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

29 July 2010
[17-10]

PROPOSAL M1005
MAXIMUM RESIDUE LIMITS (April-September 2009)
APPROVAL REPORT

Executive Summary

Purpose

The purpose of this Proposal is to consider incorporating certain limits for residues of agricultural and veterinary chemicals that may legitimately occur in food in the *Australia New Zealand Food Standards Code* (the Code). This includes maximum residue limits (MRLs) gazetted by the Australian Pesticides and Veterinary Medicines Authority (APVMA) from April to September 2009. This Proposal also includes consideration of limits requested by industry to further align the Code with international standards. This will permit the sale of foods containing legitimate residues and protect public health and safety by minimising residues in foods consistent with the effective control of pests and diseases.

This Proposal also includes consideration of omitting Schedule 3 to Standard 1.4.2 and relocating limits for sulphur dioxide residues in blueberries, grapes and longans from Standard 1.3.1 to Standard 1.4.2. FSANZ considers that Schedule 3 may not be required and that it is appropriate to list limits relating to the approved or permitted agricultural use of chemical products in Standard 1.4.2. The changes are not considered significant in relation to the protection of public health and safety.

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

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

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

FSANZ made a Sanitary and Phytosanitary notification to the World Trade Organization (WTO). No WTO member nation provided comment on this Proposal.

This Proposal has been assessed under the General Procedure.

Assessing the Proposal

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

- Whether costs that would arise from a food regulatory measure developed or varied as a result of the Proposal outweigh the direct and indirect benefits to the community, Government or industry that would arise from the development or variation of the food regulatory measure

- There are no other measures that would be more cost-effective than a variation to Standard 1.4.2 that could achieve the same end

- Any relevant New Zealand standards

- Any other relevant matters.

Decision

To approve the amended draft variations to Standards 1.3.1 – Food additives and 1.4.2 – Maximum Residue Limits.

Reasons for Decision

This Proposal has been assessed against the considerations provided for in section 59 of the FSANZ Act. FSANZ has approved the amended variations to Standards 1.3.1 and 1.4.2 for the following reasons:

- MRLs serve to protect public health and safety by minimising residues in food consistent with the effective control of pests and diseases.

- Dietary exposure assessments indicate that the variations do not present any public health and safety concerns.

- This approach ensures openness and transparency in relation to the residues that could reasonably occur in food.

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

- The APVMA has assessed appropriate residue, animal transfer, processing and metabolism studies, in accordance with *The Manual of Requirements and Guidelines – MORAG – for Agricultural and Veterinary Chemicals 1 July 2005* to support the use of chemicals on commodities as outlined in this Proposal.

- The Office of Chemical Safety and Environmental Health (OCSEH) has undertaken a toxicological assessment of each chemical and has established an acceptable daily intake (ADI) and, where appropriate, an acute reference dose (ARfD).

- FSANZ has undertaken a preliminary regulation impact assessment and concluded that the variations are necessary, cost-effective and beneficial.

- The variations remove inconsistencies between agricultural and food standards and provide certainty and consistency for producers, importers and Australian, State and Territory compliance agencies.

- The changes are consistent with the FSANZ Act section 18 objectives.

Consultation

FSANZ has now completed public consultation and further assessment of Proposal M1005. The Board has approved the amendments to the Code and this decision has been notified to the Australia and New Zealand Food Regulation Ministerial Council (Ministerial Council). If the Ministerial Council does not request that FSANZ review the amendments to the Code, an amendment to the Code will be published in the *Commonwealth Gazette* and the *New Zealand Gazette* and adopted by reference and without amendment under State and Territory food legislation.

Amendments following Public Consultation

FSANZ sought public comment on the draft variations shown at **Attachment 1B**. Taking into account comments received, FSANZ amended the draft variations. The approved variations are provided at **Attachment 1A**.

The variations were amended to include a cross reference in Standard 1.3.1 to the sulphur dioxide MRLs in Standard 1.4.2.

FSANZ recognises that a cross reference may be of assistance to Code users. FSANZ decided to relocate the limits relating to residues that may occur in food from the agricultural use of sulphur dioxide from Standard 1.3.1 to Standard 1.4.2 as proposed at Assessment. These are the limits of 10 mg/kg for residues of sulphur dioxide in blueberries, grapes and longans. FSANZ's consideration of this issue is discussed in section 9.1.1 of this Report.

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SUPPORTING DOCUMENTS

The following documents are available on the FSANZ website at
http://www.foodstandards.gov.au/foodstandards/proposals/proposalm1005maximum4585.cfm

SD1: Safety Assessment Methodology
SD2: Background Information

Introduction

Notifications were received from the Australian Pesticides and Veterinary Medicines Authority (APVMA) on 14 and 21 August 2009 seeking to vary the *Australia New Zealand Food Standards Code* (the Code). These notifications include maximum residue limits (MRLs) gazetted by the APVMA from April to September 2009. The approved variations to the Code align MRLs in the Code for certain agricultural and veterinary chemicals with the APVMA MRLs listed in the *MRL Standard* and permit the sale of relevant foods containing legitimate residues.

This Proposal also included consideration of varying MRLs for acetamiprid, azoxystrobin, deltamethrin, fenarimol, fenhexamid, fenpropathrin (new entry), fludioxonil, glyphosate, pyriproxyfen, propiconazole, spirotetramat and thiamethoxam as a result of information provided by industry. Anomalies between the Code and international standards may have implications for trade in certain foods. The approved variations to the Code would align limits in the Code with Codex and other standards internationally and permit the sale of relevant foods containing legitimate residues at levels that do not present health or safety concerns.

This Proposal also included consideration of omitting Schedule 3 to Standard 1.4.2 and relocating limits for sulphur dioxide residues in blueberries, grapes and longans from Standard 1.3.1 to Standard 1.4.2. FSANZ considers that Schedule 3 may not be required and that it is appropriate to list limits relating to the approved or permitted agricultural use of chemical products in Standard 1.4.2. The approved changes are not considered significant in relation to the protection of public health and safety.

In summary, this Proposal included consideration of MRL variations for abamectin, acetamiprid, amitrole, azoxystrobin, bentazone, beta-cyfluthrin, bupirimate, buprofezin, carfentrazone-ethyl, chlorfenapyr, clethodim, clopyralid, cyanazine, cymiazole, cypermethrin, deltamethrin, dimethomorph, diquat, etoxazole, fenarimol, fenhexamid, fenpropathrin, flubendiamide, fludioxonil, fluorine (inorganic salts), forchlorfenuron, glufosinate-ammonium, glyphosate, indoxacarb, ioxynil, iprodione, isoxaben, linuron, metalaxyl-M, methidathion, metolachlor, myclobutanil, pendimethalin, pirimicarb, propiconazole, prosulfocarb, pyrimethanil, pyriproxifen, quinoxyfen, spinosad, spirotetramat, sulphur dioxide, tebuconazole, terbuthylazine (new chemical), thiamethoxam and triadimenol; relocating sulphur dioxide limits pertaining to agricultural uses from Standard 1.3.1 to Standard 1.4.2; omitting Schedule 3 to Standard 1.4.2 and consequential amendments to the Standard; and amendments to certain commodity names and classifications.

The variations to the Code are at **Attachments 1A** and **1B**. An explanatory statement of the approved variations is at **Attachment 2A**. An outline of these variations and dietary exposure estimates is at **Attachment 2B**. A summary of comments received on the Assessment Report is provided at **Attachment 3**. The safety assessment methodology is outlined in **Supporting Document 1**; this includes an explanation of terminology.

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

In considering the issues associated with variations to limits in the Code for residues of agricultural and veterinary chemicals in food, it should be noted that the limit is the maximum level of the residues of a chemical that may be in a food, not the level that is usually present in a food.

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

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

1. The Issue / Problem

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

2. Current Standard

2.1 Background

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.

Prior to the approval of the variations considered in this Proposal, limits for sulphur dioxide residues were listed in Standard 1.3.1 – Food Additives.

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

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

3. Objectives

In assessing this Proposal, FSANZ ensured that approving the variations to the Code did not present public health and safety concerns and that the sale of food containing legitimate residues is permitted.

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

- the protection of public health and safety; and
- the provision of adequate information relating to food to enable consumers to make informed choices; and

- the prevention of misleading or deceptive conduct.

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

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

4. Assessment Approach

FSANZ's primary role in developing food regulatory measures for agricultural and veterinary chemicals is to ensure that the potential residues in food are within reference health standards. FSANZ conducts and reviews dietary exposure assessments in accordance with internationally accepted practices and procedures.

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

The steps undertaken in conducting a dietary exposure assessment are:

- determining the residues of a chemical in a treated food; and
- calculating dietary exposure to a chemical from relevant foods, using food consumption data from national nutrition surveys and comparing this to the relevant reference health standard/s (i.e. the acceptable daily intake (ADI) and/or the acute reference dose (ARfD)).

FSANZ considers that dietary exposure to the residues of a chemical is acceptable where the best estimate of this exposure does not exceed the relevant standard/s.

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

RISK ASSESSMENT

5. Risk Assessment Summary

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

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

Risk Management

6. Options

The following options were consulted on in the assessment of this Proposal.

1. Option 1 – approve the draft variations

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

3. Option 3 – reject the draft variations

7. Impact Analysis

The impact analysis represents likely impacts based on available information. The impact analysis is designed to assist in the process of identifying affected parties and any alternative options consistent with the objective of the changes. FSANZ sought public comment on the draft variations, and considered the issues raised in further assessment of the proposed changes.

7.1 Affected Parties

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

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

7.2 Benefit Cost Analysis

7.2.1 Option 1 – approve the draft variations

This option may contribute to community confidence that regulatory authorities are maintaining standards to minimise residues of agricultural and veterinary chemicals in the food supply. The risk assessment has determined that there are no public health or safety concerns associated with this option. No additional costs to consumers were identified.

This option benefits growers and producers in Australia as agricultural and food Standards are further aligned.

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

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

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

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

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

This option has similar costs and benefits to option 1. FSANZ considered the comments received and amended the draft variations. This is discussed in section 9.1.1 of this Report. The approved variations are provided at **Attachment 1A** and the draft variations consulted on at Assessment are at **Attachment 1B**.

7.2.3 Option 3 – reject the draft variations

This option would allow inconsistencies between agricultural and food legislation to perpetuate as the Code would not reflect residues that may be present in foods following legitimate use of chemical products in Australia as determined by the APVMA. This may result in foods legitimately treated during production not being permitted for sale. Producers would incur significant costs. This may also create uncertainty, inefficiency and confusion in the enforcement of regulations. Importers and consequently consumers may be disadvantaged where proposed MRL variations are not progressed as this may unnecessarily limit sources of certain foods.

In addition, the inconsistencies between the Code and international standards identified by industry and other interested parties would remain and may have implications for trade in certain foods. This would impact negatively on all affected parties and producers, industry and compliance agencies in particular.

7.2.4 Summary

FSANZ conducted a Best Practice Regulation Preliminary Assessment and concluded that business compliance costs and other impacts on business, individuals, regulatory agencies and the economy are low or nil. The regulatory proposal does not impose impacts on business, individuals, regulatory agencies or the economy that warrant further analysis.

The changes to regulation are machinery in nature involving technical variations to the Standard which will not have appreciable impacts and are consistent with existing policy.

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

7.3 Comparison of Options

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

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

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

Option 1 was not recommended at the Approval stage as the need to amend the proposed draft variations was identified through consultation and further assessment. This is discussed in section 9.1.1 of this Report.

Option 3 is an undesirable option because potential substantial costs to primary producers may result. Additional costs may impact negatively on their viability and, in turn, the viability of the rural and regional communities that depend upon the sale of agricultural produce. This option may restrict the opportunity for importers to source certain produce or foods internationally and potentially impact consumers through higher food prices and limited choice. Also, consequential inconsistencies between agricultural and food legislation could have negative impacts on compliance costs for producers, perception problems in export markets and undermine the efficient enforcement of standards for chemical residues.

The benefits of progressing option 2 outweigh any associated costs.

Communication and Consultation Strategy

8. Communication

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

FSANZ publishes the details of proposed changes and subsequent reports on its website (www.foodstandards.gov.au), notifies the community of the period of public consultation through newspaper advertisements, and issues media releases drawing attention to proposed Code amendments. Once the Code has been amended, FSANZ incorporates the changes in the website version of the Code and, through its email and telephone information service, responds to community enquiries.

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

9. Consultation

Public comment was sought to assist in finalising the assessment of the changes to the Code proposed in the Assessment Report. The changes proposed at Assessment are provided at **Attachment 1B** to this Report. Comments were invited on, but not limited to, any impacts (costs/benefits) of the proposed variations, in particular the likely impacts on importation of food if specific variations are advanced; any public health and safety considerations associated with the proposed changes; and any other affected parties to this Proposal.

Submissions were received from the Australian Food and Grocery Council (AFGC), Douglas Consulting Pty Limited, the Department of Health Victoria, the Food and Beverage Importers Association (FBIA), the United States Northwest Horticultural Council (NHC), the Queensland Government, and Unilever Australasia (Unilever).

Submissions from the AFGC, Department of Health Victoria, FBIA, the Queensland Government and Unilever support approving the proposed draft variations.

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

9.1 Issues raised in submissions

The Department of Health Victoria recommended that further consideration be given to the location of sulphur dioxide limits in the Code and supported omitting Schedule 3 to Standard 1.4.2. Douglas Consulting specifically supported relocating sulphur dioxide limits from Standard 1.3.1 to Standard 1.4.2 and omitting Schedule 3 to Standard 1.4.2. The AFGC raised concern that the deltamethrin MRL for tea may present issues for industry and requested that FSANZ consider potential trade implications. Unilever supported the proposed deltamethrin, fenpropathrin and glyphosate MRLs for tea and confirmed the information provided earlier in regard to the regulatory status and importance of these chemicals in pest management for the economic production of tea internationally. Queensland raised some concerns in relation to some commodity descriptors for proposed MRLs. The FBIA endorsed the proposed MRLs for cherries, stone fruits and tea that align with Codex and other standards in recognition of residues that may occur in imported foods.

The NHC specifically supported the proposed cherry and stone fruit MRLs and requested that FSANZ consider cherry MRLs for certain chemicals in future assessments to minimise potential trade disruption.

9.1.1 Sulphur dioxide limits in the Code

The Department of Health Victoria recommended that further consideration be given to the proposed relocation of sulphur dioxide limits from Standard 1.3.1 to Standard 1.4.2 on the basis that sulphur dioxide in food is appropriately, and legally, considered to be a food additive rather than an agricultural chemical residue by consumers and enforcement agencies.

The submission noted that there is a mandatory declaration requirement for sulphur dioxide and for this reason consumers and laboratories will logically refer to, or be directed to Standard 1.3.1 to determine the foods in which sulphur dioxide may occur and at what levels.

The Department would prefer that the sulphur dioxide limits remain in Standard 1.3.1 and suggested they could be flagged as 'Australia only'. Alternatively, the submission noted that the limits could be relocated to Standard 1.4.2 and cross referenced in Standard 1.3.1.

The submission suggested that in future, where a chemical is defined as a food additive in the Code, the APVMA could consider precluding the sale of food from permissions for chemical usage in trials where the volumes of food will be very small.

9.1.1.1 FSANZ evaluation

Limits for sulphur dioxide residues that may occur in food following the registered or permitted agricultural use of the chemical have previously been gazetted in Standard 1.3.1 – Food Additives. FSANZ consulted on relocating these limits to Standard 1.4.2 – Maximum Residue Limits in this Proposal.

While sulphur dioxide is a food additive, it is also a recognised agricultural chemical. The APVMA has issued a number of permits for its use in various agricultural situations. FSANZ considers that limits for any residues that may occur in food following agricultural use of sulphur dioxide are more appropriately included in Standard 1.4.2 than Standard 1.3.1. This is on the basis that Standard 1.4.2 lists the maximum permissible limits for residues of agricultural and veterinary chemicals in food and this Standard applies in Australia only.

