Response (including any amendments to drafting)
MRL harmonisation requests for chemical/food combinations not considered in this Proposal	The United States Cranberry Marketing Committee (CMC)	FSANZ notes that Australia is an important market for USA cranberries and that harmonised standards reduce the potential for trade disruption.
		FSANZ may consider the CMC requests for consideration of certain MRLs for cranberries in future. FSANZ is liaising with the CMC in this regard.

3.3 Risk communication

FSANZ adopted a basic communication strategy for this Proposal, with a focus on alerting the community that changes to the Code are being contemplated.

FSANZ called for public comment on the proposed changes to the Code to help finalise the assessment. Comments were invited on, but not limited to, any impacts (costs/benefits) of the proposed variations, in particular, likely impacts on importation of food if specific variations are advanced and any public health and safety considerations associated with the proposed changes.

FSANZ publishes details about proposed changes, submissions and subsequent reports on its website, alerts more than 5000 subscribers via email about the availability of these reports for comment, and issues a Notification Circular and media releases drawing attention to proposed Code amendments.

Social media and FSANZ publications are also used to communicate calls for submissions.

Individuals and organisations making submissions on this Proposal are notified at each stage of the assessment. FSANZ will notify any gazetted changes to the Code in the national press and on the FSANZ website.

3.3.1 World Trade Organization

As a member of the WTO, Australia is obligated to notify WTO member nations where proposed mandatory regulatory measures are inconsistent with any existing or imminent international standards and where 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.

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. Therefore, a notification to the WTO under Australia's obligations under the WTO Sanitary and Phytosanitary Measures Agreement (SPS Agreement) was made to enable other WTO members to comment on the proposed amendments.

The Government of the Argentine Republic requested information on the proposed carbendazim MRL for grapes. FSANZ provided this information.

3.3.2 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. 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 Codex or other standards may present barriers to trade in certain foods. The approved variations to the Code would align limits in the Code with international standards and/or standards in producer or other importing countries and permit the sale in Australia 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. 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
Abamectin		
Citrus fruits	0.02	0.01
Azoxystrobin		
Citrus fruits	10	15

Chemical	Approved limit ^{†‡}	Codex limit
Food	mg/kg	mg/kg
Carbendazim		
Apple	0.2	Pome fruits 3
Apricot	2	2
Banana	T1	0.2
Berries and other small fruits	T5	1
[except grapes]	10	'
Cherries	0.5	10
Ginger, root	T10	Root or rhizome 0.1
Grapes	0.3	3
Nectarine	0.2	2
	0.2	Oranges, Sweet, Sour (including
Oranges	0.2	
		Orange-like hybrids): several cultivars 1
Danah	0.0	
Peach	0.2	2
Pear	0.2	Pome fruits 3
Tomato	0.5	0.5
Chlorantraniliprole	•	
Cranberry	1	Berries and other small fruits 1
Clothianidin		
Cranberry	0.01	Berries and other small fruits
		[except grapes] 0.07
Cyfluthrin		
Citrus fruits	0.2	0.3
Cypermethrin		
Stone fruits	1	2
Cyprodinil		
Stone fruits	2	2
Difenoconazole	-	_
Dried grapes	6	Grapes 0.1
Grapes	4	Grapes s. r
Dimethoate		
Artichoke, globe	T1	0.05
Asparagus	0.02	*0.05
Cabbages, head	T0.2	Cabbage, savoy *0.05
Cabbages, flead	T0.2	0.2
		0.2
Celery	T0.5	
Cereal Grains	T0.5	Barley 2
Ola a mi a a	TO 0	Wheat 0.05
Cherries	T0.2	2
Citrus fruits	5	5
Edible offal (mammalian)	0.1	Cattle, Edible offal of *0.05
		Sheep, Edible offal of *0.05
Fruit [except as otherwise listed	Omit 5	Olives 0.5
under this chemical]	-	Pear 1
Galangal, rhizomes	Omit T2	Roots or rhizomes *0.1
Legume vegetables	T2	Peas (pods and
		succulent=immature seeds) 1
Peppers, Chili	T5	Peppers Chili, dried 3
Peppers, Sweet	0.7	Peppers, Sweet (including pimento
		or pimiento) 0.5
Potato	0.1	0.05
Turmeric, root	Omit T2	Roots or rhizomes *0.1
Turnip, garden	*0.2	0.1
Vegetables [except as otherwise	Omit 2	Brussels sprouts 0.2
listed under this chemical]		Lettuce, Head 0.3
		Sugar beet 0.05
		Turnip greens 1
Wheat bran, processed	T1	Wheat 0.05
Fenpyroximate		
Citrus fruits	0.6	0.5
Citi do Traito	0.0	0.0

