

5 November 2013

[20-13]

Approval Report – Proposal M1009

Maximum Residue Limits

Food Standards Australia New Zealand (FSANZ) has prepared a proposal to consider varying certain maximum residue limits (MRLs) in the Australia New Zealand Food Standards Code (the Code).

On 26 July 2013, FSANZ sought submissions on draft MRL variations and published an associated report. FSANZ received nine submissions.

FSANZ approved the draft variations on 30 October 2013. The COAG Legislative and Governance Forum on Food Regulation¹ (Forum) was notified of FSANZ's decision on 4 November 2013.

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

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

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Supporting documents

The following documents used to prepare this Report are available on the FSANZ website at <http://www.foodstandards.gov.au/code/proposals/Pages/proposal1009maximum5788.aspx>

SD1	MRLs approved in relation to MRL harmonisation requests (at Approval)
SD2	Dietary exposure estimates (at Approval)
SD3	Codex limits corresponding to approved MRLs and proposed deletions or reductions

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 included consideration of MRLs gazetted by the Australian Pesticides and Veterinary Medicines Authority (APVMA) in November 2012 for fenthion as part of its review of the chemical, other deletions and reductions proposed by the APVMA and MRLs requested by other parties to further align the Code with Codex or trading partner standards.

Dietary exposure assessments indicated that the MRLs for the agricultural and veterinary chemical residues of interest did not present any public health and safety concerns in relation to relevant health-based guidance values. The Proposal did 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.

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 APVMA has already removed from the APVMA MRL Standard. The Proposal included 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 was to vary MRLs for residues of agricultural or veterinary chemicals in food, see **Attachments A** and **B**.

The Proposal included consideration of MRLs to further align the Code with Codex and trading partner standards. These MRLs were requested by the Australian Food and Grocery Council (AFGC), the California Cherry Marketing and Research Board, the California Table Grape Commission, the Cranberry Marketing Committee, the Food and Beverage Importers Association (FBIA) and Fruits and Concentrates International.

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 approved 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.

The limits may minimise potential trade disruption and extend consumer choice. All MRLs approved in relation to requests to align the Code with Codex and trading partner standards are listed in **Supporting Document 1**.

The Proposal also included consideration of MRL variations for fenthion and other chemicals proposed by the APVMA. The fenthion MRL variations relate to regulatory decisions on the use of chemical products made by the APVMA as part of its review of fenthion. FSANZ and the APVMA agreed that FSANZ would consult with interested parties and prepare a proposal to consider making these variations in the Code.

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 with amendments.

The draft variations, as varied after submissions were received, are at **Attachment A**. The draft variations on which submissions were sought is at **Attachment C**.

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)² or the acute reference dose (ARfD)³.

The ADI and ARfD for individual agricultural and veterinary chemicals are established by the Department of Health's Office of Chemical Safety (OCS) following an assessment of the available toxicological data for 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 a dietary exposure assessment were:

- determining the residues of a chemical in a treated food
- calculating 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. The approved MRLs do not present any public health and safety concerns. A summary of the dietary exposure estimates is provided in **Supporting Document 2**.

² The ADI is the amount of chemical that may be consumed every day for an entire lifetime without causing an appreciable risk to health.

³ 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.

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 conclusion of the risk assessment is 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 when the residues are likely to occur in food available in Australia, they 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.

Nine submissions were received. The submissions are available at <http://www.foodstandards.gov.au/code/proposals/Pages/proposalM1009maximum5788.aspx>.

Table 1: Summary of issues raised in submissions

Issue	Raised by	FSANZ Response (including any amendments to drafting)
Proposed deletion of abamectin MRLs for culinary herbs	Australian Herb & Spice Industry Association Limited	<p>FSANZ consulted with the APVMA in relation to this submission. The following abamectin MRLs were not deleted from the Code as proposed as part of M1009:</p> <ul style="list-style-type: none"> • Chervil T0.5 mg/kg • Coriander (leaves, roots, stems) T0.5 mg/kg • Herbs T0.5 mg/kg <p>The MRLs will be retained in the Code pending APVMA consideration of the Australian Herb & Spice Industry Association Limited's permit application to the APVMA. The APVMA has advised that these MRLs (or similar) may be needed if the application is supported and a permit issued.</p>