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.

Standard 1.3.1 is a joint Standard. Including limits in a joint Standard for residues that may occur in food as a result of agricultural use of a chemical may have unintended repercussions for New Zealand. As an example, FSANZ understands that the gazettal of the most recent entry led to difficulties concerning the recognition of subsequent changes to the Code in New Zealand legislation.

Further, FSANZ and the APVMA anticipate legislative change in relation to the process of setting MRLs and having them recognised in food legislation in Australia; this change may enable the APVMA to gazette MRL variations in Standard 1.4.2.

The aim is to minimise the time delay between the approval for use of an agricultural or veterinary chemical product by the APVMA and the inclusion of the appropriate MRLs in the Code. Relocating the sulphur dioxide limits to Standard 1.4.2 consistent with other limits for agricultural or veterinary chemical residues in food may assist in preparations for a smooth transition ahead of much anticipated reform to arrangements for setting MRLs.

For these reasons, FSANZ decided to relocate the limits relating to residues that may occur in food following the agricultural use sulphur dioxide from Standard 1.3.1 to Standard 1.4.2 as proposed at Assessment. These are the limits of 10 mg/kg for residues of sulphur dioxide in blueberries, grapes and longans. FSANZ recognises that a cross reference may be of assistance to Code users from all sectors. FSANZ amended the drafting to include a cross reference to Standard 1.4.2 in Standard 1.3.1. The approved variations to the Code are at **Attachment 1A**.

FSANZ has referred the comments in regard to regulatory decisions the APVMA may make in relation to permits for agricultural use of approved food additives in low food volume situations to the APVMA for consideration.

9.1.2 Consideration of a deltamethrin MRL for tea, green, black

The AFGC supports the work of the Food and Agriculture Organisation Inter-Governmental Group on Tea (FAO IGG on Tea) and the importance of a global approach to the management of pesticide use on tea. This work aims to ensure that tea is safe and produced and traded in a compliant manner internationally and to facilitate improved pest management.

The AFGC noted that the proposed deltamethrin MRL of 5 mg/kg for tea, while consistent with Codex, is substantially below the Chinese, Indonesian and Japanese limits of 10 mg/kg. The AFGC raised concern that that this may be an issue for industry and requested that FSANZ consider the global trade implications and recommendations of the FAO IGG on Tea.

The AFGC noted that deltamethrin is an important pest management agent for the economic cultivation of tea and that consideration must be given not only to Australian use, but also to requirements for international trade.

9.1.2.1 FSANZ evaluation

FSANZ consulted on including an MRL of 5 mg/kg for deltamethrin residues that may occur in tea in the Code. FSANZ noted that the corresponding Codex MRL is 5 mg/kg and the European Union MRL is also 5 mg/kg.

At Assessment, FSANZ requested comment on any possible ramifications for imported foods of approving the proposed MRLs. No specific data was provided concerning any adverse impacts. Following WTO Notification, member nations raised no specific trade impact issues in regard to the proposed variations. However, if subsequent impacts are identified then a variation to the Code may be considered in future.

The proposed MRL was requested by Unilever based on the Tea Global Plant Protection Initiative principle of progressing toward ensuring that tea is produced and traded in a compliant manner across international boundaries; noting that deltamethrin is legitimately used in tea production internationally and residues may occur in imported tea.

Deltamethrin is used to control insect pests in tea production in several countries and residues may occur in imported tea.

The MRL of 5 mg/kg would harmonise with applicable standards in other tea importing countries. FSANZ acknowledges that higher limits may apply in some producer countries and that this may present potential trade implications. Regulatory approaches to setting MRLs may differ internationally, this may also account for some differences in MRLs. However, FSANZ notes that no submitter requested an alternative limit for deltamethrin residues in tea or provided any specific information indicating that an MRL harmonised with the Chinese, Indonesian and Japanese limits or another limit may be required.

The Unilever submission supports the inclusion in the Code of the proposed deltamethrin MRL of 5 mg/kg for tea harmonised with European Union MRL and Codex MRL as requested. The FBIA submission specifically supports the proposed MRLs for tea. Unilever confirmed the information provided to FSANZ earlier in regard to the regulatory status and importance of this chemical in pest management for the economic production of tea internationally. Unilever has kept FSANZ apprised of the tea trade's concerns with issues regarding plant protection products and its participation with the FBIA as members of the AFGC Tea Industry Forum in the FAO IGG on Tea supported Global Pesticide Initiative in Tea.

MRLs in the APVMA *MRL Standard* reflect residues that may occur in foods following the registered or permitted use of chemical products in food production in Australia whereas MRLs in the Code relate to residues that may occur in food available in Australia. FSANZ notes that deltamethrin is not registered or permitted for use in tea production in Australia. There is no MRL listed in the *MRL Standard* as deltamethrin residues are not expected to occur in tea produced in Australia.

FSANZ decided to include an MRL of 5 mg/kg for deltamethrin residues in 'Tea, green, black' in the Code as proposed at Assessment. This MRL may be reassessed in future on the basis of information indicating an alternative limit may be required. The dietary exposure estimate and further detail is provided at **Attachment 2B**.

9.1.3 Commodity descriptors

The Queensland Government submission notes that forchlorfenuron MRLs of T*0.01 mg/kg were proposed for both 'Plums (including prunes)' and 'Prunes' and that the second appears superfluous.

The submission also noted that methidathion MRLs of T*0.01 mg/kg were proposed for both 'Date' and 'Dates, dried or dried and candied' and queries whether the first entry should be 'Date(s) fresh'.

9.1.3.1 FSANZ evaluation

FSANZ consulted on including forchlorfenuron MRLs of T*0.01 mg/kg for both 'Plums (including prunes)' and 'Prunes' and methidathion MRLs of T*0.01 mg/kg for both 'Date' and 'Dates, dried or dried and candied' in the Code. These MRLs were requested by the APVMA.

FSANZ and the APVMA agree with Queensland that the MRL for prunes may be superfluous. FSANZ raised a number of commodity descriptor matters, including this issue and a query in regard to the MRLs for dates, with the APVMA during the assessment stage of this Proposal.

Subclause 4(2) of Standard 1.4.2 provides that unless a separate MRL is specified for a processed food, the MRL applies to that food whether raw or processed.

FSANZ considered not progressing the 'Prunes' forchlorfenuron MRL on the basis that it may not be required given that a 'Plums (including prunes)' MRL at the same level was also requested for forchlorfenuron. Similarly, FSANZ also queried whether the methidathion 'Dates, dried or dried and candied' MRL was required given that a 'Date' MRL at the same level was also requested for methidathion. The APVMA advised that it plans to initiate a process to comprehensively rationalise a number of identified commodity name issues across the Standard. The APVMA suggested that FSANZ progress the requested MRLs for consistency in the interim.

The commodity descriptor 'Date' is consistent with the *MRL Standard* and the Codex classification of foods and animal feeds. FSANZ aims to maintain commodity descriptors consistent with the Codex classifications in the Code unless terminology specific to Australian conditions is appropriate. FSANZ considers that the commodity descriptor 'Date' is likely to be understood to include fresh fruit. 'Date' is listed in Schedule 4 to Standard 1.4.2 under 'Tropical and sub-tropical fruit - edible peel'; the entry states, in part, that the whole fruit may be consumed in a succulent or processed form.

FSANZ decided to include both forchlorfenuron MRLs of T*0.01 mg/kg for 'Plums (including prunes)' and 'Prunes' and both methidathion MRLs of T*0.01 mg/kg for 'Date' and 'Dates, dried or dried and candied' in the Code. While certain MRLs may be superfluous, including them is consistent with the *MRL Standard* and may guard against uncertainty for producers and compliance agencies.

9.1.4 Various MRLs requested for cherries

The NHC requested that FSANZ consider cherry MRLs for buprofezin, fenbuconazole, lambda-cyhalothrin and tebuconazole in future assessments.

The NHC made this request on the basis that in 2009 cherry shipments to Australia doubled from the previous year, the estimated value was $US7.88 million and the additional MRLs will assist growers in providing high quality fruit to the Australian market with the least trade disruption.

9.1.4.1 FSANZ evaluation

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

FSANZ may consider the NHC requests for consideration of certain MRLs for cherries in future. FSANZ is liaising with the NHC in this regard.

9.2 World Trade Organization (WTO)

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 the proposed measure may have a significant effect on trade.

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

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

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

9.3 Codex Alimentarius Commission Standards

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

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 consideration of international standards and trade issues. The assessment gives careful consideration to public health and safety.

Interested parties provided information that specific anomalies between the Code and Codex or other standards may present barriers to trade in certain foods. This Proposal included consideration of limits for acetamiprid, azoxystrobin, deltamethrin, fenarimol, fenhexamid, fenpropathrin, fludioxonil, glyphosate, pyriproxyfen, propiconazole, spirotetramat and thiamethoxam to address these issues. Further detail is provided at **Attachment 2B**. The approved variations to the Code would align limits in the Code with international standards or standards in producer or other importing countries and permit the sale of food containing legitimate residues that do not present health or safety concerns.

The following table lists limits approved in this Proposal where there is a corresponding Codex limit.

Chemical Food	**Approved limit**[†‡] **mg/kg**	**Codex limit** **mg/kg**
Abamectin		
Almonds	T*0.01	*0.01
Azoxystrobin		
Cranberry	0.5	0.5
Horseradish	T3	Root and tuber vegetables 1
Radish	0.3	
Stone fruits	1.5	2
Bentazone		
Podded pea (young pods) (snow and sugar snap)	T0.05	Garden pea (young pods) 0.2
Clethodim		
Beans [except broad bean and soya bean]	*0.1	Beans, except broad bean and soya bean *0.5

Chemical Food	Approved limit[†‡] mg/kg	Codex limit mg/kg
Deltamethrin Tea, green, black	5	5
Fenarimol Cherries	1	1
Fenhexamid Stone fruits [except plums]	10	Cherries 7
Fenpropathrin Tea, green, black	2	2
Fludioxonil Broccoli Stone fruits	T0.7 5	0.7 5
Pirimicarb Sweet corn (corn-on-the-cob)	T0.1	Sweet corn (kernels) 0.05
Propiconazole Cranberry	0.3	0.3
Spirotetramat Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas [except Brussels sprouts] Brussels sprouts Edible offal (mammalian) Meat (mammalian) Milks Stone fruits	7 1 0.05 *0.01 *0.005 4.5	Cabbages, Head 2 Flowerhead brassicas 1 0.03 Meat (from mammals other than marine mammals) *0.01 *0.005 3

[†] Note that a 'T' indicates that the limit is temporary.
[‡] An asterisk indicates that the limit is at or about the limit of analytical quantification.

9.4 New Zealand Standards

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

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

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

The following table lists the MRLs approved in this Proposal where there is a corresponding limit in the New Zealand MRL Standards.

Chemical Food	Approved MRL[†] mg/kg	NZ MRL[‡] mg/kg
Clethodim Beans [except broad bean and soya bean] Rhubarb	T0.5 0.1	Legume vegetables 1 Stem vegetables 1
Cyanazine Podded pea (young pods) (snow and sugar snap)	0.05	Peas 0.02
Diquat Vegetables [except beans; broad bean; onion, bulb; peas; potato; pulses; sugar beet]	*0.05	Vegetables (except beans onions and peas) *0.05
Pirimicarb Chervil Mizuna Rucola (rocket) Sweet (corn corn-on-the-cob)	 T20 T20 T20 T0.1	 Leafy vegetables 1 Fruiting vegetables 1
Thiamethoxam Fruiting vegetables, other than cucurbits	T0.05	Sweetcorn *0.02

[†] Note that a 'T' indicates that the limit is temporary.
[‡] An asterisk indicates that the limit is at or about the limit of analytical quantification.

9.5 Imported Foods

Internationally, countries set MRLs according to 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.

FSANZ is committed to ensuring that the implications of MRL variations are considered. Under the current process for considering variations to the Code, FSANZ encourages submissions including specific data demonstrating a need for certain MRLs to be varied. FSANZ will consider amending proposed MRL variations to continue to allow the sale of safe food where such MRLs are supported by adequate data or information demonstrating that the residues are legitimate and likely to occur. The assessment will consider dietary exposure in the context of the Australian diet.

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. No comments were received in relation to these variations. The approved and proposed variations to the Code are at **Attachments 1A** and **1B** and the recommended changes are outlined in **Attachments 2A** and **2B**.

Chemical Food
Cymiazole Cattle fat Cattle kidney Cattle liver Cattle meat
Bupirimate Peppers

Chemical Food
Fluorine (inorganic salts)
Cereal grains
Dried fruits
Grapes
Peanut
Tree nuts
Wheat germ

9.6 Chemical groups

Standard 1.4.2 provides for certain restrictions on residues of chemicals in the same group in food. Chemical groups are listed in Schedule 3 to the Standard. Chemicals with similar structure or modes of action are grouped together. The intent of these requirements is to limit residues in food of similar chemicals.

FSANZ proposed omitting subclause 4(3) and Schedule 3 from Standard 1.4.2. The proposed draft variations to the Code are at **Attachments 1A** and **1B**. Further detail is provided at **Attachments 2A** and **2B**. FSANZ considers that these provisions may not be required for the following reasons:

- The Standard already limits chemical residues in food. The risk analysis includes an assessment of dietary exposure to chemical residues. There is negligible public health protection basis for further restricting residues of chemicals in the same group in food.

- MRLs relate to contemporary use of chemical products and are not health limits. FSANZ understands that contemporary GAP ensures that chemicals in different groups are rotated to manage resistance issues and that as such, residues of chemicals in the same group are unlikely to occur in food.

If it is considered necessary to restrict residues of chemicals in a certain group in food, this can be assessed in accordance with risk analysis principles and, where appropriate, provided for in the Code.

Submitters supported omitting the provisions pertaining to chemical groups. FSANZ has approved the deletion of the chemical group provisions.

9.7 Sulphur dioxide residue limits

9.7.1 Proposed temporary MRL for strawberries

FSANZ approved including a temporary MRL for sulphur dioxide residues in strawberries of T30 mg/kg in the Code as recommended by the APVMA.

The APVMA advised that the MRL was established to facilitate a small scale research permit current until June 2012. The permit allows foliar pre-harvest treatment of a maximum of 200 strawberry plants for control of botrytis rot. The MRL is based on dip retention data rather than residue data from application according to the proposed use pattern. This is considered to be very conservative and to overestimate the likely residue from foliar use. The data estimated a maximum residue of 12 mg/kg and a very conservative MRL was proposed. Generation of additional residue data is required to allow refinement of the MRL if the applicant seeks to renew the permit.

FSANZ understands that it is unlikely that significant quantities of fruit will be available to consumers. The permit does not preclude sale of the fruit for human consumption however, and as such an MRL is required.

FSANZ aims to ensure that legitimate residues in food do not risk public health and safety and that the sale of food containing such residues is permitted. FSANZ recognises that sulphite exposure is an issue for sensitive consumers. Standard 1.2.3 – Mandatory Warning and Advisory Statements and Declarations provides for sulphites in concentrations of 10 mg/kg or more in food to be declared for consumer information.

FSANZ considers that the risk of illness in consumers who may be sensitive to residues is unlikely to increase following the approved inclusion in the Code of a temporary MRL for sulphur dioxide residues in strawberries of T30 mg/kg.

9.7.2 Relocation of limits from Standard 1.3.1 to Standard 1.4.2

FSANZ approved relocating the limits for residues of sulphur dioxide in blueberries, grapes and longans from Standard 1.3.1 to Standard 1.4.2.

The Department of Health Victoria provided comment on this issue. This is discussed in section 9.1.1 of this Report.

Conclusion

10. Conclusion and Decision

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

Decision

To approve the amended draft variations to Standards 1.3.1 – Food Additives and 1.4.2 – Maximum Residue Limits.