Chemical Food	Approved limit ^{†‡} mg/kg	Codex limit mg/kg
Glyphosate		5 5
Maize	5	5
Rape seed (canola)	20	Rape seed 20
Indoxacarb		·
Stone fruits	2	1
Mandipropamid		
Grapes	2	2
Phosmet		
Blueberries	10	10
Lemon	5	Citrus fruits 3
Mandarins	5	
Pyrimethanil		
Citrus fruit [except lemon]	10	Citrus fruits 7
Lemon	11	
Spinetoram		
Citrus fruits	3	Oranges, Sweet, Sour (including Orange-like hybrids): several cultivars 0.07
Spirodiclofen		
Citrus fruits	0.5	0.4
Stone fruits	1	2

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

3.3.3 Impacts on imported foods of MRL variations proposed by the APVMA

Deletions or reductions of MRLs may affect imported foods containing residues that currently comply with existing MRLs. In cases where deletions are proposed by the APVMA, these existing MRLs are no longer required for domestically produced food. 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 information demonstrating a need for an alternative specific MRL variation to be considered rather than the proposed variation. FSANZ will consider amending proposed MRL variations to continue to allow the sale of food where such MRLs are supported by adequate data or information demonstrating that the residues are legitimate and likely to occur. The risk assessment will consider dietary exposure in the context of the Australian diet. Further information on data requirements may be obtained from FSANZ.

To assist in identifying possible impacts on imported foods, FSANZ compiled the following table of foods where MRLs were proposed for deletion or reduction and sought comment on any ramifications for imported foods.

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

Chemical

Food

Carbendazim

Avocado

Cereal grains

Citrus fruits

Custard apple

Fruiting vegetables, cucurbits

Fruiting vegetables, other than cucurbits [except

mushrooms]

Grapes

Herbs

Litchi

Mango

Papaya (pawpaw)

Peanut

Pistachio nut

Pome fruits

Stone fruits

Turmeric root

Other vegetables [except garlic and pulses]

Dimethoate

Avocado

Chervil

Fruiting vegetables, cucurbits

Galangal, rhizomes

Herbs

Litchi

Lupin (dry)

Mizuna

Peach

Peppers, Sweet

Quandong

Rucola (rocket)

Strawberry

Tomato

Turmeric, root

Other fruit [except abiu, banana passionfruit, bearberry, bilberries, blackberries, blueberries, cactus fruit, citrus fruits, cranberry, raspberries, rollinia, santols, mango, watermelon and other assorted tropical and sub-tropical fruits – inedible peel]

Other vegetables [except legume vegetables, chilli peppers and melons]

4. Reasons for decision

FSANZ had regard to the matters under section 59 of the FSANZ Act. These are: -

 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

A Regulation Impact Statement was not required because the variations to Standard 1.4.2 are minor and do not substantially alter existing arrangements.

The MRL variations benefit Australian Government, state and territory agencies, growers and producers, in that they serve to further harmonise agricultural and food standards. Achieving further consistency between agricultural and food legislation will minimise compliance costs to primary producers and assist in efficient enforcement of regulations.

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. However, if a need is identified through consultation, there is scope under current processes to retain specific MRLs where the residues do not present a human health risk, and there is a legitimate Codex or trading partner MRL.

FSANZ considers on balance that the direct and indirect benefits likely to arise from the variation are likely to outweigh the costs likely to arise from the variation.

 whether other measures (whether available to FSANZ or not) would be more cost-effective than a food regulatory measure developed or varied as a result of the Proposal

There were no measures that could achieve the same result other than an amendment to Standard 1.4.2.

any relevant New Zealand standards

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.

All domestically produced food sold in New Zealand must comply with the New Zealand (Maximum Residue Limits of Agricultural Compounds) Food Standards 2011 and any amendments (the New Zealand MRL Standards). If food is imported into New Zealand, such food must comply either with the New Zealand MRL Standards or with Codex MRLs (except for food imported from Australia). Food imported from Australia that complies with Standard 1.4.2 can be legally sold in New Zealand.

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.

Further information about the New Zealand MRL Standards is available on the New Zealand Ministry for Primary Industries website: http://www.foodsafety.govt.nz/industry/sectors/plant-products/pesticide-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.

any other relevant matters.

There were no other relevant matters.

4.1 Addressing FSANZ's objectives for standards-setting

FSANZ has considered the three objectives in subsection 18(1) of the FSANZ Act during the assessment of this Proposal as follows.

4.1.1 Protection of public health and safety

FSANZ has reviewed the dietary exposure assessments submitted by the APVMA and conducted additional dietary exposure assessments to assess the MRLs 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 MRLs do not present any public health and safety concerns.