Issue	Raised by	FSANZ Response (including any amendments to drafting)
Proposed deletion of thiophanate-methyl MRLs for nectarine and peach	California Grape & Tree Fruit League	<p>FSANZ consulted on effectively deleting thiophanate-methyl MRLs by omitting the cross reference from thiophanate-methyl to carbendazim. As the OCS has established health-based guidance values for thiophanate-methyl, M1009 establishes a separate entry in Schedule 1 of Standard 1.4.2 for thiophanate-methyl.</p> <p>FSANZ notes that Australia is an important market for stone fruits from the United States of America (USA) and that harmonised standards reduce the potential for trade disruption and may extend consumer choice.</p> <p>FSANZ has approved the following thiophanate-methyl MRLs:</p> <ul style="list-style-type: none"> • Nectarine 3 mg/kg • Peach 3 mg/kg
Supports progression of the Proposal	Australian Beverages Council Limited Australian Food and Grocery Council CropLife Australia The Departments of Environment and Primary Industries and Health, Victoria Food and Beverage Importers Association Food Technology Association of Australia Northwest Horticultural Council on behalf of the California Grape & Tree Fruit League, California Cherry Board and the Northwest Horticultural Council	FSANZ values the expertise and engagement of interested parties.
MRL harmonisation requests for certain residues that may occur in USA stone and pome fruits	California Grape & Tree Fruit League Northwest Horticultural Council on behalf of the California Grape & Tree Fruit League, California Cherry Board and the Northwest Horticultural Council	<p>FSANZ notes the recent market access decision allowing importation of nectarines and peaches from the USA. Accordingly, MRLs for these fruits may be considered in MRL Proposal M1010. FSANZ will liaise with interested parties in this regard.</p> <p>FSANZ may consider requests for consideration of certain MRLs for apricots and other fruits once market access is granted.</p>

3.2.1 Amendments to draft variation

The draft variation has been amended following consultation and the call for submissions.

The original draft variation included provisions to remove the abamectin MRLs for culinary herbs and thiophanate-methyl MRLs. These provisions have been removed from the draft variation in light of the submissions made by the Australian Herb & Spice Industry Association Limited and The California Grape and Tree Fruit League.

The abamectin MRLs for culinary herbs will be retained rather than omitted from the Code as proposed as part of M1009. Thiophanate-methyl MRLs harmonised with USA limits for nectarines and peaches are approved as residues may occur in imported foods.

The variations were amended as residues may occur in foods following the controlled use of chemical products. No health or safety concerns were identified in relation to these changes. The amended variations minimise potential trade disruption and may benefit industry and consumers through greater choice and access to the relevant foods and food products.

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 (WTO)

As a member of the WTO, Australia is obligated to notify WTO members 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.

FSANZ made a notification to the WTO for this Proposal in accordance with the WTO Agreement on the Application of Sanitary and Phytosanitary Measures to enable other WTO members to comment on the proposed amendments.

No comments were received from WTO members.

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.

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 in the Call for Submissions document. **Supporting Document 3** 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. Further, MRLs may differ from Codex limits due to varying pest and disease factors across production regions.

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. Those MRLs proposed for deletion by the APVMA are no longer required for domestically produced food. FSANZ is committed to ensuring that the implications of MRL variations are considered. FSANZ encouraged submissions including information demonstrating a need for an alternative specific MRL variation to be considered rather than the proposed variation. FSANZ considered amendments to proposed MRL variations to continue to allow the sale of food where such MRLs were supported by adequate data or information demonstrating that the residues are legitimate and likely to occur. The risk assessment considered dietary exposure in the context of the Australian diet.

To assist in identifying possible impacts on imported foods, FSANZ compiled a table of foods where MRLs were proposed for deletion or reduction and sought comment on any ramifications for imported foods. For reference, this table is available in **Supporting Document 3**.

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 2012 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 Standards⁴. 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.

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.

See below.

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.

⁴ 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/>

- 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.

4.2 Implementation

The amendments take effect on gazettal.

Attachments

- A. Approved variations to the *Australia New Zealand Food Standards Code*
- B. Explanatory Statement
- C. Draft variations on which public comment was called

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 M1009 – Maximum Residue Limits) 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 [To be completed by Standards Management Officer]

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

Note:

This variation will be published in the Commonwealth of Australia Gazette No. FSC **XX on XX Month 20XX**. This means that this date is the gazettal date for the purposes of clause 3 of the variation.

1 Name

This instrument is the *Food Standards (Proposal M1009 – Maximum Residue Limits) Variation*.