10.1 Reasons for Decision

FSANZ approved the amended variations to Standards 1.3.1 and 1.4.2 for the following reasons:

- MRLs serve to protect public health and safety by minimising residues in food consistent with the effective control of pests and diseases.
- Dietary exposure assessments indicate that the variations do not present any public health and safety concerns.
- This approach ensures openness and transparency in relation to the residues that could reasonably occur in food.
- The variations will benefit the community by maintaining public health and safety while permitting the legal sale of food with legitimate residues of agricultural and veterinary chemicals used to control pests and diseases and improve agricultural productivity.

- The APVMA has assessed appropriate residue, animal transfer, processing and metabolism studies, in accordance with *The Manual of Requirements and Guidelines – MORAG – for Agricultural and Veterinary Chemicals 1 July 2005* to support the use of chemicals on commodities as outlined in this Proposal.

- The OCSEH has undertaken a toxicological assessment of each chemical and has established an ADI and, where appropriate, an ARfD.

- FSANZ has undertaken a preliminary regulation impact assessment and concluded that the variations are necessary, cost-effective and beneficial.

- The variations remove inconsistencies between agricultural and food standards and provide certainty and consistency for producers, importers and Australian, State and Territory compliance agencies.

- The changes are consistent with the FSANZ Act section 18 objectives.

11. Implementation and Review

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

- State and Territory residue monitoring programs

- Australian Government programs such as the National Residue Survey

- dietary exposure studies such as the Australian Total Diet Study.

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

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

ATTACHMENTS

1A. Draft variations to the *Australia New Zealand Food Standards Code* (at Approval)
1B. Draft variations to the *Australia New Zealand Food Standards Code* (at Assessment)
2A. Explanatory statement of variations to Standards 1.3.1 and 1.4.2 (at Approval)
2B. Summary of approved MRLs and technical amendments in Proposal M1005
3. Summary of Submissions

Attachment 1A

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

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

To commence: on gazettal

[1] ***Standard 1.3.1*** *of the Australia New Zealand Food Standards Code is varied by –*

[1.1] *omitting from* Schedule 1*, under item* 4.1 Unprocessed fruits and vegetables –

blueberries				
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	10	mg/kg	
grapes packed with permeable envelopes				
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	10	mg/kg	
longan				
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	10	mg/kg	edible aril only, that is, the edible portion of the fruit

[1.2] *inserting in* Schedule 1*, above item* 4.1.1 Untreated fruits and vegetables –

Permissions for sulphur dioxide when used as an agricultural chemical are contained in Standard 1.4.2

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

[2.1] *omitting from the* Purpose –

Schedule 3 groups certain agricultural or veterinary chemicals according to their chemical groups.

[2.2] *omitting subclause 4(3) and the* Editorial note *following that subclause, substituting –*

(3) Deleted.

[2.3] *omitting wherever occurring in* Schedule 1 and Schedule 4 *the text in* Column 1 *of the* Table *to this sub-item, substituting the text in* Column 2 –

Table to sub-item 2.3

Column 1 Omit ...	Column 2 Substitute …
CHILLI	CHILI
PLUM (INCLUDING PRUNES)	PLUMS (INCLUDING PRUNES)

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

Cymiazole
Fluorine (inorganic salts)
Sulphur dioxide

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

COLUMN 1	COLUMN 2
ACETAMIPRID	*COMMODITIES OF PLANT ORIGIN*: ACETAMIPRID *COMMODITIES OF ANIMAL ORIGIN*: SUM OF ACETAMIPRID AND N-DEMETHYL ACETAMIPRID ((*E*)-N^1-[(6-CHLORO-3-PYRIDYL)METHYL]-N^2-CYANOACETAMIDINE), EXPRESSED AS ACETAMIPRID

[2.6] *inserting in* Schedule 1 –

FENPROPATHRIN FENPROPATHRIN	
TEA, GREEN, BLACK	2
METALAXYL-M *SEE* METALAXYL	
SULPHUR DIOXIDE SULPHUR DIOXIDE	
BLUEBERRIES	10
LONGAN, EDIBLE ARIL	10
STRAWBERRY	T30
TABLE GRAPES	10
TERBUTHYLAZINE TERBUTHYLAZINE	
EDIBLE OFFAL (MAMMALIAN)	T*0.01
EGGS	T*0.01
MEAT (MAMMALIAN)	T*0.01
MILKS	T*0.01
POULTRY, EDIBLE OFFAL OF	T*0.01
POULTRY MEAT	T*0.01
PULSES	T*0.02
RAPE SEED (CANOLA)	T*0.02

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

CYPERMETHRIN CYPERMETHRIN, SUM OF ISOMERS	
PARSLEY	T1
DIQUAT DIQUAT CATION	
VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	0.05
INDOXACARB SUM OF INDOXACARB AND ITS *R*-ISOMER	
LEAFY VEGETABLES [EXCEPT LETTUCE, HEAD; RUCOLA]	5
LINURON SUM OF LINURON PLUS 3,4-DICHLOROANILINE, EXPRESSED AS LINURON	
HERBS [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	T0.5
KAFFIR LIME LEAVES	T0.5
LEMON BALM	T0.5
LEMON VERBENA	T0.5

METHIDATHION METHIDATHION	
VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	0.1
PIRIMICARB SUM OF PIRIMICARB, DEMETHYL-PIRIMICARB AND THE *N*-FORMYL-(METHYLAMINO) ANALOGUE (DEMETHYLFORMAMIDO-PIRIMICARB), EXPRESSED AS PIRIMICARB	
LEAFY VEGETABLES	T5
VEGETABLES [EXCEPT LEAFY VEGETABLES; LUPIN (DRY); SOYA BEAN (DRY)]	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	
TOMATO	*0.02

[2.8] *inserting in alphabetical order in* Schedule 1, *the foods and associated MRLs for each of the following chemicals –*

ABAMECTIN SUM OF AVERMECTIN B1A, AVERMECTIN B1B AND (Z)-8,9 AVERMECTIN B1A, AND (Z)-8,9 AVERMECTIN B1B	
ALMONDS	T*0.01
BLACKBERRIES	T0.1
CHERVIL	T0.5
CORIANDER (LEAVES, STEM, ROOTS)	T0.5
HERBS	T0.5
LEMON BALM	T0.5
MIZUNA	T0.5
RASPBERRIES, RED, BLACK	T0.1
RUCOLA (ROCKET)	T0.5
ACETAMIPRID *COMMODITIES OF PLANT ORIGIN*: ACETAMIPRID *COMMODITIES OF ANIMAL ORIGIN*: SUM OF ACETAMIPRID AND N-DIMETHYL ACETAMIPRID ((E)-N^1-[(6-CHLORO-3-PYRIDYL)METHYL]-N^2-CYANOACETAMIDINE), EXPRESSED AS ACETAMIPRID	
STONE FRUITS [EXCEPT PLUMS]	1
AMITROLE AMITROLE	
HOPS, DRY	T*0.01
OILSEED	*0.01
PULSES	*0.01

AZOXYSTROBIN AZOXYSTROBIN	
CRANBERRY	0.5
HORSERADISH	T3
STONE FRUITS	1.5
BENTAZONE BENTAZONE	
PODDED PEA (YOUNG PODS) (SNOW AND SUGAR SNAP)	T0.05
BUPROFEZIN BUPROFEZIN	
CHERVIL	T50
CORIANDER (LEAVES, STEM, ROOTS)	T50
HERBS	T50
MIZUNA	T50
RUCOLA (ROCKET)	T50
CARFENTRAZONE-ETHYL CARFENTRAZONE-ETHYL	
HOPS, DRY	T*0.05
CHLORFENAPYR CHLORFENAPYR	
CHERVIL	T5
CORIANDER (LEAVES, STEM, ROOTS)	T5
HERBS	T5
MIZUNA	T5

RUCOLA (ROCKET)	T5

CLOPYRALID CLOPYRALID	
HOPS, DRY	T5

CYANAZINE CYANAZINE	
PODDED PEA (YOUNG PODS) (SNOW AND SUGAR SNAP)	0.05

CYFLUTHRIN CYFLUTHRIN, SUM OF ISOMERS	
LEMON ASPEN	T1

CYPERMETHRIN CYPERMETHRIN, SUM OF ISOMERS	
HERBS	T5
LEMON BALM	T5

DELTAMETHRIN DELTAMETHRIN	
TEA, GREEN, BLACK	5

DIMETHOMORPH SUM OF E AND Z ISOMERS OF DIMETHOMORPH	
BRASSICA LEAFY VEGETABLES	T2

DIQUAT DIQUAT CATION	
HOPS, DRY	T0.2
VEGETABLES [EXCEPT BEANS; BROAD BEAN; ONION, BULB; PEAS; POTATO; PULSES; SUGAR BEET]	*0.05

ETOXAZOLE ETOXAZOLE	
CHERVIL	T1
CORIANDER (LEAVES, STEM, ROOTS)	T1
HERBS	T1
MIZUNA	T1
RUCOLA (ROCKET)	T1

FENARIMOL FENARIMOL	
CHERRIES	1

FENHEXAMID FENHEXAMID	
CHERVIL	T15
CORIANDER (LEAVES, STEM, ROOTS)	T15
HERBS	T15
MIZUNA	T15
RUCOLA (ROCKET)	T15
STONE FRUITS [EXCEPT PLUMS]	10

FLUDIOXONIL *COMMODITIES OF ANIMAL ORIGIN:* SUM OF FLUDIOXONIL AND OXIDISABLE METABOLITES, EXPRESSED AS FLUDIOXONIL *COMMODITIES OF PLANT ORIGIN:* FLUDIOXONIL	
BROCCOLI	T0.7
STONE FRUITS	5

FORCHLORFENURON FORCHLORFENURON	
BLUEBERRIES	T*0.01
MANGO	T*0.01
PLUMS (INCLUDING PRUNES)	T*0.01
PRUNES	T*0.01

GLUFOSINATE AND GLUFOSINATE-AMMONIUM SUM OF GLUFOSINATE-AMMONIUM, N-ACETYL GLUFOSINATE AND 3-[HYDROXY(METHYL)-PHOSPHINOYL] PROPIONIC ACID, EXPRESSED AS GLUFOSINATE (FREE ACID)	
HOPS, DRY	T0.2

GLYPHOSATE SUM OF GLYPHOSATE AND AMINOMETHYLPHOSPHONIC ACID (AMPA) METABOLITE, EXPRESSED AS GLYPHOSATE	
TEA, GREEN, BLACK	2

INDOXACARB SUM OF INDOXACARB AND ITS *R*-ISOMER	
ASPARAGUS	T1
CHERRIES	T2
CHERVIL	T10
LEAFY VEGETABLES [EXCEPT CHERVIL; LETTUCE, HEAD; MIZUNA; RUCOLA]	5
LEMON BALM	T10
MIZUNA	T10

IOXYNIL IOXYNIL	
ONION, WELSH	T3

IPRODIONE IPRODIONE	
CELERIAC	T1

ISOXABEN ISOXABEN	
HOPS, DRY	T*0.01

LINURON SUM OF LINURON PLUS 3,4-DICHLOROANILINE, EXPRESSED AS LINURON	
CHERVIL	T1
CORIANDER (LEAVES, STEM, ROOTS)	T1
HERBS	T1
LEMON VERBENA (DRY LEAVES)	T1

MIZUNA	T1
RUCOLA (ROCKET)	T1

METALAXYL METALAXYL	
DILL	T0.3

METHIDATHION METHIDATHION	
DATE	T*0.01
DATES, DRIED OR DRIED AND CANDIED	T*0.01
VEGETABLES [EXCEPT GARLIC; LETTUCE, HEAD; LETTUCE, LEAF; ONION, BULB; ROOT AND TUBER VEGETABLES]	0.1

METOLACHLOR METOLACHLOR	
CELERY	T0.05
CHARD (SILVER BEET)	T*0.01
ONION, WELSH	*0.01
PULSES [EXCEPT SOYA BEAN (DRY)]	T*0.05
SHALLOT	*0.01
SPINACH	T*0.01
SPRING ONION	*0.01

MYCLOBUTANIL MYCLOBUTANIL	
CHERVIL	T2
CORIANDER (LEAVES, STEM, ROOTS)	T2
HERBS	T2
MIZUNA	T2
RUCOLA (ROCKET)	T2

PENDIMETHALIN PENDIMETHALIN	
HOPS, DRY	T*0.05

PIRIMICARB SUM OF PIRIMICARB, DEMETHYL-PIRIMICARB AND THE *N*-FORMYL-(METHYLAMINO) ANALOGUE (DEMETHYLFORMAMIDO-PIRIMICARB), EXPRESSED AS PIRIMICARB	
CHERVIL	T20
CORIANDER (LEAVES, STEM, ROOTS)	T20
HERBS	T20
LEAFY VEGETABLES [EXCEPT CHERVIL; MIZUNA; RUCOLA]	T5
LEMON BALM	T20
MIZUNA	T20
RUCOLA (ROCKET)	T20
SWEET CORN (CORN-ON-THE-COB)	T0.1
VEGETABLES [EXCEPT LEAFY VEGETABLES; LUPIN (DRY); SOYA BEAN (DRY); SWEET CORN (CORN-ON-THE-COB)]	1

PROPICONAZOLE PROPICONAZOLE	
CHERVIL	T10
CORIANDER (LEAVES, STEM, ROOTS)	T10
CRANBERRY	0.3
HERBS	T10
LEMON BALM	T10
MIZUNA	T10
RADISH	T0.2
RUCOLA (ROCKET)	T10

PROSULFOCARB PROSULFOCARB	
PULSES	T*0.01

PYRIMETHANIL PYRIMETHANIL	
PODDED PEA (YOUNG PODS) (SNOW AND SUGAR SNAP)	T2

PYRIPROXYFEN PYRIPROXYFEN	
HERBS	T5
STONE FRUITS	1

QUINOXYFEN QUINOXYFEN	
CHERVIL	T5
CORIANDER (LEAVES, STEM, ROOTS)	T5
HERBS	T5
MIZUNA	T5
RUCOLA (ROCKET)	T5

SPINOSAD SUM OF SPINOSYN A AND SPINOSYN D	
ONION, WELSH	0.3
SHALLOT	0.3
SPRING ONION	0.3

SPIROTETRAMAT SUM OF SPIROTETRAMAT, AND CIS-3-(2,5-DIMETHYLPHENYL)-4-HYDROXY-8-METHOXY-1-AZASPIRO[4.5]DEC-3-EN-2-ONE, EXPRESSED AS SPIROTETRAMAT	
STONE FRUITS	4.5

TEBUCONAZOLE TEBUCONAZOLE	
CHERVIL	T0.5
CORIANDER (LEAVES, STEM, ROOTS)	T0.5
HERBS	T0.5

LEMON BALM	T0.5
MIZUNA	T0.5
RUCOLA (ROCKET)	T0.5
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	
BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGES, FLOWERHEAD BRASSICAS	T0.5
BRASSICA LEAFY VEGETABLES	T2
FRUITING VEGETABLES, OTHER THAN CUCURBITS	T0.05
LEAFY VEGETABLES	T2
STONE FRUITS	0.5
TRIADIMENOL TRIADIMENOL *SEE ALSO* TRIADIMEFON	
LEMON GRASS	T*0.05

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

AZOXYSTROBIN AZOXYSTROBIN	
RADISH	0.3
BUPIRIMATE BUPIRIMATE	
PEPPERS	0.7
CYPERMETHRIN CYPERMETHRIN, SUM OF ISOMERS	
CORIANDER (LEAVES, STEM, ROOTS)	T5
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	
BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGES, FLOWERHEAD BRASSICAS	5
GLYPHOSATE SUM OF GLYPHOSATE AND AMINOMETHYLPHOSPHONIC ACID (AMPA) METABOLITE, EXPRESSED AS GLYPHOSATE	
SORGHUM	15
IOXYNIL IOXYNIL	
SHALLOT	T3
LINURON SUM OF LINURON PLUS 3,4-DICHLOROANILINE, EXPRESSED AS LINURON	
LEMON GRASS	T1
PROPICONAZOLE PROPICONAZOLE	
BLUEBERRIES	2
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	
BEANS [EXCEPT BROAD BEAN AND SOYA BEAN]	T0.5
RHUBARB	0.1
SPIROTETRAMAT SUM OF SPIROTETRAMAT, AND CIS-3-(2,5-DIMETHYLPHENYL)-4-HYDROXY-8-METHOXY-1-AZASPIRO[4.5]DEC-3-EN-2-ONE, EXPRESSED AS SPIROTETRAMAT	
BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGES, FLOWERHEAD BRASSICAS [EXCEPT BRUSSELS SPROUTS]	7
BRUSSELS SPROUTS	1
EDIBLE OFFAL (MAMMALIAN)	0.05
MEAT (MAMMALIAN)	*0.01
MILKS	*0.005

[2.10] *omitting* Schedule 3, *substituting* –

SCHEDULE 3 – RESERVED

[2.11] *omitting from the entry* Commodities *under the heading* Herbs *in* Schedule 4 –

Mizuna;

[2.12] *inserting in alphabetical order in the entry* Portion of the commodity to which the MRL applies (and which is analysed) *under the heading* Tropical and sub-tropical fruit – inedible peel *in* Schedule 4 –

Longan, edible aril: edible portion of the fruit.