4.1.2 The provision of adequate information relating to food to enable consumers to make informed choices

This objective is not relevant to matters under consideration in the Proposal.

4.1.3 The prevention of misleading or deceptive conduct

This objective is not relevant to matters under consideration in the Proposal.

4.1.4 Subsection 18(2) considerations

FSANZ has also had regard to the matters set out in subsection 18(2). These are:

 the need for standards to be based on risk analysis using the best available scientific evidence

FSANZ's primary role in developing food regulatory measures for residues of agricultural and veterinary chemicals in food is to ensure that estimated exposures to potential residues are within health-based guidance values. As described in Section 4.1.1, FSANZ conducts and reviews risk assessments using the best available scientific data and internationally recognised risk assessment methodology.

• the promotion of consistency between domestic and international food standards

The changes would remove inconsistencies between agricultural and food standards; and further align the Code with Codex and trading partner standards.

the desirability of an efficient and internationally competitive food industry

The MRL variations ensure openness and transparency in relation to the residues that could reasonably occur in food. The changes will minimise potential costs to primary producers, rural and regional communities and importers in terms of permitting the sale of food containing legitimate residues.

the promotion of fair trading in food

Section 4 lists a number of considerations that address fair trading with respect to MRL variations in this proposal.

any written policy guidelines formulated by the Ministerial Council⁵.

FSANZ has had regard to the Ministerial Council Policy Guideline on the Regulation of Residues of Agricultural and Veterinary Chemicals in Food, in particular the specific policy principles to 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, where appropriate; and be consistent with Australia's obligations under the WTO SPS Agreement.

4.3 Implementation

The amendments will take effect on gazettal.

Attachments

A. Approved variations to the Australia New Zealand Food Standards Code

- B. Explanatory Statement
- C. MRLs approved in relation to MRL harmonisation requests
- D. Dietary exposure estimates

 $^{^{\}rm 5}$ Now known as the COAG Legislative and Governance Forum on Food Regulation.

Attachment A – Approved variations to the *Australia New Zealand Food Standards Code*



Food Standards (Proposal M1008 – Maximum Residue Limits (2012)) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this variation under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on the date specified in clause 3 of this variation.

Dated X

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

1 Name

This instrument is the Food Standards (Proposal M1008 – Maximum Residue Limits (2012)) Variation.

2 Variation to Standards in the Australia New Zealand Food Standards Code

The Schedule varies the Standards in the Australia New Zealand Food Standards Code.

3 Commencement

These variations commence on the date of gazettal.

SCHEDULE

[1] Standard 1.4.2 is varied by

inserting in alphabetical order in Schedule 1 the food and associated MRLs for each of the following chemicals

u		
Acequinocyl Sum of acequinocyl and its metabolite 2-dodecyl-3- hydroxy-1,4-naphthoquinone, expressed as acequinocyl		
Citrus fruits	0.2	
Dicamba		
Sum of dicamba, 3,6-dichloro-5-hydroxy-2-		
methoxybenzoic acid and 3,6-dichloro-2-		
hydroxybenzoic acid, expressed as dicamba		
Soya bean (immature seeds)	10	
Fluoxastrobin		
Sum of fluoxastrobin and its Z isomer		
Cranberry	1.9	
Fluxapyroxad Fluxapyroxad		
Plums (including prunes)	3	
Pome fruits	8.0	
Pulses [except soya bean (dry)]	0.4	
Soya bean (dry)	0.3	
	0.15	
Stone fruits [except plums	2	
(including prunes)]		
Spirodiclofen		
Spirodiclofen	۰.	
Citrus fruits	0.5	
Stone fruits	1	
Spiromesifen		
Sum of spiromesifen and 4-hydroxy-3-(2,4,6-		
trimethylphenyl)-1-oxaspiro[4.4]non-3-en-2-one, expressed as spiromesifen		
Cranberry	2	

omitting from Schedule 1 the foods and associated MRLs for each of the following [1.2] chemicals

