



Supporting Document 2

BACKGROUND INFORMATION

PROPOSAL M1007 MAXIMUM RESIDUE LIMITS (APRIL-JUNE 2010)

Background Information

1.1 Maximum Residue Limits

The MRL is the highest concentration of a chemical residue that is legally permitted or accepted in a food. The MRL does not indicate the amount of chemical that is always present in a treated food but it does indicate the highest residue that could possibly result from the registered conditions of use. The concentration is expressed in milligrams of the chemical per kilogram (mg/kg) of the food.

MRLs in the Code apply in relation to the sale of food under State and Territory food legislation and the inspection of imported foods by the Australian Quarantine and Inspection Service. MRLs assist in indicating whether an agricultural or veterinary chemical product has been used according to its registered use and if the MRL is exceeded then this indicates a likely misuse of the chemical product. MRLs are also used as standards for international trade in food. In addition, MRLs, while not direct public health limits, act to protect public health and safety by minimising residues in food consistent with the effective control of pests and diseases.

Some of the proposed MRLs in this Proposal are at the limit of quantification (LOQ) and are indicated by an * in front of the MRL. The LOQ is the lowest concentration of an agricultural or veterinary chemical residue that can be identified and quantitatively measured in a specified food, agricultural commodity or animal feed with an acceptable degree of certainty by a regulatory method of analysis. MRLs at the LOQ mean that no detectable residues of the relevant chemical should occur. FSANZ incorporates MRLs at the LOQ in the Code to assist in identifying a practical benchmark for enforcement. Future developments in methods of detection may lead to lowering these limits.

Some of the proposed MRLs in this Application are temporary and are indicated by a 'T' in front of the MRL. These MRLs may include uses associated with the APVMA minor use program; off-label permits for minor and emergency uses; or trial permits for research.

FSANZ does not issue permits or grant permission for the temporary use of agricultural and veterinary chemicals. Further information on permits for the use of agricultural and veterinary chemicals can be found on the APVMA website at www.apvma.gov.au or by contacting the APVMA on +61 2 6210 4700.

1.2 Use of Agricultural and Veterinary Chemicals

In Australia, the APVMA is responsible for assessing and registering agricultural and veterinary chemical products, and regulating them up to the point of sale. Following the sale of such products, the use of the chemicals is regulated by State and Territory 'control of use' legislation.

Before registering a product, the APVMA independently evaluates its safety and performance, making sure that the health and safety of consumers, those handling or applying the chemical, animals, crops and the environment are protected. This evaluation includes a dietary exposure assessment where appropriate. When a chemical product is registered for use or a permit for use approved, the APVMA includes MRLs in The MRL Standard.

MRLs assist States and Territories in regulating the use of agricultural and veterinary chemicals.

1.3 Maximum Residue Limit Notifications and Submissions

After registering agricultural or veterinary chemical products or conducting a review based on scientific evaluations, the APVMA notifies FSANZ to incorporate the MRL variations in Standard 1.4.2 of the Code.

Appropriate toxicology, residue, animal transfer, processing and metabolism studies are provided to the APVMA in accordance with *The Manual of Requirements and Guidelines – MORAG – for Agricultural and Veterinary Chemicals 1 July 2005* to support the requested MRLs.

Reports for individual chemicals are available on request from the relevant Project Coordinator at FSANZ on +61 2 6271 2222.

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

The processes of FSANZ are open to public scrutiny, and any submissions received will ordinarily be placed on the public register of FSANZ and made available for inspection.

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

FSANZ reviews the information provided and validates whether the estimated dietary exposure is within appropriate safety limits. If satisfied that the residues are within safety limits and subject to adequate resolution of any issues raised during public consultation, FSANZ will agree to incorporate the proposed limits in the Code.

FSANZ notifies the Ministerial Council when variations to the Code are approved. If the Ministerial Council does not request a review of the approved variations, the changes are gazetted and automatically adopted by reference into the food laws of the Australian States and Territories.

1.4 Antibiotics

Applicants seeking to register antibiotics for veterinary uses are required to provide suitable data to the Office of Chemical Safety and Environmental Health to permit establishment of an ADI based on a microbiological endpoint as well as a toxicological one. The ADI is based on whichever is the most sensitive. This ensures that any antibiotic residues which may be present in food will not facilitate the development of antibiotic resistance in the microflora of the colon when ingested.

The National Health and Medical Research Council (NHMRC), with reference to the former Expert Advisory Group on Antimicrobial Resistance (EAGAR), has developed the principles by which government and regulatory agencies conduct assessments on antimicrobial resistance issues and measures designed to reduce the risk of antimicrobial resistance developing.

As part of its registration and chemical review processes, the APVMA conducts rigorous risk assessments for new antibiotics and extensions of indications, applying the NHMRC/EAGAR principles, to determine the likely impact on the efficacy of antibiotics that are essential for human therapeutics. The APVMA consults with the NHMRC and other independent experts on risk assessments for antibiotics. If the risk of antimicrobial resistance associated with a proposed use pattern cannot be adequately managed, the APVMA will not grant registration for that use pattern.

1.5 Australia and New Zealand Joint Food Standards

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

The Trans Tasman Mutual Recognition Arrangement (TTMRA) between Australia and New Zealand commenced on 1 May 1998. The following provisions apply under the TTMRA.

- Food produced or imported into Australia that complies with Standard 1.4.2 of the Code can be legally sold in New Zealand.
- Food produced or imported into New Zealand that complies with the New Zealand (Maximum Residue Limits of Agricultural Compounds) Food Standards 2008 (and amendments) can be legally sold in Australia.