

21 June 2018 [50-18]

Approval Report – Proposal M1015

Maximum Residue Limits (2017)

Food Standards Australia New Zealand (FSANZ) has assessed a proposal prepared by FSANZ to consider varying certain maximum residue limits (MRLs) in the *Australia New Zealand Food Standards Code* (the Code) and has prepared a draft food regulatory measure.

On 12 January 2018, FSANZ sought submissions on a draft variation and published an associated report. FSANZ received seven submissions and one late comment.

FSANZ approved the draft variation on 7 June 2018 The Australia and New Zealand Ministerial Forum on Food Regulation was notified of FSANZ's decision on 18 June 2018.

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

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Supporting document

The following document which informed the assessment of this Proposal is available on the FSANZ website: http://www.foodstandards.gov.au/code/proposals/Pages/M1015Maximum-Residue-Limits-(2017).aspx

Supporting document 1 (at Approval) Proposed MRL changes and associated dietary exposure assessments

Executive summary

This document details FSANZ's assessment of a Proposal to vary maximum residue limits (MRLs) for some agricultural and veterinary (agvet) chemicals in Schedule 20 of the Australia New Zealand Food Standards Code (the Code).

MRLs are the highest amount of an agvet chemical residue that is legally allowed in foods sold in Australia. They are determined through good agricultural practice based on the amount of a chemical that is needed to control pests and/or diseases.

The Proposal considers deletions to, and reductions and increases in the levels of MRLs, as a result of: 1) gazettal by the Australian Pesticides and Veterinary Medicines Authority (APVMA); and 2) requests by other parties to align the Code with international standards.

The Proposal also included additional assessments to establish the suitability for establishing MRLs for the category: *All other foods except animal food commodities* MRLs.

All other foods except animal food commodities MRLs are intended to address the presence of low level inadvertent agvet chemical residues in food commodities, and apply only to Australia

FSANZ has assessed the dietary exposure of the Australian population that may arise from the proposed MRLs in the food supply which indicates that the proposed limits present negligible health and safety risks to consumers.

1 Introduction

1.1 The Proposal

The Proposal has been prepared to consider varying certain agvet chemical MRLs in Schedule 20 of the Code. It includes considerations of MRL variations proposed by the APVMA, as well as MRL harmonisation requests from other interested parties including food importers.

This Proposal is a routine process that proposes the sale of imported food with MRLs that may arise through the legitimate use of agvet chemicals for food production based on good agricultural practice (GAP). It also proposes that some agvet chemical MRLs be removed, reduced or increased in level as a result of amendments to the APVMA MRL Standard¹.

1.2 The current Standard

Schedule 20 of the Code lists the MRLs for agvet chemicals which may occur in foods following their legitimate use in food production. MRLs prescribed in the Code constitute legal limits and apply to all foods sold in Australia, including imported foods. Some MRLs only apply to a specific food commodity or a food group while some additionally apply to all foods other than animal food products.

Food products containing residues with no listed MRLs or that exceed relevant MRLs in Schedule 20 of the Code cannot be legally sold in Australia. This ensures that residues of agvet chemicals in food are kept as low as possible, are consistent with their approved use, and are at levels assessed to be safe for human consumption.

1.3 Reasons for preparing Proposal

The Proposal was prepared to vary MRLs for certain agvet chemicals in Schedule 20 to align with Codex standards and those of trading partners for food commodities to be imported into Australia. It also aligns MRLs in Schedule 20 with the APVMA MRL Standard for residues of agvet chemicals that have been proposed to be deleted, or have increases or reductions in levels.

The MRL variations included in this Proposal were requested by 14 domestic and international food import companies, agricultural chemical manufacturers and the APVMA and comprise 128 chemicals and 360 chemical-food commodity combinations.

Countries which establish MRLs routinely use good agricultural practice (GAP) and good veterinary practice (GVP) to ensure the safety and quality of the food and other agricultural products. However, as pests, diseases and environmental factors differ around the world, the use of agvet chemicals may vary between countries and so may the use patterns. This means that the level of agvet chemical residues in imported foods may legitimately differ to those found in domestically produced foods.

The adoption of the proposed MRLs will permit the sale of foods containing legitimate residues, protect public health and safety, and minimise residues in foods consistent with the effective control of pests and diseases. They may also minimise trade disruption and extend consumer choice for a range of food commodities.