Carbendazim Sum of carbendazim and 2-aminobenzimidazole,			
expressed as carbendazim	LOIC,		
Avocado	3		
Cereal grains	*0.05		
Citrus fruits	10 1		
Custard apple Fruiting vegetables, cucurbits	2		
[except as otherwise listed under	_		
this chemical]			
Fruiting vegetables, other than	2		
cucurbits [except mushrooms]	т.		
Herbs	T3		
Litchi Mango	10 5		
Melons, except watermelon	4		
Papaya (pawpaw)	T20		
Peanut	0.2		
Pistachio nut	T0.1		
Pome fruits	5		
Stone fruits Turmeric root	10 T3		
Vegetables [except as otherwise	3		
listed under this chemical]	Ŭ		
•			
Cypermethrin			
Cypermethrin, sum of isomers	1		
Stone fruits [except cherries]	1		
Dimethoate			
Sum of dimethoate and omethoate, expresse	d as		
dimethoate			
see also Omethoate	то.		
Chervil	T2 5		
Fruit [except as otherwise listed under this chemical]	3		
Fruiting vegetables, cucurbits	5		
Galangal, rhizomes	T2		
Herbs	T2		
Litchi	5		
Lupin (dry)	0.5		
Mizuna Peach	T2 3		
Quandong	T5		
Rucola (rocket)	T2		
Turmeric, root	T2		
Vegetables [except as otherwise	2		
listed under this chemical]			
Chimb a sate			
Glyphosate Sum of glyphosate and Aminomethylphosph	onic		
acid (AMPA) metabolite, expressed as glypho			
Cereal grains [except as otherwise	T*0.1		
listed under this chemical]			
Indevene			
Indoxacarb			
Sum of indoxacarb and its <i>R</i> -isomer			
Cherries			
	T2		
Stone fruits [except cherries]	2		
Stone fruits [except cherries]			
Stone fruits [except cherries] Pyrimethanil			

[1.3] inserting in alphabetical order in Schedule 1 the foods and associated MRLs for each of the

following chemicals

ű	
Acetamiprid	
Commodities of plant origin: Acetamip	rid
Commodities of animal origin: Sum of	
acetamiprid and N-demethyl acetamiprid	((E)-
N ¹ -[(6-chloro-3-pyridyl)methyl]-N ² -	
cyanoacetamidine), expressed as acetan	niprid
Citrus fruits	0.5
Cranberry	0.6
Bifenazate	
Sum of bifenazate and bifenazate diaze	
(diazenecarboxylic acid, 2-(4-methoxy-[
biphenyl-3-yl] 1-methylethyl ester), expre	ssed
as bifenazate	4 -
Cranberry	1.5
Carbendazim	
Sum of carbendazim and 2-	
aminobenzimidazole, expressed as	
carbendazim	
Apple	0.2
Apricot	2
Cherries	0.5
Citron	0.7
Grapefruit	0.2
Lemon	0.7
Lime	0.7
Mandarins	0.7
Mineola	0.7
Nectarine	0.2
Onion, bulb	T*0.2
Oranges	0.2
Peach	0.2
Pear	0.2
Shaddock (pomelo)	0.2
Tangelo [except mineola]	0.2
Tangors	0.7
Tomato	0.5
Chlorantraniliprole	ition
Plant commodities and animal commod	lues
other than milk: Chlorantraniliprole Milk: Sum of chlorantraniliprole, 3-bromo-	N/ [A
chloro-2-(hydroxymethyl)-6-	·/v-[4-
[(methylamino)carbonyl]phenyl]-1-(3-chlo	ro-2-
pyridinyl)-1 <i>H</i> -pyrazole-5-carboxamide, a	
bromo- <i>N</i> -[4-chloro-2-(hydroxymethyl)-	
[[((hydroxymethyl)amino)carbonyl]phenyl]	
chloro-2-pyridinyl)-1 <i>H</i> -pyrazole-5-carboxa	
expressed as chlorantraniliprole	iiiiao,
Cranberry	1
Clothianidin	
Cranharry	0.04
Cranberry	0.01
Cyfluthrin	
Cyfluthrin, sum of isomers	
Citrus fruits	0.2
Stone fruits	0.3
Cypermethrin	
Cypermethrin, sum of isomers Stone fruits	1
Storie IIulis	I

Difenoconazole	
Difenoconazole	
Dried grapes Grapes	6 4
Dimethoate Sum of dimethoate and omethoate, exp	rassad
as dimethoate see also Omethoate	
Attichate	5 T4
Artichoke, globe Asparagus	T1 0.02
Assorted tropical and sub-tropical	5
fruits – inedible peel [except	
avocado; mango]	_
Avocado	3 5
Banana passionfruit Bearberry	T5
Beetroot	T*0.1
Bilberry	T5
Bilberry, bog	T5
Bilberry, red Blackberries	T5 T5
Blueberries	T5
Boysenberry	0.02
Broccoli	T0.3
Cabbages, head	T0.2
Cactus fruit Carrot	5 T0.3
Cauliflower	T0.3
Celery	T0.5
Cherries	T0.2
Citrus fruits	5 T5
Cranberry Elderberries	T5 0.02
Grapes	T*0.1
Legume vegetables	T2
Melons, except watermelon	T5
Onion, bulb Parsnip	0.7 T0.3
Peppers, Chili	T5
Potato	0.1
Pulses	T0.5
Radish	T3
Raspberries, red, black Rhubarb	T5 0.7
Rollinia	5
Santols	5
Squash, summer (including	0.7
zucchini)	T+0 00
Stone fruits [except cherries] Sweet corn (corn-on-the-cob)	T*0.02 T0.3
Sweet com (com-on-the-cos)	0.1
Turnip, garden	*0.2
Watermelon	T5
Wheat bran, processed	T1
Fenpropathrin Fenpropathrin	
Cherries	5
Citrus fruits	2
Fenpyroximate Fenpyroximate	
Citrus fruits	0.6