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

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

3 Commencement

The variation commences on **the date of gazettal**.

SCHEDULE

[1] Standard 1.4.2 is varied by

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

Bromopropylate
Carbetamide
Ethametsulfuron methyl
Fluazifop-butyl
Isofenphos
Mecoprop
Naptalam
Pyrazophos
Spiramycin
Thiophanate-methyl
Vamidothion

[1.2] inserting in alphabetical order in Schedule 1

“

1,3-dichloropropene 1,3-dichloropropene	
Grapes	0.018

”

“

Dinotefuran Sum of dinotefuran and its metabolites DN, 1-methyl-3-(tetrahydro-3-furylmethyl)guanidine and UF, 1-methyl-3-(tetrahydro-3-furylmethyl)urea expressed as dinotefuran	
Grapes	0.9

”

“

Fluopicolide Fluopicolide	
Grapes	2

”

“

Mepanipyrim Mepanipyrim	
Strawberry	2

”

Metaflumizone	
Sum of metaflumizone, its E and Z isomers and its metabolite 4-{2-oxo-2-[3-(trifluoromethyl)phenyl]ethyl}-benzimidazole expressed as metaflumizone	
Grapes	0.04

Quinclorac	
Quinclorac	
Cranberry	1.5

Thiophanate-methyl	
Sum of thiophanate-methyl and 2-aminobenzimidazole, expressed as thiophanate-methyl	
Cherries	20
Nectarine	3
Peach	3

Zoxamide	
Zoxamide	
Grapes	3

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

Abamectin	
Sum of avermectin B1a, avermectin B1b and (Z)-8,9 avermectin B1a, and (Z)-8,9 avermectin B1b	
Grapes	0.02

Acequinocyl	
Sum of acequinocyl and its metabolite 2-dodecyl-3-hydroxy-1,4-naphthoquinone, expressed as acequinocyl	
Grapes	1.6

Acetamiprid	
<i>Commodities of plant origin:</i> Acetamiprid <i>Commodities of animal origin:</i> Sum of acetamiprid and N-demethyl acetamiprid ((E)-N ₁ -[(6-chloro-3-pyridyl)methyl]-N ₂ -cyanoacetamidine), expressed as acetamiprid	
Grapes	0.35

Azinphos-methyl	
Azinphos-methyl	
Strawberry	1

Azoxystrobin	
Azoxystrobin	
Blackberries	5
Boysenberry	5
Peppers	3
Raspberries, red, black	5
Spices	*0.1
Strawberry	10

Bifenthrin	
Bifenthrin	
Blackberries	1
Blueberries	1.8
Boysenberry	1
Strawberry	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

Blackberries	6
Blueberries	13
Boysenberry	6
Raspberries, red, black	6
Strawberry	10

Bupirimate
 Bupirimate

Strawberry	1
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Carbendazim
 Sum of carbendazim and 2-aminobenzimidazole, expressed as carbendazim

Chives	*0.1
Peppers	*0.1
Peppers, Chili (dry)	20
Spices	*0.1

Chlorpyrifos
 Chlorpyrifos

Blackberries	0.5
Spices	5

Clofentezine
 Clofentezine

Grapes	1
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Cyfluthrin
 Cyfluthrin, sum of isomers

Grapes	1
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Cyhalothrin
 Cyhalothrin, sum of isomers

Berries and other small fruits	0.2
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Cyprodinil
 Cyprodinil

Blueberries	3
Boysenberry	10

Dicamba
 Sum of dicamba, 3,6-dichloro-5-hydroxy-2-methoxybenzoic acid and 3,6-dichloro-2-hydroxybenzoic acid, expressed as dicamba

Soya bean	10
-----------	----

Difenoconazole
 Difenoconazole

Chives	2
--------	---

Fenbuconazole
 Fenbuconazole

Blueberries	0.3
-------------	-----

Fenpropathrin
 Fenpropathrin

Grapes	5
--------	---

Fenpyroximate
 Fenpyroximate

Strawberry	1
------------	---

Fenthion
 Sum of fenthion, its oxygen analogue, and their sulfoxides and sulfones, expressed as fenthion

Apricot	T0.2
Cherries	T0.4
Melons, except watermelon	T3
Nectarine	T0.25
Peach	T0.2
Plums	T0.25
Peppers, Chili	T7
Peppers, Sweet	T0.5
Watermelon	T3