[2.13] *inserting in alphabetical order in the entry* Commodities *under the heading* Leafy Vegetables (including brassica leafy vegetables) *in* Schedule 4 –

Mizuna;

[2.14] *omitting from the entry* Commodities *under the heading* Legume Vegetables *in* Schedule 4 –

Podded pea (young pods) includes sugar pea (young pods) and snow pea.

substituting –

Podded pea (young pods) includes sugar snap pea (young pods) and snow pea.

[2.15] *updating the* Table of Provisions t*o reflect these variations*

Attachment 1B

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

Subsection 87(8) of the FSANZ Act provides that standards or variations to standards are legislative instruments, but are not subject to disallowance or sunsetting

To commence: on gazettal

[1] ***Standard 1.3.1*** *of the Australia New Zealand Food Standards Code is varied by –*

[1.1] *omitting from* Schedule 1*, under item* 4.1 Unprocessed fruits and vegetables –

blueberries				
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	10	mg/kg	
grapes packed with permeable envelopes				
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	10	mg/kg	
longan				
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	10	mg/kg	edible aril only, that is, the edible portion of the fruit

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

[2.1] *omitting from the* Purpose –

Schedule 3 groups certain agricultural or veterinary chemicals according to their chemical groups.

[2.2] *omitting subclause 4(3) and the Editorial note following that subclause, substituting –*

(3) Deleted.

[2.3] *omitting wherever occurring in* Schedule 1 and Schedule 4 *the text in* Column 1 *of the Table to this sub-item, substituting the text in* Column 2.

Table to sub-item 2.3

Column 1 **Omit ...**	**Column 2** **Substitute …**
CHILLI	CHILI
PLUM (INCLUDING PRUNES)	PLUMS (INCLUDING PRUNES)

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

Cymiazole
Fluorine (inorganic salts)
Sulphur dioxide

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

COLUMN 1	**COLUMN 2**
ACETAMIPRID	*COMMODITIES OF PLANT ORIGIN*: ACETAMIPRID *COMMODITIES OF ANIMAL ORIGIN*: SUM OF ACETAMIPRID AND N-DEMETHYL ACETAMIPRID ((*E*)-N^1-[(6-CHLORO-3-PYRIDYL)METHYL]-N^2-CYANOACETAMIDINE), EXPRESSED AS ACETAMIPRID

[2.6] *inserting in* Schedule 1 –

FENPROPATHRIN FENPROPATHRIN	
TEA, GREEN, BLACK	2
METALAXYL-M *SEE* METALAXYL	
SULPHUR DIOXIDE SULPHUR DIOXIDE	
BLUEBERRIES	10
LONGAN, EDIBLE ARIL	10
STRAWBERRY	T30
TABLE GRAPES	10
TERBUTHYLAZINE TERBUTHYLAZINE	
EDIBLE OFFAL (MAMMALIAN)	T*0.01
EGGS	T*0.01
MEAT (MAMMALIAN)	T*0.01
MILKS	T*0.01
POULTRY, EDIBLE OFFAL OF	T*0.01
POULTRY MEAT	T*0.01
PULSES	T*0.02
RAPE SEED (CANOLA)	T*0.02

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

CYPERMETHRIN CYPERMETHRIN, SUM OF ISOMERS	
PARSLEY	T1
DIQUAT DIQUAT CATION	
VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	0.05

INDOXACARB SUM OF INDOXACARB AND ITS *R*-ISOMER	
LEAFY VEGETABLES [EXCEPT LETTUCE, HEAD; RUCOLA]	5
LINURON SUM OF LINURON PLUS 3,4-DICHLOROANILINE, EXPRESSED AS LINURON	
HERBS [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	T0.5
KAFFIR LIME LEAVES	T0.5

LEMON BALM	T0.5
LEMON VERBENA	T0.5

METHIDATHION METHIDATHION	
VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	0.1

PIRIMICARB SUM OF PIRIMICARB, DEMETHYL-PIRIMICARB AND THE *N*-FORMYL-(METHYLAMINO) ANALOGUE (DEMETHYLFORMAMIDO-PIRIMICARB), EXPRESSED AS PIRIMICARB	
LEAFY VEGETABLES	T5
VEGETABLES [EXCEPT LEAFY VEGETABLES; LUPIN (DRY); SOYA BEAN (DRY)]	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	
TOMATO	*0.02

[2.8] *inserting in alphabetical order in* Schedule 1, *the foods and associated MRLs for each of the following chemicals –*

ABAMECTIN SUM OF AVERMECTIN B1A, AVERMECTIN B1B AND (Z)-8,9 AVERMECTIN B1A, AND (Z)-8,9 AVERMECTIN B1B	
ALMONDS	T*0.01
BLACKBERRIES	T0.1
CHERVIL	T0.5
CORIANDER (LEAVES, STEM, ROOTS)	T0.5
HERBS	T0.5
LEMON BALM	T0.5
MIZUNA	T0.5
RASPBERRIES, RED, BLACK	T0.1
RUCOLA (ROCKET)	T0.5

ACETAMIPRID *COMMODITIES OF PLANT ORIGIN*: ACETAMIPRID *COMMODITIES OF ANIMAL ORIGIN*: SUM OF ACETAMIPRID AND N-DIMETHYL ACETAMIPRID ((E)-N^1-[(6-CHLORO-3-PYRIDYL)METHYL]-N^2-CYANOACETAMIDINE), EXPRESSED AS ACETAMIPRID	
STONE FRUITS [EXCEPT PLUMS]	1

AMITROLE AMITROLE	
HOPS, DRY	T*0.01
OILSEED	*0.01
PULSES	*0.01

AZOXYSTROBIN AZOXYSTROBIN	
CRANBERRY	0.5
HORSERADISH	T3
STONE FRUITS	1.5

BENTAZONE BENTAZONE	
PODDED PEA (YOUNG PODS) (SNOW AND SUGAR SNAP)	T0.05

BUPROFEZIN BUPROFEZIN	
CHERVIL	T50
CORIANDER (LEAVES, STEM, ROOTS)	T50
HERBS	T50
MIZUNA	T50
RUCOLA (ROCKET)	T50

CARFENTRAZONE-ETHYL CARFENTRAZONE-ETHYL	
HOPS, DRY	T*0.05

CHLORFENAPYR CHLORFENAPYR	
CHERVIL	T5
CORIANDER (LEAVES, STEM, ROOTS)	T5
HERBS	T5
MIZUNA	T5
RUCOLA (ROCKET)	T5

CLOPYRALID CLOPYRALID	
HOPS, DRY	T5

CYANAZINE CYANAZINE	
PODDED PEA (YOUNG PODS) (SNOW AND SUGAR SNAP)	0.05

CYFLUTHRIN CYFLUTHRIN, SUM OF ISOMERS	
LEMON ASPEN	T1

CYPERMETHRIN CYPERMETHRIN, SUM OF ISOMERS	
HERBS	T5
LEMON BALM	T5

DELTAMETHRIN DELTAMETHRIN	
TEA, GREEN, BLACK	5

DIMETHOMORPH SUM OF E AND Z ISOMERS OF DIMETHOMORPH	
BRASSICA LEAFY VEGETABLES	T2

DIQUAT DIQUAT CATION	
HOPS, DRY	T0.2
VEGETABLES [EXCEPT BEANS; BROAD BEAN; ONION, BULB; PEAS; POTATO; PULSES; SUGAR BEET]	*0.05

ETOXAZOLE ETOXAZOLE	
CHERVIL	T1
CORIANDER (LEAVES, STEM, ROOTS)	T1
HERBS	T1
MIZUNA	T1
RUCOLA (ROCKET)	T1

FENARIMOL FENARIMOL	
CHERRIES	1

FENHEXAMID FENHEXAMID	
CHERVIL	T15
CORIANDER (LEAVES, STEM, ROOTS)	T15
HERBS	T15
MIZUNA	T15
RUCOLA (ROCKET)	T15
STONE FRUITS [EXCEPT PLUMS]	10

FLUDIOXONIL *COMMODITIES OF ANIMAL ORIGIN:* SUM OF FLUDIOXONIL AND OXIDISABLE METABOLITES, EXPRESSED AS FLUDIOXONIL *COMMODITIES OF PLANT ORIGIN:* FLUDIOXONIL	
BROCCOLI	T0.7
STONE FRUITS	5

FORCHLORFENURON FORCHLORFENURON	
BLUEBERRIES	T*0.01
MANGO	T*0.01
PLUMS (INCLUDING PRUNES)	T*0.01
PRUNES	T*0.01

GLUFOSINATE AND GLUFOSINATE-AMMONIUM SUM OF GLUFOSINATE-AMMONIUM, N-ACETYL GLUFOSINATE AND 3-[HYDROXY(METHYL)-PHOSPHINOYL] PROPIONIC ACID, EXPRESSED AS GLUFOSINATE (FREE ACID)	
HOPS, DRY	T0.2

GLYPHOSATE SUM OF GLYPHOSATE AND AMINOMETHYLPHOSPHONIC ACID (AMPA) METABOLITE, EXPRESSED AS GLYPHOSATE	
TEA, GREEN, BLACK	2

INDOXACARB SUM OF INDOXACARB AND ITS *R*-ISOMER	
ASPARAGUS	T1
CHERRIES	T2
CHERVIL	T10
LEAFY VEGETABLES [EXCEPT CHERVIL; LETTUCE, HEAD; MIZUNA; RUCOLA]	5
LEMON BALM	T10
MIZUNA	T10

IOXYNIL IOXYNIL	
ONION, WELSH	T3

IPRODIONE IPRODIONE	
CELERIAC	T1

ISOXABEN ISOXABEN	
HOPS, DRY	T*0.01

LINURON SUM OF LINURON PLUS 3,4-DICHLOROANILINE, EXPRESSED AS LINURON	
CHERVIL	T1
CORIANDER (LEAVES, STEM, ROOTS)	T1
HERBS	T1
LEMON VERBENA (DRY LEAVES)	T1
MIZUNA	T1
RUCOLA (ROCKET)	T1

METALAXYL METALAXYL	
DILL	T0.3

METHIDATHION METHIDATHION	
DATE	T*0.01

DATES, DRIED OR DRIED AND CANDIED	T*0.01
VEGETABLES [EXCEPT GARLIC; LETTUCE, HEAD; LETTUCE, LEAF; ONION, BULB; ROOT AND TUBER VEGETABLES]	0.1

METOLACHLOR METOLACHLOR	
CELERY	T0.05
CHARD (SILVER BEET)	T*0.01
ONION, WELSH	*0.01
PULSES [EXCEPT SOYA BEAN (DRY)]	T*0.05
SHALLOT	*0.01
SPINACH	T*0.01
SPRING ONION	*0.01

MYCLOBUTANIL MYCLOBUTANIL	
CHERVIL	T2
CORIANDER (LEAVES, STEM, ROOTS)	T2
HERBS	T2
MIZUNA	T2
RUCOLA (ROCKET)	T2

PENDIMETHALIN PENDIMETHALIN	
HOPS, DRY	T*0.05

PIRIMICARB SUM OF PIRIMICARB, DEMETHYL-PIRIMICARB AND THE *N*-FORMYL-(METHYLAMINO) ANALOGUE (DEMETHYLFORMAMIDO-PIRIMICARB), EXPRESSED AS PIRIMICARB	
CHERVIL	T20
CORIANDER (LEAVES, STEM, ROOTS)	T20
HERBS	T20
LEAFY VEGETABLES [EXCEPT CHERVIL; MIZUNA; RUCOLA]	T5
LEMON BALM	T20
MIZUNA	T20
RUCOLA (ROCKET)	T20
SWEET CORN (CORN-ON-THE-COB)	T0.1
VEGETABLES [EXCEPT LEAFY VEGETABLES; LUPIN (DRY); SOYA BEAN (DRY); SWEET CORN (CORN-ON-THE-COB)]	1

PROPICONAZOLE PROPICONAZOLE	
CHERVIL	T10
CORIANDER (LEAVES, STEM, ROOTS)	T10
CRANBERRY	0.3
HERBS	T10
LEMON BALM	T10
MIZUNA	T10
RADISH	T0.2
RUCOLA (ROCKET)	T10

PROSULFOCARB PROSULFOCARB	
PULSES	T*0.01

PYRIMETHANIL PYRIMETHANIL	
PODDED PEA (YOUNG PODS) (SNOW AND SUGAR SNAP)	T2

PYRIPROXYFEN PYRIPROXYFEN	
HERBS	T5
STONE FRUITS	1

QUINOXYFEN QUINOXYFEN	
CHERVIL	T5
CORIANDER (LEAVES, STEM, ROOTS)	T5
HERBS	T5
MIZUNA	T5
RUCOLA (ROCKET)	T5

SPINOSAD SUM OF SPINOSYN A AND SPINOSYN D	
ONION, WELSH	0.3
SHALLOT	0.3
SPRING ONION	0.3

SPIROTETRAMAT SUM OF SPIROTETRAMAT, AND CIS-3-(2,5-DIMETHYLPHENYL)-4-HYDROXY-8-METHOXY-1-AZASPIRO[4.5]DEC-3-EN-2-ONE, EXPRESSED AS SPIROTETRAMAT	
STONE FRUITS	4.5

TEBUCONAZOLE TEBUCONAZOLE	
CHERVIL	T0.5
CORIANDER (LEAVES, STEM, ROOTS)	T0.5
HERBS	T0.5
LEMON BALM	T0.5
MIZUNA	T0.5
RUCOLA (ROCKET)	T0.5

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	
BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGES, FLOWERHEAD BRASSICAS	T0.5
BRASSICA LEAFY VEGETABLES	T2

FRUITING VEGETABLES, OTHER THAN CUCURBITS	T0.05
LEAFY VEGETABLES	T2
STONE FRUITS	0.5

TRIADIMENOL	
TRIADIMENOL *SEE ALSO* TRIADIMEFON	
LEMON GRASS	T*0.05

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

AZOXYSTROBIN AZOXYSTROBIN	
RADISH	0.3
BUPIRIMATE BUPIRIMATE	
PEPPERS	0.7
CYPERMETHRIN CYPERMETHRIN, SUM OF ISOMERS	
CORIANDER (LEAVES, STEM, ROOTS)	T5
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	
BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGES, FLOWERHEAD BRASSICAS	5
GLYPHOSATE SUM OF GLYPHOSATE AND AMINOMETHYLPHOSPHONIC ACID (AMPA) METABOLITE, EXPRESSED AS GLYPHOSATE	
SORGHUM	15
IOXYNIL IOXYNIL	
SHALLOT	T3

LINURON SUM OF LINURON PLUS 3,4-DICHLOROANILINE, EXPRESSED AS LINURON	
LEMON GRASS	T1
PROPICONAZOLE PROPICONAZOLE	
BLUEBERRIES	2
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	
BEANS [EXCEPT BROAD BEAN AND SOYA BEAN]	T0.5
RHUBARB	0.1
SPIROTETRAMAT SUM OF SPIROTETRAMAT, AND CIS-3-(2,5-DIMETHYLPHENYL)-4-HYDROXY-8-METHOXY-1-AZASPIRO[4.5]DEC-3-EN-2-ONE, EXPRESSED AS SPIROTETRAMAT	
BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGES, FLOWERHEAD BRASSICAS [EXCEPT BRUSSELS SPROUTS]	7
BRUSSELS SPROUTS	1
EDIBLE OFFAL (MAMMALIAN)	0.05
MEAT (MAMMALIAN)	*0.01
MILKS	*0.005

[2.10] *omitting* Schedule 3, *substituting* –

SCHEDULE 3 – RESERVED

[2.11] *omitting from the entry* Commodities *under the heading* Herbs *in* Schedule 4 –

Mizuna;

[2.12] *inserting in alphabetical order in the entry* Portion of the commodity to which the MRL applies (and which is analysed) *under the heading* Tropical and sub-tropical fruit – inedible peel *in* Schedule 4 –

Longan, edible aril: edible portion of the fruit.