Glyphosate		
Sum of glyphosate and		
Aminomethylphosphonic acid (AMPA		
metabolite, expressed as glyphosate	Э	
Cereal grains [except barley;	T*0.1	
maize; sorghum; wheat]		
Maize	5	
Hexazinone		
Hexazinone		
Blueberries	0.6	
Indoxacarb		
Sum of indoxacarb and its R-isome	r	
Stone fruits	2	
Novaluron		
Novaluron		
Cranberry	0.45	
Phosmet		
Sum of phosmet and its oxygen analog	jue,	
expressed as phosmet		
Blueberries	10	
Lemon	5	
Mandarins	5	
Pyridaben		
Pyridaben		
Citrus fruits	0.5	
	0.0	
Pyrimethanil		
Pyrimethanil		
Citrus fruits [except lemon]	10	
Lemon	11	

[1.4] omitting from Schedule 1, under the entries for the following chemicals, the MRL for the named food, substituting

"

Abamectin		
Sum of avermectin B1a, avermectin B1b and (2	Z)-8,9	
avermectin B1a, and (Z)-8,9 avermectin B1		
Citrus fruits	0.02	
Azoxystrobin		
Azoxystrobin		
Citrus fruits	10	
Carbendazim		
Sum of carbendazim and 2-aminobenzimidaz	ole,	
expressed as carbendazim		
Banana	T1	
Berries and other small fruits	T5	
[except grapes]		
Ginger, root	T10	
Grapes	0.3	
Sugar cane	T0.1	
Chlorpyrifos		
Chlorpyrifos		
Peanut	0.05	
r Canut	0.00	

Cyprodinil		
Cyprodinil		
Stone fruits	2	
Dimethoate		
Sum of dimethoate and omethoate, express	sed as	
dimethoate		
see also Omethoate		
Cereal grains	T0.5	
Edible offal (mammalian)	0.1	
Oilseed [except peanut]	T0.1	
Peanut	T*0.05	
Peppers, Sweet	0.7	
Strawberry Tomato	0.02 0.02	
Tomato	0.02	
Glyphosate		
Sum of glyphosate and Aminomethylphosp	honic	
acid (AMPA) metabolite, expressed as glyphosate		
Rape seed (canola)	20	
Mandipropamid		
Mandipropamid		
Grapes	2	
Metrafenone	_	
Metrafenone		
Grapes	4.5	
Spinetoram		
Sum of Ethyl-spinosyn-J and Ethyl-spinos	,	
Citrus fruits	3	

Attachment B - Explanatory Statement

1. Authority

Section 13 of the *Food Standards Australia New Zealand Act 1991* (the FSANZ Act) provides that the functions of Food Standards Australia New Zealand (the Authority) include the development of standards and variations of standards for inclusion in the *Australia New Zealand Food Standards Code* (the Code).

Division 2 of Part 3 of the FSANZ Act specifies that the Authority may prepare a proposal for the development or variation of food regulatory measures, including standards. This Division also stipulates the procedure for considering a proposal for the development or variation of food regulatory measures.

FSANZ prepared Proposal M1008 to amend certain MRLs for residues of agricultural and veterinary chemicals. The Authority considered the Proposal in accordance with Division 2 of Part 3 and has approved a draft Standard.

Following consideration by COAG Legislative and Governance Forum on Food Regulation⁶, section 92 of the FSANZ Act stipulates that the Authority must publish a notice about the standard or draft variation of a standard.

Section 94 of the FSANZ Act specifies that a standard, or a variation of a standard, in relation to which a notice is published under section 92 is a legislative instrument, but is not subject to parliamentary disallowance or sunsetting under the *Legislative Instruments Act* 2003.

2. Purpose and operation

The purpose of the variation to Standard 1.4.2 is to vary MRLs for residues of agricultural and veterinary chemicals in food.

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/food 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.