Fipronil
 Sum of fipronil, the sulphenyl metabolite (5-amino-1-[2,6-dichloro-4-(trifluoromethyl)phenyl]-4-[(trifluoromethyl) sulphenyl]-1H-pyrazole-3-carbonitrile), the sulphonyl metabolite (5-amino-1-[2,6-dichloro-4-(trifluoromethyl)phenyl]-4-[(trifluoromethyl)sulphonyl]-1H-pyrazole-3-carbonitrile), and the trifluoromethyl metabolite (5-amino-4-trifluoromethyl-1-[2,6-dichloro-4-(trifluoromethyl)phenyl]-1H-pyrazole-3-carbonitrile)

Peppers, Chili	*0.005
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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

“
 Grapes 1.4
 ”

Fludioxonil
Commodities of animal origin: Sum of fludioxonil and oxidisable metabolites, expressed as fludioxonil
Commodities of plant origin: Fludioxonil

“
 Boysenberry 5
 ”

Hexythiazox
 Hexythiazox

“
 Berries and other small fruits 1
 ”

Imidacloprid
 Sum of imidacloprid and metabolites containing the 6-chloropyridinylmethylene moiety, expressed as imidacloprid

“
 Berries and other small fruits 5
 [except blueberries; cranberry;
 grapes; strawberry]
 Strawberry 0.5
 ”

Kresoxim-methyl
Commodities of plant origin: Kresoxim-methyl
Commodities of animal origin: Sum of *a*-(*p*-hydroxy-tolyloxy)-*o*-tolyl (methoxyimino) acetic acid and (E)-methoxyimino[*a*-(*o*-tolyloxy)-*o*-tolyl]acetic acid, expressed as kresoxim-methyl

“
 Grapes 1
 ”

Metalaxyl
 Metalaxyl

“
 Chives 2
 Coriander (leaves, stem, roots) 2
 Spices *0.1
 ”

Myclobutanil
 Myclobutanil

“
 Blackberries 2
 Boysenberry 2
 Raspberries, red, black 2
 ”

Permethrin
 Permethrin, sum of isomers

“

Peppers, Chili (dry) 10

”

Phosmet
 Sum of phosmet and its oxygen analogue, expressed as phosmet

“
 Cranberry 10
 ”

Pirimicarb
 Sum of pirimicarb, demethyl-pirimicarb and the *N*-formyl-(methylamino) analogue (demethylformamido-pirimicarb), expressed as pirimicarb

“
 Fruit [except strawberry] 0.5
 Peppers 1
 Spices *0.05
 Strawberry 3
 ”

Procymidone
 Procymidone

“
 Strawberry *0.02
 ”

Propiconazole
 Propiconazole

“
 Blackberries 1
 Boysenberry 1
 Raspberries, red, black 1
 Spices *0.1
 ”

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

“
 Blackberries 4
 Blueberries 4
 Boysenberry 4
 Raspberries, red, black 4
 Strawberry 1
 ”

Pyriproxyfen
 Pyriproxyfen

“
 Grapes 2.5
 ”

Spirodiclofen
 Spirodiclofen

“
 Grapes 2
 ”

”

Tebuconazole
Tebuconazole

Blackberries	1
--------------	---

Thiacloprid
Thiacloprid

Strawberry	1
------------	---

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

Abamectin
Sum of avermectin B1a, avermectin B1b and (Z)-8,9
avermectin B1a, and (Z)-8,9 avermectin B1b

Ground cherries	T0.01
Lemon balm	T0.5
Melons, except watermelon	T0.02
Mizuna	T0.5
Passionfruit	T0.1
Rucola (rocket)	T0.5
Watermelon	T0.02

Closantel
Closantel

Cattle fat	T3
Cattle kidney	T3
Cattle liver	T1
Cattle muscle	T1

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
----------------------------	----

Fenthion
Sum of fenthion, its oxygen analogue, and their
sulfoxides and sulfones, expressed as fenthion

Fig	2
Fruiting vegetables, cucurbits	3
Fruiting vegetables, other than cucurbits	5
Guava	2
Stone fruits	5

Hexythiazox
Hexythiazox

Berries and other small fruits [except grapes]	1
---	---

Thiamethoxam
Commodities of plant origin: Thiamethoxam
Commodities of animal origin: Sum of thiamethoxam
and N-(2-chloro-thiazol-5-ylmethyl)-N'-methyl-N'-
nitro-guanidine, expressed as thiamethoxam