[2.13] *inserting in alphabetical order in the entry* Commodities *under the heading* Leafy Vegetables (including brassica leafy vegetables) *in* Schedule 4 –

Mizuna;

[2.14] *omitting from the entry* Commodities *under the heading* Legume Vegetables *in* Schedule 4 –

Podded pea (young pods) includes sugar pea (young pods) and snow pea.

substituting –

Podded pea (young pods) includes sugar snap pea (young pods) and snow pea.

[2.15] *updating the* Table of Provisions *to reflect these variations*

Attachment 2A

Explanatory statement of variations to Standards 1.3.1 and 1.4.2 (at Approval)

Item 1.1

This item omits entries relating to the agricultural use of sulphur dioxide from Standard 1.3.1. The rationale for this proposed change is described in the Assessment Report.

Item 1.2

This item inserts a cross reference in Standard 1.3.1 to the sulphur dioxide limits in Standard 1.4.2.

Item 2.1

This item omits the reference to Schedule 3 from the Purpose of Standard 1.4.2. FSANZ has approved removing provisions relating to residues of chemicals in certain groups in food from the Standard. The rationale for this is described in the Assessment Report.

Item 2.2

This item omits subclause 4(3) of Standard 1.4.2 substituting 'deleted'. Subclause 4(3) provides for certain restrictions on residues of chemicals in the same group in food. This item also omits the explanatory editorial note to this provision.

Items 2.3 to 2.14

These items amend the substantive provisions in the Schedules of Standard 1.4.2. The rationale for the proposed changes is described in the Assessment Report.

Item 2.15

This item amends the Table of Provisions of Standard 1.4.2 to reflect the omission of the chemical groups listing in Schedule 3 from the Standard.

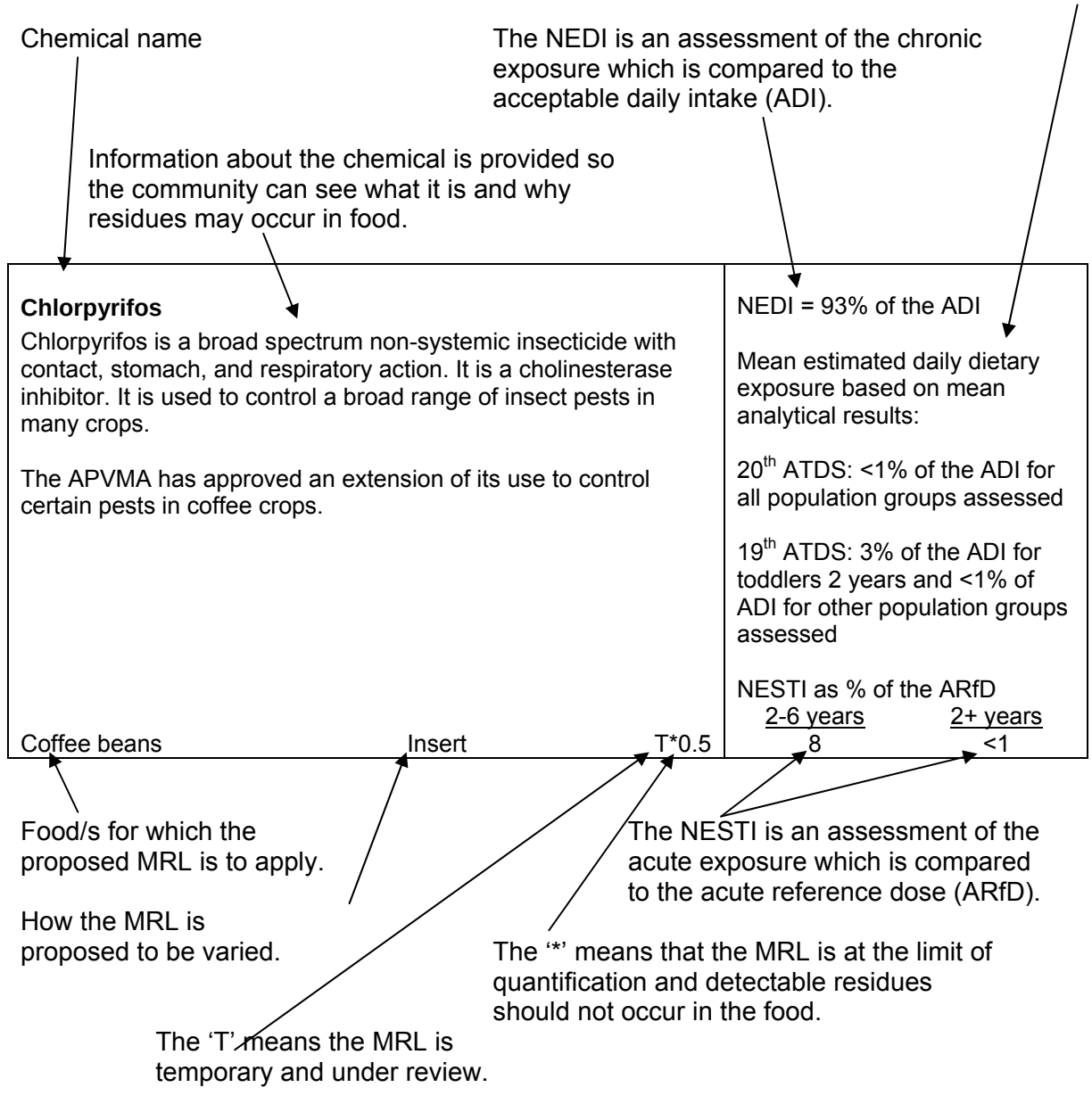
Attachment 2B

Summary of approved MRLs and technical amendments in Proposal M1005

INTERPRETIVE GUIDE TO THE SUMMARY TABLE OF MRLS

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

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



SUMMARY OF MRLS APPROVED IN PROPOSAL M1005
APVMA MRLS APRIL – SEPTEMBER 2009 AND OTHER REQUESTS

<table>
<tr><th>Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)</th><th>Dietary Exposure Assessment</th></tr>
<tr><td>

Abamectin

Abamectin is an insecticide and acaricide with contact and stomach action. It inhibits stimulation of neurons by binding to gamma-aminobutyric acid regulated chloride channels and allowing free passage of chloride ions into the neuron. It is used to control mites on cotton and various fruits and vegetables.

The APVMA has issued permits for its use to control two-spotted mite (*Tetranychus urticae*) and brown almond mite (Bryobia rubrioculus) on almonds; two-spotted mite on blackberries and raspberries; and two-spotted mite, red spider mite, heliothis (*Helicoverpa* spp.) and western flower thrips (*Frankliniella occidentalis*) on basil, borage, chives, coriander, dill, fennel, marigold, lemon balm, marjoram/oregano, nasturtium, parsley, sage, salad Burnet, sorrel, rocket, chervil and mizuna. The recommended temporary almond MRL is at the limit of analytical quantification (LOQ).

Almonds	Insert	T*0.01
Blackberries	Insert	T0.1
Chervil	Insert	T0.5
Coriander (leaves, stem, roots)	Insert	T0.5
Herbs	Insert	T0.5
Lemon balm	Insert	T0.5
Mizuna	Insert	T0.5
Raspberries, red, black	Insert	T0.1
Rucola (rocket)	Insert	T0.5

</td><td>

NEDI: 79% of the ADI

NESTI as % of the ARfD

2-6 years	2+ years
<1	<1
42	23
31	22
5	2
5	2
5	2
31	22
<1	<1
<1	<1

</td></tr>
<tr><td>

Acetamiprid

Acetamiprid is a systemic methylacetamidine insecticide with translaminar activity and contact and stomach action. It is a nicotinic acetylcholine receptor agonist, affecting the synapses in the insect central nervous system. It is used to control pests including aphids, and Lepidoptera on a wide range of crops.

The United States Northwest Horticultural Council (NHC) requested that FSANZ include an MRL in the Code harmonised with the United States limit for acetamiprid residues in cherries. Acetamiprid residues may occur in cherries imported from the United States. The MRL may minimise potential trade disruption and extend consumer choice.

Amendment to residue definition

Omit: Commodities of plant origin: Acetamiprid
Commodities of animal origin: Sum of Acetamiprid and N-dimethyl acetamiprid ((E)-N1-[(6-chloro-3-pyridyl)methyl]-N2-cyanoacetamidine), expressed as acetamiprid

Substitute: Commodities of plant origin: Acetamiprid
Commodities of animal origin: Sum of acetamiprid and N-demethyl acetamiprid ((*E*)-N^1-[(6-chloro-3-pyridyl)methyl]-N^2-cyanoacetamidine), expressed as acetamiprid

Stone fruits [except plums]	Insert	1

</td><td>

NEDI: <1% of the ADI

NESTI as % of the ARfD

2-6 years		2+ years
20	Cherries	3

</td></tr>
</table>

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)	Dietary Exposure Assessment
Amitrole Amitrole is a non-selective systemic triazole herbicide. It is absorbed by the leaves and roots, with translocation in the xylem and phloem. It is used to control a wide spectrum of annual and perennial grasses and broad leaf weeds in a wide range of crops. The APVMA has issued permits for its use to control mallow in hop fields and weeds in pre-emergent pulse and oilseed crops. The recommended MRLs are at the LOQ. Hops, dry — Insert — T*0.01 Oilseed — Insert — *0.01 Pulses — Insert — *0.01	NEDI: 81% of the ADI
Azoxystrobin Azoxystrobin is a broad spectrum fungicide with protectant, eradicant, translaminar and systemic properties. It inhibits spore germination and mycelial growth through the inhibition of mitochondrial respiration in fungi. It is used to control four main groups of fungal disease caused by ascomycetes, basidiomycetes, deuteromycetes and oomycetes. The APVMA has issued permits for its use to control white blister rust (*Albugo candida*) and downy mildew in horseradish and white blister rust in radish. The Cranberry Marketing Committee (CMC), an agency of the United States Department of Agriculture, Agricultural Marketing Service, requested an MRL harmonised with the Codex and United States limits for azoxystrobin residues in cranberries. The United States Environmental Protection Agency (EPA) has approved the use of azoxystrobin in cranberry production to control cottonball fungus, lophodermium twig blight and fruit rots. The NHC requested an MRL in the Code harmonised with the United States limit for azoxystrobin residues in cherries. Azoxystrobin residues may occur in cranberries and cherries imported from the United States. The MRLs may minimise potential trade disruption and extend consumer choice. Cranberry — Insert — 0.5 Horseradish — Insert — T3 Radish — Omit — T0.3 Substitute — 0.3 Stone fruits — Insert — 1.5	NEDI: 6% of the ADI
Bentazone Bentazone is a selective contact herbicide. It is absorbed mainly by the foliage with very little translocation. It is also absorbed through the roots and translocated acropetally in the xylem. It is used to control broad leaf weeds, capeweed and fat hen. The APVMA has issued a permit for its use to control broad leaf weeds in snow peas and sugar snap peas. Podded pea (young pods) (snow and sugar snap) — Insert — T0.05	NEDI: 6% of the ADI

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)			Dietary Exposure Assessment	
Beta-cyfluthrin Beta cyfluthrin is a non-systemic insecticide with contact and stomach action. It acts on the nervous system of insects and disturbs the function of neurons by interaction with the sodium channel. It is used to control a range of pests including Lepidoptera and Homoptera on many crops. The APVMA has issued a permit for its use to control fruit spotting bug (*Amblypelta nitida*) on lemon aspen. Note: Beta-cyfluthrin MRLs are listed under cyfluthrin.			NEDI: 66% of the ADI NESTI as % of the ARfD	
			2-6 years	2+ years
Lemon aspen	Insert	T1	51	29
Bupirimate Bupirimate is a systemic fungicide with protective and curative action. It is absorbed by the leaves, with translocation in the xylem and translaminar action. It inhibits sporulation. It is used to control powdery mildews of fruits, cucurbits and other vegetables. The APVMA has issued a permit for its use to control powdery mildew (*Leveillula taurica*) on capsicums, chillies and paprika.			NEDI: 3% of the ADI 20th ATDS: not detected in any foods sampled 19th ATDS: not detected in any foods sampled	
Peppers	Omit Substitute	T1 0.7		
Buprofezin Buprofezin is an insecticide and acaricide with contact and stomach action. It inhibits the moulting of nymphs and larvae by suppressing ecdysis. It is used to control various pests in cotton, fruit and vegetable situations. The APVMA has issued a permit for its use to control jassid (*Eurymela fenestrata*) and mealybugs (*Pseudococcida* spp.) and whitefly in basil, borage, chives, coriander, dill, fennel, marigold, lemon balm, marjoram/oregano, nasturtium, parsley, sage, salad Burnet, sorrel, rocket, chervil and mizuna.			NEDI: 27% of the ADI NESTI as % of the ARfD	
			2-6 years	2+ years
Chervil	Insert	T50	9	6
Coriander (leaves, stem, roots)	Insert	T50	1	<1
Herbs	Insert	T50	1	<1
Mizuna	Insert	T50	9	6
Rucola (rocket)	Insert	T50	<1	<1
Carfentrazone-ethyl Carfentrazone-ethyl is a triazolone herbicide. It is absorbed by foliage with limited translocation. It inhibits protoporphyrinogen oxidase, leading to membrane disruption. It is used for post-emergent control of a wide range of broad leaf weeds. The APVMA has issued a permit for its use to control mallow (*Althaea* sp.), nettles (*Urtica* sp.) and other broad leaf weeds in hop fields during dormancy. The recommended MRL is at the LOQ.			NEDI: 2% of the ADI	
Hops, dry	Insert	T*0.05		