MRL variations may be required to permit the sale of foods containing legitimate residues. These are technical amendments following changes in use patterns of agricultural and veterinary chemicals available to chemical product users. These changes include both the development of new products and crop uses, and the withdrawal of older products following review. In regard to Australia's WTO obligations, limits may be harmonised with international or trading partner standards. Internationally, farmers face different pest and disease pressures, agricultural and veterinary chemical use patterns and the legitimate residues in food associated with these uses may vary accordingly.

A dietary exposure assessment is conducted before MRLs are varied to ensure that proposed limits do not present any public health or safety concerns.

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⁶ Previously known as the Australia and New Zealand Food Regulation Ministerial Council

3. Documents incorporated by reference

The variations to food regulatory measures do not incorporate any documents by reference.

4. Consultation

In accordance with the procedure in Division 2 of Part 3 of the FSANZ Act, the Authority's consideration of Proposal M1008 has included one round of public consultation following an assessment and preparation of draft variations to Standard 1.4.2 and associated reports. Submissions were called for on 17 July 2012 for a four-week consultation period.

A Regulation Impact Statement (RIS) was not required because the proposed variations to Standard 1.4.2 are minor and do not substantially alter existing arrangements. 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.

5. Statement of compatibility with human rights

This instrument is exempt from the requirements for a statement of compatibility with human rights as it is a non-disallowable instrument under section 94 of the FSANZ Act.

6. Variations

Items 1.1 to 1.4 set out amendments to Schedule 1 of Standard 1.4.2.

Item 1.1

This item inserts new entries for the chemicals listed. The entries include the chemical name, residue definition, foods and associated MRLs. This item incorporates the new entries in alphabetical order among the chemicals listed in the Schedule. This item will also result in Schedule 1 containing two chemical residue definitions related to dicamba.

Item 1.2

This item omits the foods and associated MRLs for the chemicals listed.

Item 1.3

This item inserts the foods and associated MRLs for the chemicals listed. It incorporates the new entries in alphabetical order among the foods listed under each chemical.

Item 1.4

This item omits the MRL for the foods listed, replacing it with the limit shown for each of the chemicals listed.

Attachment C - MRLs proposed in relation to MRL harmonisation requests

Chemical	Commodity descriptor	MRL	Trading partner/Codex
A1 ()	6,1	(mg/kg)	
Abamectin	Citrus fruit	0.02	United States of America
Acequinocyl	Citrus fruits	0.2	United States of America
Acetamiprid	Citrus fruit	0.5	United States of America
	Cranberry	0.6	United States of America
Azoxystrobin	Citrus fruits	10	United States of America
Bifenazate	Cranberry	1.5	United States of America
Carbendazim	Apple	0.2	European Union
	Apricot	2	Codex
	Cherries	0.5	European Union
	Citron	0.7	European Union
	Grapefruit	0.2	European Union
	Grapes	0.3	European Union
	Lemon	0.7	European Union
	Lime	0.7	European Union
	Mandarins	0.7	European Union
	Mineola	0.7	European Union
	Nectarine	0.2	European Union
	Oranges	0.2	European Union
	Peach	0.2	European Union
	Pear	0.2	European Union
	Shaddock (pomelo)	0.2	European Union
	Tangelo [except mineola]	0.2	European Union
	Tangers	0.7	European Union
	Tomato	0.7	Codex
Chlorantraniliprole	Cranberry	1	United States of America
Chlorpyrifos	Peanut	0.05	European Union
Clothianidin	Cranberry	0.05	United States of America
Cyfluthrin	Citrus fruits	0.2	United States of America
Or we a week a the wive	Stone fruits	0.3	United States of America
Cypermethrin	Stone fruits	2	United States of America
Cyprodinil	Stone fruits		United States of America
Dicamba	Soya bean (immature seeds)	10	United States of America
Difenoconazole	Dried grapes	6	United States of America
-	Grapes	4	United States of America
Dimethoate	Boysenberry	0.02	European Union
	Cherries	T0.2	European Union
	Elderberries	0.02	European Union
	Strawberry	0.02	European Union
Fenpropathrin	Cherries	5	United States of America
	Citrus fruits	2	United States of America
Fenpyroximate	Citrus fruits	0.6	United States of America
Fluoxastrobin	Cranberry	1.9	United States of America
Fluxapyroxad	Plums (including prunes)	3	United States of America
	Pome fruits	0.8	United States of America
	Pulses [except soya	0.4	United States of America
	bean(dry)])		
	Soya bean (dry)	0.3	United States of America
	Soya bean (immature seeds)	0.15	United States of America
	Stone fruits [except plums	2	United States of America
	(including prunes)]		
Glyphosate	Maize	5	United States of America