Berries and other small fruits [except grapes]	0.5
Grapes	0.2

Iprodione
Iprodione

Adzuki bean (dry)	T0.1
Sunflower seed	T*0.05
Taro	*0.05

Kitasamycin
Inhibitory substance, identified as kitasamycin

Poultry, edible offal of	*0.2
Poultry meat	*0.2

Methabenzthiazuron
Methabenzthiazuron

Cereal grains	*0.05
Grapes	*0.1

Methomyl
Methomyl

Mango	T*0.05
-------	--------

Naphthalophos
Naphthalophos

Goat, edible offal of	*0.1
Goat meat	*0.1

Pirimicarb
Sum of pirimicarb, demethyl-pirimicarb and the N-
formyl-(methylamino) analogue
(demethylformamido-pirimicarb), expressed as
pirimicarb

Fruit	0.5
-------	-----

Pirimiphos-methyl
Pirimiphos-methyl

Kiwifruit	2
-----------	---

Propazine Propazine	
“	
Lupin	*0.1
”	
Sethoxydim Sum of sethoxydim and metabolites containing the 5-(2-ethylthiopropyl)cyclohexene-3-one and 5-(2-ethylthiopropyl)-5-hydroxycyclohexene-3-one moieties and their sulfoxides and sulfones, expressed as sethoxydim	
“	
Bergamot	*0.1
Burnet, salad	*0.1
Chervil	*0.1
Dill, seed	*0.1
Fennel, bulb	0.2
Fennel, seed	*0.1
Herbs [except thyme]	*0.1
Kaffir lime leaves	*0.1
Lemon grass	*0.1
Lemon verbena (fresh weight)	*0.1
Mizuna	*0.1
Rose and dianthus (edible flowers)	*0.1
Strawberry	0.1

Thyme	0.5
”	
Spectinomycin Inhibitory substance, identified as spectinomycin	
“	
Goat milk	*2
”	
Thiamethoxam <i>Commodities of plant origin:</i> Thiamethoxam <i>Commodities of animal origin:</i> Sum of thiamethoxam and N-(2-chloro-thiazol-5-ylmethyl)-N'-methyl-N'-nitro-guanidine, expressed as thiamethoxam	
“	
Sugar cane	T*0.02
Tree nuts	T0.02
”	
Triclabendazole Sum of triclabendazole and metabolites oxidisable to keto-triclabendazole and expressed as keto-triclabendazole equivalents	
“	
Cattle milk	T*0.05
”	

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

Bifenthrin Bifenthrin	
“	
Cereal grains	*0.02
”	
Carbendazim Sum of carbendazim and 2-aminobenzimidazole, expressed as carbendazim	
“	
Cherries	20
”	
Chlorpyrifos Chlorpyrifos	
“	
Strawberry	0.3
”	
Cyflufenamid Cyflufenamid	
“	
Grapes	0.15
”	

Cyprodinil Cyprodinil	
“	
Blackberries	10
Raspberries, red, black	10
Strawberry	5
”	
Fenthion Sum of fenthion, its oxygen analogue, and their sulfoxides and sulfones, expressed as fenthion	
“	
Citrus fruits	T0.7
Grapes	T0.2
Olive oil, crude	T0.5
Olives	T0.2
Persimmon, Japanese	T0.3
Pome fruits	T0.25
”	
Fludioxonil <i>Commodities of animal origin:</i> Sum of fludioxonil and oxidisable metabolites, expressed as fludioxonil <i>Commodities of plant origin:</i> Fludioxonil	
“	
Blackberries	5
Raspberries, red, black	5
”	

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 M1009 to amend certain MRLs for 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 the 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 sunseting under the *Legislative Instruments Act 2003*.

2. Purpose

The purpose of the variation to Standard 1.4.2 is to vary MRLs for residues of agricultural or 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.

3. Documents incorporated by reference

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

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

4. Consultation

In accordance with the procedure in Division 2 of Part 3 of the FSANZ Act, the Authority's consideration of Proposal M1009 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 26 July 2013 for a four-week consultation period.

A Regulation Impact Statement is not required because the 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. Variation

Items 1.1 to 1.5 amend Schedule 1 of Standard 1.4.2.

Item 1.1

This item omits all food and associated MRLs for the chemicals listed.

Item 1.2

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.

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 foods and associated MRLs for the chemicals listed.