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)			Dietary Exposure Assessment
Chlorfenapyr Chlorfenapyr is an insecticide and acaricide with stomach and contact action. It uncouples mitochondria. It is used to control many species of insects and mites. The APVMA has issued a permit for its use to control two spotted mite, Heliothis, cabbage white butterfly and diamond back moth on basil, borage, chives, coriander, dill, fennel, marigold, lemon balm, marjoram/oregano, nasturtium, parsley, sage, salad Burnet, sorrel, rocket, chervil and mizuna. Chervil Coriander (leaves, stem, roots) Herbs Mizuna Rucola (rocket)	 Insert Insert Insert Insert Insert	 T5 T5 T5 T5 T5	NEDI: 3% of the ADI
Clethodim Clethodim is a systemic herbicide. It acts as a fatty acid synthesis inhibitor by inhibiting acetyl CoA carboxylase. It is rapidly absorbed and readily translocated from treated foliage to the root system and growing parts of the plant. It is used to control grass weeds in many vegetables and oilseed crops. The APVMA has issued permits for its use to control 'fops' resistant rye grass and winter grass on beans and grass weeds in rhubarb. Note: Clethodim MRLs are listed under sethoxydim. Beans [except broad bean and soya bean] Rhubarb	 Omit Substitute Omit Substitute	 *0.1 T0.5 T0.1 0.1	NEDI: 29% of the ADI
Clopyralid Clopyralid is a selective systemic herbicide. It is absorbed by the leaves and roots with translocation both acropetally and basipetally and accumulation in meristematic tissue. It is used for post-emergent control of many annual and perennial broad leaf weeds in vegetables, cereals and oilseeds. The APVMA has issued a permit for its use to control Californian thistle (*Cirsium arvense*) in hop fields. Hops, dry	 Insert	 T5	NEDI: 1% of the ADI
Cyanazine Cyanazine is a selective systemic herbicide. It is absorbed by the roots with translocation acropetally to the leaves and also by the foliage. It inhibits photosynthetic electron transport at the photosystem II receptor site. It is used for general weeds control in many crops. The APVMA has issued a permit for its use to control broad leaf weeds in snow peas and sugar snap peas. Podded pea (young pods) (snow and sugar snap)	 Insert	 0.05	NEDI: 4% of the ADI

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)			Dietary Exposure Assessment
Cymiazole Cymiazole is an amidine acaricide. It is a contact detachant with respiratory action. It was used to control cattle tick (*Boophilus microplus*) in cattle. There are no longer any registered uses or current permits for cymiazole. Complete chemical deletion Omit residue definition: Cymiazole Cattle fat Cattle kidney Cattle liver Cattle meat	 Omit Omit Omit Omit	 T*0.04 T*0.04 T*0.04 T*0.04	Dietary exposure assessment not required.
Cypermethrin Cypermethrin is a pyrethroid, non-systemic insecticide with contact and stomach action. It acts on the central and peripheral nervous system in very low doses. It is used to control a wide range of chewing and sucking insect pests in cereal, legume and oilseed crops and horticultural situations internationally. The APVMA has issued a permit for its use to control two-spotted mite, red spider mite, Heliothis, aphids, cabbage white butterfly, armyworm, mealybugs, red legged earth mite, cut worm and diamond back moth in basil, borage, chives, coriander, dill, fennel, marigold, lemon balm, marjoram/oregano, nasturtium, parsley, sage, salad Burnet, sorrel, rocket, chervil and mizuna. Coriander (leaves, stem, roots) Herbs Lemon balm Parsley	 Omit Substitute Insert Insert Omit	 T1 T5 T5 T5 T1	NEDI: 10% of the ADI Mean estimated daily dietary exposure based on mean analytical results: 20th ATDS: not detected in any foods sampled 19th ATDS: <1% of the ADI for all population groups assessed NESTI as % of the ARfD 2-6 years / 2+ years 6 / 3 6 / 3 6 / 3

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)			Dietary Exposure Assessment
Deltamethrin Deltamethrin is a fast-acting non-systemic pyrethroid insecticide. It has contact and stomach action. It prevents the sodium channels from functioning so that transmission of nerve impulses does not take place. It is used to control a wide range of pests in cereals, pulses, oilseeds and vegetables. It is also used as an ectoparasiticide for treatment of livestock. Unilever Australasia requested a deltamethrin MRL for tea harmonised with the European Union MRL of 5 mg/kg. The request is based on the Tea Global Plant Protection Initiative principle of progressing toward ensuring that tea is produced and traded in a compliant manner across international boundaries. Unilever provided information that deltamethrin is used in tea production in China, India, Zimbabwe and Malawi to control tea mosquito, shot hole borer, tea jassid, lepidopterous larvae and mites. Residues may occur in tea imported to Australia. FSANZ has noted that without an MRL there may be implications for trade in tea where no safety concerns have been identified. The approved MRL would harmonise with applicable standards in other tea importing countries and the Codex MRL.			NEDI: 61% of the ADI Mean estimated daily dietary exposure based on mean analytical results: 20th ATDS: not detected in any foods sampled 19th ATDS: <1% of the ADI for all population groups assessed NESTI as % of the ARfD 2-6 years / 2+ years
Tea, green, black	Insert	5	4 / 3
Dimethomorph Dimethomorph is a local systemic fungicide with protectant and antisporulant activity. It inhibits the formation of the oomycetes fungal cell wall. It is used to control fungal diseases including mildews and blotches in various vegetables. The APVMA has issued a permit for its use to control downy mildew (*Peonospora parasitica*) and white blister (*Albugo candida*) on leafy brassicas.			NEDI: 4% of the ADI Mean estimated daily dietary exposure based on mean analytical results: 20th ATDS: not detected in any foods sampled NESTI as % of the ARfD 2-6 years / 2+ years
Brassica leafy vegetables	Insert	T2	4 / 2
Diquat Diquat is a quaternary ammonium herbicide. It is a non-selective contact herbicide and desiccant. It is absorbed by the foliage with some translocation in the xylem. It is used to control a wide range of grass and broad leaf weeds and as a pre-harvest desiccant in many crops. The APVMA has issued a permit for its use to control grasses and broad leaf weeds in hop fields.			NEDI: 64% of the ADI NESTI as % of the ARfD 2-6 years / 2+ years
Hops, dry	Insert	T0.2	<1 / <1
Vegetables [except as otherwise listed under this chemical]	Omit	0.05	
Vegetables [except beans; broad bean; onion, bulb; peas; potato; pulses; sugar beet]	Insert	*0.05	

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)			Dietary Exposure Assessment	
Etoxazole Etoxazole is a contact acaricide. It inhibits the moulting process of mites and aphids by disrupting the cell wall. It is used to control various mites on pome fruit, stone fruit, table grapes and cotton. The APVMA has issued a permit for its use to control two-spotted mite (*Tetranychus urticae*) on basil, borage, chives, coriander, dill, fennel, marigold, lemon balm, marjoram/oregano, nasturtium, parsley, sage, salad Burnet, sorrel, rocket, chervil and mizuna.			NEDI: 3% of the ADI NESTI as % of the ARfD	
			2-6 years	2+ years
Chervil	Insert	T1	<1	<1
Coriander (leaves, stem, roots)	Insert	T1	<1	<1
Herbs	Insert	T1	<1	<1
Mizuna	Insert	T1	<1	<1
Rucola (rocket)	Insert	T1	<1	<1
Fenarimol Fenarimol is a systemic fungicide. It has protective, curative and eradicant action. It is translocated acropetally within the plant. It is an ergosterol biosynthesis inhibitor. It is used to control powdery mildews in fruits and vegetables. The NHC requested an MRL in the Code harmonised with the United States limit for fenarimol residues in cherries. Residues may occur in cherries imported from the United States. The MRL may minimise potential trade disruption and extend consumer choice. The limit would also harmonise with the Codex MRL.			NEDI: 2% of the ADI	
Cherries	Insert	1		
Fenhexamid Fenhexamid is a fungicide. It has protective action. It is not translocated. It inhibits germ tube elongation and mycelium growth. Internationally it is used to control *Botrytis cinerea, Monilla* spp. and related pathogens in various fruits and vegetables. In Australia it is used to control bunch rot (*Botrytis cinerea*) on grapes and grey mould on strawberries. The APVMA has issued a permit for its use to control Botrytis and Sclerotinia rots on basil, borage, chives, coriander, dill, fennel, marigold, lemon balm, marjoram/oregano, nasturtium, parsley, sage, salad Burnet, sorrel, rocket, chervil and mizuna. The NHC requested an MRL in the Code harmonised with the United States limit for fenhexamid residues in cherries. Residues may occur in cherries imported from the United States. The MRL may minimise potential trade disruption and extend consumer choice.			NEDI: 4% of the ADI	
Chervil	Insert	T15		
Coriander (leaves, stem, roots)	Insert	T15		
Herbs	Insert	T15		
Mizuna	Insert	T15		
Rucola (rocket)	Insert	T15		
Stone fruits [except plums]	Insert	10		

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)			Dietary Exposure Assessment
Fenpropathrin Fenpropathrin is an acaricide and insecticide. It has repellent, contact and stomach action. It acts on the nervous system of insects and disturbs the function of neurons by interaction with the sodium channel. It is used to control many species of mites and insects on fruits and vegetables and field and glasshouse crops. Unilever Australasia requested a fenpropathrin MRL for tea harmonised with the European Union MRL of 2 mg/kg. The request is based on the Tea Global Plant Protection Initiative principle of progressing toward ensuring that tea is produced and traded in a compliant manner across international boundaries. Unilever provided information that fenpropathrin is used in tea production in China, India, Sri Lanka and Taiwan to control mites, tea mosquito and lepidopterous larvae. Residues may occur in tea imported to Australia. FSANZ has noted that without an MRL there may be implications for trade in tea where no safety concerns have been identified. The approved MRL would harmonise with the Codex MRL and applicable standards in other tea importing countries. New entry Insert residue definition: Fenpropathrin Tea, green, black	Insert	2	NEDI: <1% of the ADI
Flubendiamide Flubendiamide is an insecticide. It has larvicidal activity, when orally ingested it results in rapid cessation of feeding. It is a ryanodine receptor agonist. It is used to control insect pests in various vegetables. The APVMA approved its use to control diamondback moth, cabbage white butterfly, cluster caterpillar, heliothis (*Helicoverpa* spp.), and soybean looper in various vegetable crops including brassicas. Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	Omit	T3	NEDI: 42% of the ADI
	Substitute	5	

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)	**Dietary Exposure Assessment**
Fludioxonil Fludioxonil is a non-systemic foliar fungicide. It inhibits mainly the germination of conidia and, to a lesser extent, the germ tube and mycelial growth. It inhibits kinase in osmotic signal transduction. It is used to control moulds in various field crop and horticultural situations. The APVMA issued a permit for its use as a seed treatment to control damping-off (*Pythium* and *Phytophthora* spp.) in broccoli. The NHC requested an MRL in the Code harmonised with the United States limit for fludioxonil residues in cherries. Residues may occur in cherries imported from the United States. The Codex MRL is 5 mg/kg. The MRL may minimise potential trade disruption and extend consumer choice. Broccoli Insert T0.7 Stone fruits Insert 5	NEDI: 17% of the ADI
Fluorine (inorganic salts) Fluoride ion residues arising from the use of sulfuryl fluoride are listed under fluorine (inorganic salts) in the Code. Sulfuryl fluoride is hydrolysed to sulphate ions and fluoride ions in plant and animal tissue. Sulphate ions are not of toxicological concern. Sulfuryl fluoride and inorganic fluoride ions are determined separately. Sulfuryl fluoride is an insecticide. It is a fumigant used to control insect pests in various situations including grain storage silos and warehouses, in fumigation chambers and food processing facilities such as mills. It is also used for seed intended for sowing and for hay fumigation. The MRL for grapes relates to the use of cryolite in the United States. Cryolite is a mineral compound which breaks down to fluoride, sodium and aluminium ions. Cryolite is used to control insect pests, particularly leaf eating pests on grapes, potatoes and citrus fruits. The APVMA has advised that these MRLs are not required for monitoring chemical product use as fluoride ions may be present in foods from other sources. Complete chemical deletion Omit residue definition: Fluoride ion Cereal grains Omit 7 Dried fruits Omit 5 Grapes Omit 7 Peanut Omit 30 Tree nuts Omit 30 Wheat germ Omit 10	Dietary exposure assessment not required.

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)			Dietary Exposure Assessment
Forchlorfenuron Forchlorfenuron is a cytokinin plant growth regulator. It stimulates cell division, leading to increases in cell number and cell size. It is used to increase fruit size. The APVMA has issued a permit for its use to increase fruit size of plums, prunes and blueberries and to enhance fruit set in mangoes. The recommended temporary MRLs are at the LOQ. Blueberries Mango Plums (including prunes) Prunes	 Insert Insert Insert Insert	 T*0.01 T*0.01 T*0.01 T*0.01	NEDI: <1% of the ADI
Glufosinate-ammonium Glufosinate-ammonium is a non-selective contact herbicide. It has some systemic action. Translocation occurs only within leaves, predominantly from leaf base to leaf tip. It inhibits glutamate synthesis, leading to accumulation of ammonium ions and inhibition of photosynthesis. It is used to control broadleaf and grass weeds. The APVMA has issued a permit for its use to control broad leaf weeds in hop fields. Note: Glufosinate-ammonium MRLs are listed under glufosinate and glufosinate-ammonium. Hops, dry	 Insert	 T0.2	NEDI: 7% of the ADI
Glyphosate Glyphosate is a non-selective systemic herbicide. It is absorbed by foliage with rapid translocation throughout the plant. It is inactivated on contact with soil. It inhibits the biosynthesis of aromatic amino acids. It is used to control annual and perennial grasses and broad leaf weeds in many crops. The APVMA has approved its use to control weeds in pre-harvest sorghum. Unilever Australasia requested a glyphosate MRL for tea harmonised with the European Union MRL of 2 mg/kg. The request is based on the Tea Global Plant Protection Initiative principle of progressing toward ensuring that tea is produced and traded in a compliant manner across international boundaries. Unilever provided information that glyphosate is used in tea production in China, Malawi, Kenya, India, Sri Lanka and Indonesia to control weeds. Residues may occur in tea imported to Australia. FSANZ has noted that without an MRL there may be implications for trade in tea where no safety concerns have been identified. The approved MRL would harmonise with applicable standards in other tea importing countries. Sorghum Tea, green, black	 Omit Substitute Insert	 T10 15 2	NEDI: 7% of the ADI

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)			Dietary Exposure Assessment
Indoxacarb Indoxacarb is a foliar insecticide. It is active by contact and ingestion. It blocks sodium ion channels in nerve cells causing cessation of feeding, poor coordination, paralysis and death. It is used to control Lepidoptera in cotton, fruit and vegetables. The APVMA has issued permits for its use to control European earwigs in cherries and garden weevil in asparagus. Residues are unlikely to occur in asparagus. A conservative MRL is recommended. The APVMA has also issues a permit for its use to control Lepidoptera on basil, borage, chives, coriander, dill, fennel, marigold, lemon balm, marjoram/oregano, mint, mizuna, nasturtium, parsley, sage, salad Burnet, sorrel, French tarragon, Mexican tarragon, rocket, chervil, thyme and watercress. Note: Indoxacarb herb MRLs were consulted on in MRL Proposal M1004. The approved MRLs were gazetted in May 2010.			NEDI: 22% of the ADI NESTI as % of the ARfD 2-6 years / 2+ years
Asparagus	Insert	T1	4 / 4
Cherries	Insert	T2	34 (Stone fruits) / 4
Chervil	Insert	T10	31 / 22
Leafy vegetables [except lettuce, head; rucola]	Omit	5	
Leafy vegetables [except chervil; lettuce, head; mizuna; rucola]	Insert	5	
Lemon balm	Insert	T10	5 / 2
Mizuna	Insert	T10	31 / 22
Ioxynil Ioxynil is a selective contact herbicide with some systemic activity. It inhibits photosynthetic electron transport. It is used for post emergent control of various annual broad leaf weeds. The APVMA has issued a minor use permit for its use to control broad leaf weeds in shallots, spring onions and Welsh onions.			NEDI: 2% of the ADI
Onion, Welsh	Insert	T3	
Shallot	Omit	T*0.02	
	Substitute	T3	
Iprodione Iprodione is a foliar fungicide with contact, protective and curative action. It inhibits spore germination and growth of fungal mycelium. It is used to control various moulds and rots including Sclerotinia (*Sclerotinia sclerotiorum*), grey mould (*Botrytis cinerea*) and Alternaria leaf spot (*Alternaria brassicae*) in cereals, oilseeds, pulses, nuts, fruits and vegetables. The APVMA has issued a permit for its use to control Sclerotinia rot in celeriac.			NEDI: 44% of the ADI Mean estimated daily dietary exposure based on mean analytical results: 20th ATDS – 1% of the ADI for adult males 25 – 34 years and toddlers 2 years and <1% of the ADI for other population groups assessed 19th ATDS – 1% of the ADI for toddlers 2 years and <1% of the ADI for other population groups assessed
Celeriac	Insert	T1	