Chemical	Commodity descriptor	MRL (mg/kg)	Trading partner/Codex
	Rape seed (canola)	20	United States of America
Hexazinone	Blueberries	0.6	United States of America
Indoxacarb	Stone fruits	2	United States of America
Mandipropamid	Grapes	2	United States of America
Metrafenone	Grapes	4.5	United States of America
Novaluron	Cranberry	0.45	United States of America
Phosmet	Blueberries	10	United States of America
	Lemon	5	United States of America
	Mandarins	5	United States of America
Pyridaben	Citrus fruits	0.5	United States of America
Pyrimethanil	Citrus fruits [except lemon]	10	United States of America
	Lemon	11	United States of America
Spinetoram	Citrus fruits	3	United States of America
Spirodiclofen	Citrus fruits	0.5	United States of America
	Stone fruits	1	United States of America
Spiromesifen	Cranberry	2	United States of America

Attachment D – Dietary exposure estimates

Chemical	MRL	Dietary Exposure
Commodity descriptor	(mg/kg)	Estimates
Abamectin	(9,9)	NEDI [†] : 64% of the ADI
7.54		NESTI [‡] as % of the ARfD
		2-6 years 2+ years
Citrus fruit	0.02	93 29
Acequinocyl		NEDI: 2% of the ADI
Citrus fruits	0.2	
Acetamiprid		NEDI: 2% of the ADI
-		NESTI as % of the ARfD
		2-6 years 2+ years
Citrus fruit	0.5	83 27
Cranberry	0.6	<1 <1
Azoxystrobin		NEDI: 31% of the ADI
Citrus fruits	10	
Bifenazate		NEDI: 18% of the ADI
		NESTI as % of the ARfD
		2-6 years 2+ years
Cranberry	1.5	<1 <1
Carbendazim		NEDI: 19% of the ADI
		NESTI as % of the ARfD
		<u>2-6 years</u> <u>2+ years</u>
Apple	0.2	22 6
Apricot	2	46 23
Banana	T1	47 13
Berries and other small fruits [except grapes]	T5	94 24
Cherries	0.5	16 3
Citron	0.7	28 8
Ginger, root	T10	3 3
Grapefruit	0.2	66 9
Grapes	0.3	20 9
Lemon	0.7	28 8
Lime	0.7	19 5 38 11
Mandarins Mineola	0.7 0.7	38 11 38 11
Nectarine	0.7	11 5
Onion, bulb	0.2 T*0.2	4 2
Oranges	0.2	29 10
Peach	0.2	31 11
Pear	0.2	14 4
Shaddock (pomelo)	0.2	66 9
Sugar cane	T0.1	2 1
Tangelo [except mineola]	0.2	66 9
Tangors	0.7	66 9
Tomato	0.5	22 9
Chlorantraniliprole		NEDI: <1% of the ADI
Cranberry	1	
Chlorpyrifos		NEDI: 85% of the ADI
		NESTI as % of the ARfD
		2-6 years 2+ years
Peanut	0.05	<1 <1
Clothianidin		NEDI: 6% of the ADI
		NESTI as % of the ARfD
		2-6 years 2+ years
Cranberry	0.01	<1 <1

Chemical Commodity descriptor	MRL	Dietary Exposure
Commodity descriptor	(mg/kg)	NEDI: 40% of the ADI
Cyfluthrin		NESTI as % of the ARfD
Citrus fruits	0.2	2-6 years 2+ years 27
Stone fruits	0.2	30 9
Cypermethrin	0.5	NEDI: 12% of the ADI
Cypermeum		NESTI as % of the ARfD
		2-6 years 2+ years
Stone fruits	1	86 32
Cyprodinil		NEDI: 25% of the ADI
Stone fruits	2	
Dicamba		NEDI: 12% of the ADI
		NESTI as % of the ARfD
		2-6 years 2+ years
Soya bean (immature seeds)	10	10 3
Difenoconazole		NEDI: 27% of the ADI
		NESTI as % of the ARfD
		2-6 years 2+ years
Dried grapes	6	3 <1
Grapes	4	67 30
Dimethoate		NEDI: 86% of the ADI
		NESTI as % of the ARfD
Artichoko globo	T1	2-6 years 2+ years
Artichoke, globe Asparagus	0.02	59 27 1 <1 <1
Assorted tropical and sub-tropical fruits –	0.02 5	69 32
inedible peel* (includes abiu, banana	5	09 32
passionfruit, cactus fruit, rollinia, santols)		
[except avocado; mango]*		
Avocado	3	45 8
Bearberry	T5	43 11
Beetroot	T*0.1	31 9
Bilberry	T5	43 11
Bilberry, bog	T5	43 11
Bilberry, red	T5	43 11
Blackberries	T5	69 17
Blueberries	T5	43 11
Boysenberry	0.02	43 11
Broccoli	T0.3	49 16
Cabbages, head	T0.2	13 10
Carrot Cauliflower	T0.3 T0.3	31 10 39 15
Celery	T0.3 T0.5	39 15
Cereal grains	T0.5	5 2
Cherries	T0.5	7 1
Citrus fruits	5	74 32
Cranberry	T5	43 11
Edible offal (mammalian)	0.1	3 9
Elderberries	0.02	43 11
Grapes	T*0.1	67 30
Legume vegetables	T2	98 55
Melons, except watermelon	T5	58 40
Oilseed [except peanut]	T0.1	3 2
Onion, bulb	0.7	83 39
Parsnip	T0.3	38 11
Peanut	T*0.05	4 2
Peppers, Chili	T5	5 14
Peppers, Sweet	0.7	52 23
Potato	0.1	37 8
Pulses	T0.5	4 4