Item 1.5

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

Attachment C –Draft variations on which public comment was called



Food Standards (Proposal M1009 – Maximum Residue Limits) 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 [To be completed by Standards Management Officer]

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

Note:

This variation will be published in the Commonwealth of Australia Gazette No. FSC **XX on XX Month 20XX**. This means that this date is the gazettal date for the purposes of clause 3 of the variation.

1 Name

This instrument is the *Food Standards (Proposal M1009 – Maximum Residue Limits) Variation*.

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

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

3 Commencement

The variation commences on **the date of gazettal**.

SCHEDULE

[1] **Standard 1.4.2** is varied by

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

“Bromopropylate
Carbetamide
Ethametsulfuron methyl
Isofenphos
Mecoprop
Naptalam
Pyrazophos
Spiramycin
Thiophanate-methyl
Vamidothion”

[1.2] inserting in alphabetical order in Schedule 1

“

Cyflufenamid Cyflufenamid	
Grapes	0.15

”

“

1,3-dichloropropene 1,3-dichloropropene	
Grapes	0.018

”

“

Dinotefuran Sum of dinotefuran and its metabolites DN, 1-methyl-3-(tetrahydro-3-furylmethyl)guanidine and UF, 1-methyl-3-(tetrahydro-3-furylmethyl)urea expressed as dinotefuran	
Grapes	0.9

”

“

Fluopicolide Fluopicolide	
Grapes	2

”

“

Mepanipyrim Mepanipyrim	
Strawberry	2

”

“

Metaflumizone Sum of metaflumizone, its E and Z isomers and its metabolite 4-{2-oxo-2-[3-(trifluoromethyl)phenyl]ethyl}-benzotrile expressed as metaflumizone	
Grapes	0.04

”

“

Quinclorac Quinclorac	
Cranberry	1.5

”

“

Thiophanate-methyl Sum of thiophanate-methyl and 2-aminobenzimidazole, expressed as thiophanate-methyl	
Cherries	20

”

“

Zoxamide Zoxamide	
Grapes	3

”

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

Abamectin Sum of avermectin B1a, avermectin B1b and (Z)-8,9 avermectin B1a, and (Z)-8,9 avermectin B1b	
Grapes	0.02

”

Acequinocyl Sum of acequinocyl and its metabolite 2-dodecyl-3-hydroxy-1,4-naphthoquinone, expressed as acequinocyl	
Grapes	1.6

”

Acetamiprid <i>Commodities of plant origin:</i> Acetamiprid <i>Commodities of animal origin:</i> Sum of acetamiprid and N-demethyl acetamiprid ((E)-N ₁ -[(6-chloro-3-pyridyl)methyl]-N ₂ -cyanoacetamidine), expressed as acetamiprid	
Grapes	0.35

”

Azinphos-methyl
Azinphos-methyl

“

Strawberry	1
------------	---

”

Azoxystrobin
Azoxystrobin

“

Blackberries	5
Boysenberry	5
Peppers	3
Raspberries, red, black	5
Spices	*0.1
Strawberry	10

”

Bifenthrin
Bifenthrin

“

Blackberries	1
Blueberries	1.8
Boysenberry	1
Strawberry	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

“

Blackberries	6
Blueberries	13
Boysenberry	6
Raspberries, red, black	6
Strawberry	10

”

Bupirimate
Bupirimate

“

Strawberry	1
------------	---

”

Carbendazim
Sum of carbendazim and 2-aminobenzimidazole, expressed as carbendazim

“

Chives	*0.1
Peppers	*0.1
Peppers, Chili (dry)	20
Spices	*0.1

”

Chlorpyrifos
Chlorpyrifos

“

Blackberries	0.5
Spices	5

”

Clofentezine Clofentezine

“	Grapes	1
---	--------	---

Cyfluthrin Cyfluthrin, sum of isomers

“	Grapes	1
---	--------	---

Cyhalothrin Cyhalothrin, sum of isomers

“	Berries and other small fruits	0.2
---	--------------------------------	-----

Cyprodinil Cyprodinil

“	Blueberries	3
	Boysenberry	10

Dicamba Sum of dicamba, 3,6-dichloro-5-hydroxy-2-methoxybenzoic acid and 3,6-dichloro-2-hydroxybenzoic acid, expressed as dicamba