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)			Dietary Exposure Assessment
Isoxaben Isoxaben is a selective herbicide. It is absorbed by the roots with translocation to stems and leaves. It disrupts root and stem development in germinating seeds. It inhibits biosynthesis of cellulose. It is used to control various broadleaf weeds in cereals and fruit. The APVMA has issued a permit for its use to control broad leaf weeds in hop fields. The recommended MRL is at the LOQ. Hops, dry	Insert	T*0.01	NEDI: <1% of the ADI
Linuron Linuron is a selective systemic herbicide. It inhibits photosynthetic electron transport at the photosystem II receptor site. It is used to control annual grasses and broad leaf weeds in many horticultural crops. The APVMA has issued a permit for its use to control weeds in all culinary herbs, galangal, turmeric, rocket, chervil, mizuna and edible dianthus and rose flowers. Chervil Coriander (leaves, stem, roots) Herbs [except as otherwise listed under this chemical] Herbs Kaffir lime leaves Lemon balm Lemon grass Lemon verbena Lemon verbena (dry leaves) Mizuna Rucola (rocket)	Insert Insert Omit Insert Omit Omit Omit Substitute Omit Insert Insert Insert	T1 T1 T0.5 T1 T0.5 T0.5 T0.5 T1 T0.5 T1 T1 T1	NEDI: 15% of the ADI
Metalaxyl-M Metalaxyl-M is a systemic fungicide with protective and curative action. It is absorbed through the leaves, stems and roots. It inhibits protein synthesis. It is used to control various fungal blights and mildews on a range of crops. The APVMA has issued a permit for its use to control Pythium root rot and Phytophthora root rot in dill and parsley. Note: Metalaxyl-M MRLs are listed under metalaxyl. New entry Insert chemical name and reference to metalaxyl: Metalaxyl-M *see* Metalaxyl Dill	Insert	T0.3	NEDI: 16% of the ADI Mean estimated daily dietary exposure based on mean analytical results: 20th ATDS: <1% of the ADI for all population groups assessed

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)			Dietary Exposure Assessment
Methidathion Methidathion is a non-systemic foliar insecticide and acaricide with contact and stomach action. It is a cholinesterase inhibitor. It is used to control a wide range of chewing and sucking insect pests, especially scale insects and spider mites in many crops. The APVMA has issued a permit for its use to control parlatoria scale (*Parlatoria blanchardi*) on dormant date palms. Residues are not expected to occur. The recommended MRLs are at the LOQ.			NEDI: 56% of the ADI Mean estimated daily dietary exposure based on mean analytical results: 20th ATDS: <1% of the ADI for all population groups assessed 19th ATDS: not detected in any foods sampled NESTI as % of the ARfD 2-6 years 2+ years <1 <1 <1 <1
Date	Insert	T*0.01	
Dates, dried or dried and candied	Insert	T*0.01	
Vegetables [except as otherwise listed under this chemical]	Omit	0.1	
Vegetables [except garlic; lettuce, head; lettuce, leaf; onion, bulb; root and tuber vegetables]	Insert	0.1	
Metolachlor Metolachlor is a selective herbicide. It is absorbed by emerging roots and shoots. It inhibits germination by blocking cell division. It is used to control annual grasses and some broad leaf weeds in a wide range of crops. The APVMA has issued permits for its use to control various broad leaf and grass weeds in pulses, spinach, silver beet, celery and spring onions. Other than for celery, the recommended MRLs are at the LOQ.			NEDI: <1% of the ADI
Celery	Insert	T0.05	
Chard (silver beet)	Insert	T*0.01	
Onion, Welsh	Insert	*0.01	
Pulses [except soya bean (dry)]	Insert	T*0.05	
Shallot	Insert	*0.01	
Spinach	Insert	T*0.01	
Spring onion	Insert	*0.01	
Myclobutanil Myclobutanil is a systemic fungicide with protective and curative action. It is translocated upward within the plant. It inhibits ergosterol biosynthesis. It is used to control powdery mildew on grape vines, pome fruits and strawberries. The APVMA has issued a permit for its use to control powdery mildew on basil, borage, chives, coriander, dill, fennel, marigold, lemon balm, marjoram/oregano, nasturtium, parsley, sage, salad Burnet, sorrel, rocket, chervil and mizuna.			NEDI: 5% of the ADI Mean estimated daily dietary exposure based on mean analytical results: 20th ATDS: not detected in any foods sampled 19th ATDS: not detected in any foods sampled
Chervil	Insert	T2	
Coriander (leaves, stem, roots)	Insert	T2	
Herbs	Insert	T2	
Mizuna	Insert	T2	
Rucola (rocket)	Insert	T2	

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)			Dietary Exposure Assessment
Pendimethalin Pendimethalin is a selective herbicide. It is absorbed by the roots and leaves. It inhibits microtubule assembly. It is used to control annual grasses and broad leaf weeds in a wide range of crops. The APVMA has issued a permit for its use to control wireweed, annual grasses and certain broad leaf weeds in hop fields during dormancy. The recommended temporary MRL is at the LOQ. Hops, dry	Insert	T*0.05	NEDI: <1% of the ADI Mean estimated daily dietary exposure based on mean analytical results: 20th ATDS: not detected in any foods sampled
Pirimicarb Pirimicarb is a selective systemic insecticide. It has contact, stomach and respiratory action. It is an anticholinesterase inhibitor. It is used to control certain aphids on crops and pastures. The APVMA has issued permits for its use to control aphids on sweet corn, basil, borage, chives, coriander, dill, fennel, marigold, lemon balm, marjoram/oregano, nasturtium, parsley, sage, salad Burnet, sorrel, rocket, chervil and mizuna.			NEDI: 90% of the ADI Mean estimated daily dietary exposure based on mean analytical results: 20th ATDS: <1% of the ADI for all population groups assessed 19th ATDS: <1% of the ADI for all population groups assessed NESTI as % of the ARfD
			2-6 years / 2+ years
Chervil	Insert	T20	5 / 5
Coriander (leaves, stem, roots)	Insert	T20	2 / 3
Herbs	Insert	T20	7 / 7
Leafy vegetables	Omit	T5	
Leafy vegetables [except chervil; mizuna; rucola]	Insert	T5	6 / 6
Lemon balm	Insert	T20	4 / 4
Mizuna	Insert	T20	6 / 7
Rucola (rocket)	Insert	T20	5 / 5
Sweet corn (corn-on-the-cob)	Insert	T0.1	<1 / <1
Vegetables [except leafy vegetables; lupin (dry); soya bean (dry)]	Omit	1	
Vegetables [except leafy vegetables; lupin (dry); soya bean (dry); sweet corn (corn-on-the-cob)]	Insert	1	

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)			Dietary Exposure Assessment	
Propiconazole Propiconazole is a triazole systemic foliar fungicide with protective and curative action. It is transported acropetally in the xylem. It is fungistatic, or growth inhibiting rather than fungicidal. It inhibits steroid demethylation, leading to inhibition of ergosterol biosynthesis. Lack of normal sterol production slows or stops the growth of the fungus, preventing further infection of host tissues. It is used to control certain fungal diseases in cereal crops and various horticultural situations. The APVMA has issued permits for its use to control rust (*Pucciniastrum vaccinii*) on blueberries; leaf spot (*Cercospora* spp.) on radishes; and rusts, powdery mildew (*Septoria* spp.) and (*Cercospora* spp.) and Alternaria in basil, borage, chives, coriander, dill, fennel, marigold, lemon balm, marjoram/oregano, nasturtium, parsley, sage, salad Burnet, sorrel, rocket, chervil and mizuna. The CMC requested an MRL harmonised with the Codex MRL for propiconazole residues in cranberries. The United States EPA has approved the use of propiconazole in cranberry production to control cottonball fungus. Residues may occur in cranberries imported from the United States. The MRL may minimise potential trade disruption and extend consumer choice.			NEDI: 7% of the ADI Mean estimated daily dietary exposure based on mean analytical results: 20th ATDS: <1% of the ADI for all population groups assessed NESTI as % of the ARfD	
			2-6 years	2+ years
Blueberries	Omit	T2		
	Substitute	2	2	1
Chervil	Insert	T10	10	7
Coriander (leaves, stem, roots)	Insert	T10	2	<1
Cranberry	Insert	0.3	<1	<1
Herbs	Insert	T10	2	<1
Lemon balm	Insert	T10	2	<1
Mizuna	Insert	T10	10	7
Radish	Insert	T0.2	1	<1
Rucola (rocket)	Insert	T10	<1	<1
Prosulfocarb Prosulfocarb is a thiocarbamate selective herbicide. It is absorbed by the leaves and roots. It inhibits growth in the meristematic region and lipid metabolism. It is used to control annual ryegrass and toad rust in barley and wheat. The APVMA has issued a permit for its use to control annual ryegrass, wild radish and toad rust in chickpeas, fava beans, field peas, lentils and lupins. The recommended MRL is at the LOQ.			NEDI: 1% of the ADI NESTI as % of the ARfD	
			2-6 years	2+ years
Pulses	Insert	T*0.01	<1	<1

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)			Dietary Exposure Assessment
Pyrimethanil Pyrimethanil is a foliar fungicide with protectant action. It inhibits fungal enzymes necessary for infection. It is used to control fungal diseases in a range of horticultural situations. The APVMA has issued a permit for its use to control grey mould (*Botrytis cinerea*) in snow peas, sugar snap peas, capsicums and tomatoes. There are MRLs is the Code for pyrimethanil residues in capsicums and tomatoes. Podded pea (young pods) (snow and sugar snap)	Insert	T2	NEDI: 3% of the ADI Mean estimated daily dietary exposure based on mean analytical results: 20th ATDS: <1% of the ADI for all population groups assessed NESTI as % of the ARfD 2-6 years: 1 2+ years: <1
Pyriproxifen Pyriproxyfen is an insecticide. It is an insect growth regulator, it inhibits metamorphosis and reproduction. It is used to control silverleaf whitefly in cotton; silverleaf whitefly and greenhouse whitefly in cucurbits, tomatoes and eggplant; and various scale insects in citrus fruit, mangoes, olives, coffee and passionfruit. The APVMA has issued a permit for its use to control silverleaf whitefly (*Bemisia tabci* biotype B) and greenhouse whitefly (*Trialeurodes vaporariorum*) in basil, borage, chives, coriander, dill, fennel, marigold, lemon balm, marjoram/oregano, nasturtium, parsley, sage, salad Burnet, sorrel, rocket, chervil and mizuna. The NHC requested an MRL in the Code harmonised with the United States limit for pyriproxifen residues in cherries. Residues may occur in cherries imported from the United States. The MRL may minimise potential trade disruption and extend consumer choice. Herbs Stone fruits	 Insert Insert	 T5 1	NEDI: 2% of the ADI
Quinoxyfen Quinoxyfen is a fungicide. It inhibits appressorial development in fungi (appressoria are specialized cells that are important in plant penetration and pathogenesis). It is used to protect against powdery mildew on grapes. The APVMA has issued a permit for its use to control powdery mildew on basil, borage, chives, coriander, dill, fennel, marigold, lemon balm, marjoram/oregano, nasturtium, parsley, sage, salad Burnet, sorrel, rocket, chervil and mizuna. Chervil Coriander (leaves, stem, roots) Herbs Mizuna Rucola (rocket)	 Insert Insert Insert Insert Insert	 T5 T5 T5 T5 T5	NEDI: <1% of the ADI

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)			Dietary Exposure Assessment		
Spinosad Spinosad is a spinosyn insecticide. It demonstrates rapid contact and ingestion activity in insects. It excites the insect nervous system, leading to involuntary muscle contractions, prostration with tremors and paralysis. It is used to control a range of insect pests in agricultural and veterinary situations. The APVMA has issued a permit for its use to control Western flower thrip (*Frankliniella occidentalis*) in spring onions and shallots.			NEDI: 33% of the ADI		
Onion, Welsh	Insert	0.3			
Shallot	Insert	0.3			
Spring onion	Insert	0.3			
Spirotetramat Spirotetramat is a cyclic ketoenole insecticide. It is a tetramic acid derivative. It inhibits acetyl CoA carboxylase, a key enzyme in fatty acid biosynthesis. It is active against a wide spectrum of sucking insects including aphids, scales, mealybugs, whiteflies, psyllids and certain thrips. The APVMA approved its use to control silverleaf whitefly and various aphid, scale and thrip pests in certain fruit and vegetable crops. The data are sufficient to confirm the temporary MRLs as recommended below. The recommended meat and milk MRLs are at the LOQ. Note: Spirotetramat MRLs were consulted on in MRL Proposal M1004. The approved MRLs were gazetted in May 2010. The NHC requested an MRL in the Code harmonised with the United States limit for spirotetramat residues in cherries. Residues may occur in cherries imported from the United States. The MRL may minimise potential trade disruption and extend consumer choice.			NEDI: 8% of the ADI NESTI as % of the ARfD		
			2-6 years		2+ years
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas [except Brussels sprouts]	Omit	T7	10 5 15	Broccoli Cabbage Cauliflower	3 4 6
	Substitute	7	<1		<1
Brussels sprouts	Omit	T1			
	Substitute	1			
Edible offal (mammalian)	Omit	T0.05			
	Substitute	0.05	<1		<1
Meat (mammalian)	Omit	T*0.01			
	Substitute	*0.01	<1		<1
Milks	Omit	T*0.005			
	Substitute	*0.005	<1		<1
Stone fruits	Insert	4.5	8	Cherries	2

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)	Dietary Exposure Assessment
Sulphur dioxide Sulphur dioxide is a non systemic protective fungicide and acaricide with contact and vapour action. It is used to control powdery mildews on fruit and mites on a range of crops. The APVMA has issued a permit for its use as a fumigant to control Botrytis rot (*Botrytis cinerea*) on strawberries. The APVMA has advised that residues data indicate that following use as directed, residues in strawberries are expected to be much lower than the MRL. This is discussed in Section 9.7 of this Report. Note: Limits for residues of sulphur dioxide that may be present in foods following its use as an agricultural chemical have previously been listed in Standard 1.3.1. Limits in Standard 1.3.1 are known as maximum permitted levels (MPLs). FSANZ approved relocating these limits to Standard 1.4.2. Standard 1.3.1 Schedule 1 Permitted uses of food additives by food type, 4.1 Unprocessed fruits and vegetables: Omit the entries: blueberries INS number: 220 221 222 223 224 225 228 Additive name: Sulphur dioxide and sodium and potassium sulphites Maximum Permitted Level: 10 mg/kg grapes packed with permeable envelopes INS number: 220 221 222 223 224 225 228 Additive name: Sulphur dioxide and sodium and potassium sulphites Maximum Permitted Level: 10 mg/kg longan INS number: 220 221 222 223 224 225 228 Additive name: Sulphur dioxide and sodium and potassium sulphites Maximum Permitted Level: 10 mg/kg Qualification: edible aril only, that is, the edible portion of the fruit Insert: Cross reference to Standard 1.4.2 Standard 1.4.2 Omit: S*ee* Standard 1.3.1 Insert residue definition: Sulphur dioxide Blueberries Insert 10 Longan, edible aril Insert 10 Strawberry Insert T30 Table grapes Insert 10	Mean estimated daily dietary exposure based on mean analytical results: 21st ATDS: ≤ 80% of the ADI for all population groups assessed. The 21st ATDS indicated that sulphite intakes may exceed the ADI for some population groups. FSANZ has raised a proposal to address this. Extending the permissions for addition of sulphur dioxide set out in the Code to strawberries may increase the population exposure to sulphur dioxide to a small extent. It should be noted that the dietary exposure to sulphur dioxide from blueberries, longans strawberries and table grapes is minor compared to exposure from other dietary contributors. Thus any increase in sulphur dioxide exposure from consumption of these foods is not of concern. Mean exposures from the use of sulphur dioxide as an agricultural chemical are estimated at <2% of the ADI for children aged 2 – 6 years and the population aged 2 years and above.