Ob a mail and	MDI	D'-/	
Chemical Commodity descriptor	MRL (mg/kg)	Dietary Exposure	
Commodity descriptor	(mg/kg)	Estimates 24	
Radish	T3	77 31	
Raspberries, red, black	T5	69 17	
Rhubarb	0.7	70 69	
Squash, summer (including zucchini)	0.7	71 20	
Stone fruits [except cherries]	T*0.02	13 5	
Strawberry	0.02	1 <1	
Sweet corn (corn-on-the-cob)	T0.3	80 22	
Sweet potato	0.1	37 8	
Tomato	0.02	8 3	
Turnip, garden	*0.2	20 11	
Watermelon	T5	58 59	
Wheat bran, processed	T1	<1 1	
Fenpropathrin		NEDI: 17% of the ADI	
Cherries	5		
Citrus fruits	2		
Fenpyroximate		NEDI: 39% of the ADI	
		NESTI as % of the ARfD	
		2-6 years 2+ years	
Citrus fruits	0.6	47 34	
Fluoxastrobin		NEDI: <1% of the ADI	
Cranberry	1.9		
Fluxapyroxad		NEDI: 15% of the ADI	7
Plums (including prunes)	3	11251. 1070 01 010 701	
Pome fruits	0.8		
	0.6		
Pulses [except soya bean(dry)])			
Soya bean (dry)	0.3		
Soya bean (immature seeds)	0.15		
Stone fruits [except plums (including prunes)]	2		
Glyphosate	_	NEDI: 9% of the ADI	
Maize	5		
Rape seed (canola)	20		
Hexazinone		NEDI: 1% of the ADI	
Blueberries	0.6		
Indoxacarb		Dietary exposure]
Stone fruits	2	assessment not required as	
		the variations made did not	
		change the permitted levels	3
		of indoxacarb residues in	
		any food.	
Mandipropamid		NEDI: 4% of the ADI	
Grapes	2		
Metrafenone		NEDI: 2% of the ADI	
Grapes	4.5		
Novaluron		NEDI: 16% of the ADI	
Cranberry	0.45		
Phosmet	0.10	NEDI: 39% of the ADI	
- Hoomot		NESTI as % of the ARfD	
		2-6 years 2+ years	
Blueberries	10	3 12	
		49 14	
Lemon	5 5		
Mandarins	ວ	67 19	
Pyridaben		NEDI: 60% of the ADI	
		NESTI as % of the ARfD	
		<u>2-6 years</u> <u>2+ years</u>	
Citrus fruits	0.5	51 16	
Pyrimethanil		NEDI: 10% of the ADI	
		NESTI as % of the ARfD	
		2-6 years 2+ years	
Citrus fruits [except lemon]	10	84 29	

Chemical	MRL	Dietary Exposure
Commodity descriptor	(mg/kg)	Estimates
Lemon	11	26 7
Spinetoram		NEDI: 14% of the ADI
Citrus fruits	3	
Spirodiclofen		NEDI: 25% of the ADI
Citrus fruits	0.5	
Stone fruits	1	
Spiromesifen		NEDI: <1% of the ADI
Cranberry	2	

[†] The National Estimated Daily Intake (NEDI) represents an estimate of chronic dietary exposure from the whole diet for the general population aged 2 years and over, expressed in this table as a proportion of the relevant Acceptable Daily Intake (ADI).

Further information on dietary exposure assessments is available at http://www.foodstandards.gov.au/scienceandeducation/scienceinfsanz/dietaryexposureassessmentsatfsanz/.

Acceptable Daily Intake (ADI).

† The National Estimated Short Term Intake (NESTI), represents an estimate of acute dietary exposure from individual foods or food groups for the general population aged 2 years and over and for young children, expressed in this table as a proportion of the relevant Acute Reference Dose (ARfD), where established.