“	Soya bean	10
---	-----------	----

Difenoconazole Difenoconazole

“	Chives	2
---	--------	---

Fenbuconazole Fenbuconazole

“	Blueberries	0.3
---	-------------	-----

Fenpropathrin Fenpropathrin

“	Grapes	5
---	--------	---

Fenpyroximate Fenpyroximate

“	Strawberry	1
---	------------	---

Fenthion Sum of fenthion, its oxygen analogue, and their sulfoxides and sulfones, expressed as fenthion

“	Apricot	T0.2
	Cherries	T0.4
	Melons, except watermelon	T3
	Nectarine	T0.25

Peach	T0.2
Plums	T0.25
Peppers, Chili	T7
Peppers, Sweet	T0.5
Watermelon	T3

”

Fipronil

Sum of fipronil, the sulphenyl metabolite (5-amino-1-[2,6-dichloro-4-(trifluoromethyl)phenyl]-4-[(trifluoromethyl) sulphenyl]-1H-pyrazole-3-carbonitrile), the sulphonyl metabolite (5-amino-1-[2,6-dichloro-4-(trifluoromethyl)phenyl]-4-[(trifluoromethyl)sulphonyl]-1H-pyrazole-3-carbonitrile), and the trifluoromethyl metabolite (5-amino-4-trifluoromethyl-1-[2,6-dichloro-4-(trifluoromethyl)phenyl]-1H-pyrazole-3-carbonitrile)

“

Peppers, Chili	*0.005
----------------	--------

”

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

“

Grapes	1.4
--------	-----

”

Fludioxonil

Commodities of animal origin: Sum of fludioxonil and oxidisable metabolites, expressed as fludioxonil
Commodities of plant origin: Fludioxonil

“

Boysenberry	5
-------------	---

”

Hexythiazox
Hexythiazox

“

Berries and other small fruits	1
--------------------------------	---

”

Imidacloprid

Sum of imidacloprid and metabolites containing the 6-chloropyridinylmethylene moiety, expressed as imidacloprid

“

Berries and other small fruits [except blueberries; cranberry; grapes; strawberry]	5
Strawberry	0.5

”

Kresoxim-methyl

Commodities of plant origin: Kresoxim-methyl
Commodities of animal origin: Sum of a-(p-hydroxy-tolyloxy)-o-tolyl (methoxyimino) acetic acid and (E)-methoxyimino[a-(o-tolyloxy)-o-tolyl]acetic acid, expressed as kresoxim-methyl

“

Grapes	1
--------	---

Metalaxyl Metalaxyl	
Chives	2
Coriander (leaves, stem, roots)	2
Spices	*0.1
Myclobutanil Myclobutanil	
Blackberries	2
Boysenberry	2
Raspberries, red, black	2
Permethrin Permethrin, sum of isomers	
Peppers, Chili (dry)	10
Phosmet Sum of phosmet and its oxygen analogue, expressed as phosmet	
Cranberry	10
Pirimicarb Sum of pirimicarb, demethyl-pirimicarb and the <i>N</i> - formyl-(methylamino) analogue (demethylformamido-pirimicarb), expressed as pirimicarb	
Fruit [except strawberry]	0.5
Peppers	1
Spices	*0.05
Strawberry	3
Procymidone Procymidone	
Strawberry	*0.02
Propiconazole Propiconazole	
Blackberries	1
Boysenberry	1
Raspberries, red, black	1
Spices	*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	
Blackberries	4
Blueberries	4

Boysenberry	4
Raspberries, red, black	4
Strawberry	1

”

Pyriproxyfen Pyriproxyfen

“

Grapes	2.5
--------	-----

”

Spirodiclofen Spirodiclofen

“

Grapes	2
--------	---

”

Tebuconazole Tebuconazole

“

Blackberries	1
--------------	---

”

Thiacloprid Thiacloprid

“

Strawberry	1
------------	---

”

Thiamethoxam <i>Commodities of plant origin:</i> Thiamethoxam <i>Commodities of animal origin:</i> Sum of thiamethoxam and N-(2-chloro-thiazol-5-ylmethyl)-N'-methyl-N'-nitro-guanidine, expressed as thiamethoxam

“

Berries and other small fruits [except grapes]	0.5
Grapes	0.2

”

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

Abamectin Sum of avermectin B1a, avermectin B1b and (Z)-8,9 avermectin B1a, and (Z)-8,9 avermectin B1b