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)			Dietary Exposure Assessment
Tebuconazole Tebuconazole is a non-systemic foliar triazole fungicide. It has protective action. It inhibits steroid demethylation leading to inhibition of ergosterol biosynthesis. It is used to control various fungal diseases in many crops. The APVMA has issued a permit for its use to control Fusarium, powdery mildew, rusts, Cercospora and Septoria in basil, borage, chives, coriander, dill, fennel, marigold, lemon balm, marjoram/oregano, nasturtium, parsley, sage, salad Burnet, sorrel, rocket, chervil and mizuna. Chervil Coriander (leaves, stem, roots) Herbs Lemon balm Mizuna Rucola (rocket)	 Insert Insert Insert Insert Insert Insert	 T0.5 T0.5 T0.5 T0.5 T0.5 T0.5	NEDI: 18% of the ADI Mean estimated daily dietary exposure based on mean analytical results: 20th ATDS: not detected in any foods sampled
Terbuthylazine Terbuthylazine is a herbicide. It is absorbed mainly by the roots. It inhibits photosynthetic electron transport at the photosystem II receptor site. The APVMA has approved its use to control a wide variety of weeds in pre-emergent lupins, chickpeas, field peas, fava beans and certain canola varieties. The recommended MRLs are at the LOQ. New entry Insert residue definition: Terbuthylazine Edible offal (mammalian) Eggs Meat (mammalian) Milks Poultry, edible offal of Poultry meat Pulses Rape seed (canola)	 Insert Insert Insert Insert Insert Insert Insert Insert	 T*0.01 T*0.01 T*0.01 T*0.01 T*0.01 T*0.01 T*0.02 T*0.02	NEDI: 4% of the ADI

Requested MRLs expressed in milligrams of the chemical per kilogram of the food (mg/kg)			Dietary Exposure Assessment
Thiamethoxam Thiamethoxam is a systemic neonicotinoid insecticide. It has contact and stomach action. It is rapidly taken up into the plant and transported acropetally in the xylem. It is an agonist of the nicotinic acetylcholine receptor. It is used to control various insect pests on fruit, vegetable, cereal and oilseed crops. The APVMA has issued a permit for its use to control pests in various brassicas and leafy and fruiting vegetables. The NHC requested an MRL in the Code harmonised with the United States limit for thiamethoxam residues in cherries. Residues may occur in cherries imported from the United States. The MRL may minimise potential trade disruption and extend consumer choice.			NEDI: 15% of the ADI
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	Insert	T0.5	
Brassica leafy vegetables	Insert	T2	
Fruiting vegetables, other than cucurbits	Insert	T0.05	
Leafy vegetables	Insert	T2	
Stone fruits	Insert	0.5	
Tomato	Omit	*0.02	
Triadimenol Triadimenol is a systemic fungicide with protective, curative and eradicant action. It is absorbed by roots and leaves, with ready translocation in young growing tissues, but less ready translocation in older, woody tissues. It inhibits gibberellin and ergosterol biosynthesis and hence the rate of cell division. It is used to control various fungal diseases in a range of crops. The APVMA has issued a permit for its use to control powdery mildew and rusts on lemon grass setts (small rhizomes with one or two buds). The recommended MRL is at the LOQ.			NEDI: 2% of the ADI 20th ATDS: not detected in any foods sampled 19th ATDS: not detected in any foods sampled NESTI as % of the ARfD 2-6 years: <1 2+ years: <1
Lemon grass	Insert	T*0.05	

Approved Technical Amendments to Standard 1.4.2
Chemical groups Standard 1.4.2 provides for certain restrictions on residues of chemicals in the same group in food. Chemical groups are listed in Schedule 3 of the Standard. FSANZ proposes to omit these provisions from Standard 1.4.2. This is discussed in section 9.5 of this Report. Purpose Omit: Schedule 3 groups certain agricultural or veterinary chemicals according to their chemical groups. Table of provisions Omit: Schedule 3 Chemical groups Insert: Schedule 3 Reserved

Approved Technical Amendments to Standard 1.4.2

Clauses

Omit: Subclause 4(3) Where a food contains more than one of the chemicals listed in any group in Schedule 3 of this Standard, the combined proportions of those chemicals must be no more than unity.

Substitute: Deleted.

Editorial note to sub clause 4(3)

Omit:

Editorial note:

$$\frac{\text{Amount of chemical A present}}{\text{MRL or ERL for chemical A}} + \frac{\text{Amount of chemical B present}}{\text{MRL or ERL for chemical B}} \leq 1$$

Schedule 3

Omit:

Chemical Groups

Group	Chemicals
Group A	Aldrin, Dieldrin, Endosulfan, Heptachlor
Group B	BHC and its isomers, DDT, Dicofol, Fenarimol, Lindane, Quintozene
Group C	Azamethiphos, Azinphos-ethyl, Azinphos-methyl, Coumaphos, Demeton, Diazinon, Dichlorvos, Dimethoate, Disulfoton, Dithianon, Ethion, Ethoprophos, Famphur, Fenamiphos, Fenchlorphos, Fenitrothion, Fenthion, Formothion, Maldison, Methamidophos, Methidathion, Mevinphos, Naphthalophos, Omethoate, Parathion-methyl, Phorate, Phosmet, Pirimiphos-ethyl, Pirimiphos-methyl, Prothiophos, Pyrazophos, Sulprofos, Temephos, Tetrachlorvinphos, Thiometon, Tributylphosphorotrithioate, Trichlorfon, Vamidothion
Group D	Mancozeb, Metiram, Propineb, Thiram, Zineb, Ziram
Group E	2,4-D, Diclofop-methyl, MCPA, MCPB, Picloram
Group F	Aldicarb, Bendiocarb, Carbaryl, Iprodione, Methomyl, Oxamyl, Phenisopham, Promacyl, Promecarb, Propoxur, Thiobencarb
Group G	Diuron, Fluometuron, Linuron, Methabenzthiazuron, Thidiazuron
Group H	Parbendazole, Thiabendazole
Group I	Benomyl, Carbendazim, Thiophanate, Thiophanate-methyl
Group J	Ametryn, Atrazine, Cyanazine, Metribuzin, Prometryn, Propazine, Simazine, Terbutryn
Group K	Metolachlor, Propachlor
Group L	Chlormequat, Diquat, Paraquat
Group M	Captan
Group N	Ethylene dibromide (EDB), Ethylene dichloride, Methyl bromide, Trichloroethylene
Group O	Fenbutatin Oxide
Group P	Cypermethrin, Deltamethrin, Fenvalerate, Permethrin, Pyrethrins
Group Q	Etridiazole
Group R	Dithiocarbamates, Mancozeb, Metham, Metiram, Propineb, Thiram, Ziram

Insert: Reserved

Approved Technical Amendments to Standard 1.4.2

Schedule 4 Foods and classes of food

1. To clarify the portion of the commodity to which the MRL or ERL (extraneous residue limit) applies (and which is analysed) where an MRL or ERL is listed in the Schedules to the Standard for the food 'Longan, edible aril'.

Under the heading 'Tropical and sub-tropical fruit - inedible peel' in the entry '*Portion of the commodity to which the MRL applies (and which is analysed)*'

Insert: Longan, edible aril: edible portion of the fruit.

2. To classify mizuna as a leafy vegetable rather than a herb consistent with MRLs in the Schedules to the Standard and the APVMA MRL Standard.

Under the heading 'Herbs' in the '*Commodities*' entry

Omit: Mizuna;

Under the heading 'Leafy vegetables (including brassica leafy vegetables)' in the '*Commodities*' entry

Insert: Mizuna;

3. To include the word 'snap' in 'sugar snap pea' consistent with MRLs in the Schedules to the Standard and the APVMA MRL Standard.

Under the heading 'Legume vegetables' in the '*Commodities*' entry

Omit: Podded pea (young pods) includes sugar pea (young pods) and snow pea.

Substitute: Podded pea (young pods) includes sugar snap pea (young pods) and snow pea.

Commodity names

To ensure consistent use of commodity names.

Amendments to commodity names wherever occurring

Omit: Chilli
Substitute: Chili

Omit: Plum (including prunes)
Substitute Plums (including prunes)

Attachment 3

Summary of Submissions

Submitter	Comments
Australian Food and Grocery Council (AFGC)	The AFGC represents Australia's food, drink and grocery manufacturing industry. Notes that the dietary exposure assessments indicate that the residues associated with the proposed MRLs do not represent an unacceptable public health and safety risk. Supports the harmonisation of MRLs prescribed in the Code with those permitted under agricultural legislation. Notes that the agricultural and veterinary justification for chemical use is a matter for the APVMA rather than FSANZ and that the APVMA considers chemical safety and toxicology and the necessary withholding periods before consumption. Supports FSANZ's role in maintaining the Code to reflect the current registration status of agricultural and veterinary chemicals in use in Australia and the appropriate MRLs in foods and thus ensure consumer safety. Supports the work of the Food and Agriculture Organisation Inter-Governmental Group on Tea (FAO IGG on Tea) and the importance of a global approach to the management of pesticide use on tea. The AFGC supports the aim of ensuring that tea is safe; pest management improved; and that tea is produced and traded in a compliant manner internationally. Notes that deltamethrin, fenpropathrin and glyphosate are important pest management agents for the economic cultivation of tea and that consideration must be given not only to Australian use, but also to requirements for international trade. Notes that the proposed fenpropathrin and glyphosate MRLs do not appear to be a concern for industry and are consistent with major trading partner limits. Notes that the proposed deltamethrin MRL of 5 mg/kg while consistent with Codex is substantially below the Chinese, Indonesian and Japanese limits of 10 mg/kg. The AFGC is concerned that that this may be an issue for industry and requests that FSANZ consider the global trade implications and recommendations of the FAO IGG on Tea.
Douglas Consulting Pty Limited	Douglas Consulting advises that Quimetal Industries S.A. has no objection to omitting Schedule 3 to Standard 1.4.2 and relocating limits for sulphur dioxide residues in grapes from Standard 1.3.1 to Standard 1.4.2.

Submitter	Comments
Department of Health Victoria	Supports the proposal to update the Code to incorporate safe MRLs approved by the APVMA and include safe limits requested by industry to further align the Code with international standards. Supports the omission of Schedule 3 to Standard 1.4.2. Recommends further consideration be given to the proposed relocation of limits from Standard 1.3.1 to Standard 1.4.2 as sulphur dioxide in food is appropriately (and legally) considered to be a food additive, rather than an agricultural chemical residue by consumers and enforcement agencies. Notes that there is a mandatory declaration requirement for sulphur dioxide and for this reason consumers and laboratories will logically refer to, or be directed to Standard 1.3.1 to determine the foods in which sulphur dioxide may occur and at what levels. Suggests the following options to maintain the comprehensive provision of information: • Leave the limits in 1.3.1, flag them as 'Australia only' and maintain the cross reference in 1.4.2 – preferred option • Relocate the limits to 1.4.2 and cross reference in 1.3.1 • In future, where the chemical is defined as a food additive in the Code, the APVMA could consider precluding the sale of food from permissions for chemical usage in trials where the volumes of food will be very small
Food and Beverage Importers Association (FBIA)	Supports the preferred approach. Specifically endorses the proposed MRLs for stone fruits and cherries. This is on the basis that these foods are imported from the United States and other countries and the use of the relevant pesticides has been approved in producing countries; the proposed limits would harmonise with Codex and United States limits; the FSANZ safety assessment concluded that the proposed variations do not present safety concerns; due recognition should be given to agricultural practices regulated by producing countries and international standards to provide for legitimate and safe trade; and setting the proposed limits would be in line with the Ministerial Council Policy Guideline on the Regulation of Residues of Agricultural and Veterinary Chemicals in Food, in particular it would be consistent with the effective regulation of the registration, permission and use of agricultural and veterinary chemicals, promote a consistent approach to MRLs for both domestic and imported foods and be consistent with Australia's WTO SPS Agreement obligations. Supports Unilever's request for MRLs relevant to the tea industry as the chemicals are important management tools for the economic cultivation of tea and their use is supported by Codex or importer or producer country standards (EU, Japan). Further, approving the proposed tea MRLs would align domestic and international standards thus removing anomalies that may adversely impact on trade; and legitimate overseas agricultural practices.

Submitter	Comments
Northwest Horticultural Council (NHC)	Represents United States' States of Idaho, Oregon and Washington apple, pear and cherry growers on policy, phytosanitary and food safety issues. Notes that Australia is a top seven trading partner for cherries from the region. Commends action taken by FSANZ to move quickly and include many chemicals important to Pacific Northwest pome and stone fruit growers. Significantly appreciates stone fruits MRLs approved through M1004. Specifically endorses proposed cherry/stone fruit MRLs. Requests cherry MRLs be considered in future assessments for the following pesticides: buprofezin, fenbuconazole, lambda-cyhalothrin and tebuconazole. Notes that in 2009 cherry shipments to Australia doubled from the previous year and the estimated value was $US7.88 million and that the requested MRLs will assist growers in providing high quality fruit to the Australian market with the least trade disruption.
Queensland Government	Queensland Health is the lead agency in Queensland coordinating policy advice relative to national policy on food regulation. Submission made by Queensland Health in consultation with other relevant Queensland Government agencies on behalf of the Queensland Government. Supports approving the proposed draft variations to the Code subject to such amendments as FSANZ considers necessary. Notes that the dietary exposure assessments indicate that the proposed variations do not present public health or safety concerns. Acknowledges that the proposed variations will benefit stakeholders by maintaining public health and safety while permitting the legal sale of food containing legitimate residues of agricultural and veterinary chemicals used to control pests and diseases and improve agricultural productivity. Notes that the changes will remove inconsistencies between agricultural and food standards and provide certainty and consistency for producers, importers and Australian and State and Territory compliance agencies. Notes that there are proposed forchlorfenuron MRLs of T*0.01 mg/kg for both 'Plums (including prunes)' and 'Prunes' and notes that the second appears superfluous. Notes that there are proposed methidathion MRLs of T*0.01 mg/kg for both 'Date' and 'Dates, dried or dried and candied' and queries whether the first entry should be 'Date(s) fresh'.

Submitter	Comments
Unilever Australasia	Supports FSANZ's role to maintain the Code to reflect the registration status of agricultural and veterinary chemicals in Australia and the consultation process to allow the impact of proposed changes to be evaluated, particularly in regard to imported foods. Considers that the Ministerial Council Policy Guideline is a welcome development and anticipates alternative approaches to address the issues surrounding the current 'zero tolerance' approach to the regulation of residues of agricultural and veterinary chemicals in food. Notes that FSANZ has been kept appraised of the tea trade's concerns with issues regarding plant protection products and Unilever's participation with the FBIA as members of the AFGC Tea Industry Forum in the Global Pesticide Initiative in Tea. Notes that this work is supported by the Food and Agriculture Organisation Inter-Governmental Group on Tea. This Group aims to ensure that tea is safe; produced and traded in a compliant manner internationally; and facilitate improved pest management. Supports the inclusion in the Code of proposed deltamethrin, fenpropathrin and glyphosate MRLs for tea harmonised with European Union MRLs as requested and confirms the information provided earlier in regard to the regulatory status and importance of these chemicals in pest management for the economic production of tea internationally.