“

Chervil	T0.5	
Coriander (leaves, stem, roots)		T0.5
Ground cherries		T0.01
Herbs		T0.5
Lemon balm		T0.5
Melons, except watermelon		T0.02
Mizuna	T0.5	
Passionfruit	T0.1	
Rucola (rocket)		T0.5
Watermelon	T0.02	

”

Closantel Closantel

“

Cattle fat	T3
Cattle kidney	T3
Cattle liver	T1

Cattle muscle	T1
---------------	----

”

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
----------------------------	----

”

Fenthion	
Sum of fenthion, its oxygen analogue, and their sulfoxides and sulfones, expressed as fenthion	

“

Fig	2
Fruiting vegetables, cucurbits	3
Fruiting vegetables, other than cucurbits	5
Guava	2
Stone fruits	5

”

Fluazifop-butyl	
Sum of Fluazifop-butyl, fluazifop and their conjugates, expressed as fluazifop	

“

Coffee beans	T1
Olives	T0.05
Rhubarb	*0.02

”

Hexythiazox	
Hexythiazox	

“

Berries and other small fruits [except grapes]	1
--	---

”

Iprodione	
Iprodione	

“

Adzuki bean (dry)	T0.1
Sunflower seed	T*0.05
Taro	*0.05

”

Kitasamycin	
Inhibitory substance, identified as kitasamycin	

“

Poultry, edible offal of	*0.2
Poultry meat	*0.2

”

Methabenzthiazuron	
Methabenzthiazuron	

“

Cereal grains	*0.05
Grapes	*0.1

”

Methomyl Methomyl

Mango	T*0.05
-------	--------

Naphthalophos Naphthalophos

Goat, edible offal of	*0.1
Goat meat	*0.1

Pirimicarb Sum of pirimicarb, demethyl-pirimicarb and the <i>N</i> -formyl-(methylamino) analogue (demethylformamido-pirimicarb), expressed as pirimicarb

Fruit	0.5
-------	-----

Pirimiphos-methyl Pirimiphos-methyl

Kiwifruit	2
-----------	---

Propazine Propazine

Lupin	*0.1
-------	------

Sethoxydim Sum of sethoxydim and metabolites containing the 5-(2-ethylthiopropyl)cyclohexene-3-one and 5-(2-ethylthiopropyl)-5-hydroxycyclohexene-3-one moieties and their sulfoxides and sulfones, expressed as sethoxydim

Bergamot	*0.1
Burnet, salad	*0.1
Chervil	*0.1
Dill, seed	*0.1
Fennel, bulb	0.2
Fennel, seed	*0.1
Herbs [except thyme]	*0.1
Kaffir lime leaves	*0.1
Lemon grass	*0.1
Lemon verbena (fresh weight)	*0.1
Mizuna	*0.1
Rose and dianthus (edible flowers)	*0.1
Strawberry	0.1
Thyme	0.5

Spectinomycin Inhibitory substance, identified as spectinomycin

Goat milk	*2
-----------	----

Thiamethoxam
Commodities of plant origin: Thiamethoxam
Commodities of animal origin: Sum of thiamethoxam and N-(2-chloro-thiazol-5-ylmethyl)-N'-methyl-N'-nitro-guanidine, expressed as thiamethoxam

“

Sugar cane	T*0.02
Tree nuts	T0.02

”

Triclabendazole
Sum of triclabendazole and metabolites oxidisable to keto-triclabendazole and expressed as keto-triclabendazole equivalents

“

Cattle milk	T*0.05
-------------	--------

”

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

Bifenthrin
Bifenthrin

“

Cereal grains	*0.02
---------------	-------

”

Carbendazim
Sum of carbendazim and 2-aminobenzimidazole, expressed as carbendazim

“

Cherries	20
----------	----

”

Chlorpyrifos
Chlorpyrifos

“

Strawberry	0.3
------------	-----

”

Cyprodinil
Cyprodinil

“

Blackberries	10
Raspberries, red, black	10
Strawberry	5

”

Fenthion
Sum of fenthion, its oxygen analogue, and their sulfoxides and sulfones, expressed as fenthion

“

Citrus fruits	T0.7
Grapes	T0.2
Olive oil, crude	T0.5
Olives	T0.2
Persimmon, Japanese	T0.3
Pome fruits	T0.25

”

Fludioxonil
Commodities of animal origin: Sum of fludioxonil and oxidisable metabolites, expressed as fludioxonil
Commodities of plant origin: Fludioxonil

“

Blackberries	5
Raspberries, red, black	5

”