¹ The Agricultural and Veterinary Chemicals Code Instrument 4 (MRL Standard) lists MRLs for agvet chemicals in agricultural produce particularly produce entering the food chain. This can be accessed via the APVMA website.

The MRLs proposed relate to requests from stakeholders to harmonise with those of Codex, a trading partner or as a result of variations, deletions or increases established by the APVMA and are listed in Supporting Document 1 (SD1). SD1 also includes information on the current status of the proposed MRLs in the Code, comparisons with Codex MRLs and the dietary exposure estimates undertaken for Australian consumers. In addition, SD1 includes an appendix that lists the *All other foods except animal food commodities* MRL category for some of the requested chemicals. The appendix summarises the assessment process for establishing *All other foods except animal food commodities* MRLs, and also lists the chemicals in this Proposal for which *All other foods except animal food commodities* MRLs have been established.

The approved draft variation has not changed from the proposed variation that was the subject of the call for submissions. However, because the APVMA recently included a MRL at T3 mg/kg for Dicamba in cotton seed in Schedule 20 through aligning its MRL standard with the Code, an MRL harmonisation request for Dicamba in cotton seed at 3 mg/kg has been accepted and is now included in the draft Amendment at Attachment A.

1.3.1 Codex Alimentarius Commission Standards

FSANZ may consider varying MRLs for residues of agvet chemicals in food commodities, where interested parties or stakeholders have identified differences between Schedule 20 of the Code and relevant international standards.

Considering these matters includes recognition of international standards and food trade issues, but the assessment for a variation to Schedule 20 gives primary regard to the protection of public health and safety.

SD1 lists MRLs proposed for inclusion in Schedule 20 of the Code based on the harmonisation requests from requestors and the APVMA, together with the corresponding Codex MRLs or those established in the country in which the food commodity is produced.

1.4 Procedure for assessment

The Proposal was assessed under the General Procedure for assessment of Proposals².

1.5 Decision

The draft variation as proposed following assessment was approved with no changes. The variation takes effect on gazettal. The approved draft variation, after consideration of submissions, is at Attachment A.

The related explanatory statement is at Attachment B. An explanatory statement is required to accompany an instrument if it is lodged on the Federal Register of Legislation.

² This procedure is the default process for variations to a food regulatory measure and generally involves one round of public consultation only.

2 Summary of the findings

2.1 Summary of issues raised in submissions

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

FSANZ sought public comments to help finalise the assessment of the proposed MRL changes. Comments were invited on any impacts (costs/benefits) of the proposed variations, in particular, likely impacts on importation of food if specific variations are advanced and any public health and safety concerns associated with the proposed changes.

FSANZ received seven submissions and one late comment. The submissions were from five domestic stakeholders (two state food regulatory departments, a peak food industry association, a food company and an individual). There were also submissions from a United States company and the United States Government as a WTO member.

A summary of the issues raised in the submissions and FSANZ's response to them is given in Table 1 below.

Table 1: Summary of issues and FSANZ responses

Issue	Raised by	FSANZ response
Support the proposed MRL changes through Proposal M1015 based on the risk assessments undertaken.	Victorian Departments of Health and Human Services, and Economic Development, Jobs, Transport and Resources	Noted.
Support continual review and update of Schedule 20 of the Code to reflect current use of agvet chemicals in Australia but recognising different uses in other markets and ensuring consumer safety.	Australian Food & Grocery Council (AFGC) Unilever Australasia	Noted.
FSANZ to consider harmonising MRL for Difenoconazole on blueberries with US or Codex MRL of 4 ppm (mg/kg) to allow the use of <i>Inspire Super</i> (Difenoconazole + Cyprodinil) on berries given Australia has already harmonised Cyprodinil MRL with that of the US.	Bryant Christie INC. (On behalf of the North American Blueberry Council - NABC)	Noted. The published call for submissions on Proposal M1015 is for comments on the draft MRL changes in Proposal M1015, specifically those listed in Attachment A of the report which is the proposed 'Draft variation to Schedule 20 of the Australia Code'. The intent of the call for submission is not to receive new MRL harmonisation requests. The annual call for new MRL harmonisation requests is published and notified separately to all interested stakeholders and this request can be submitted through that avenue.

Issue	Raised by	FSANZ response
FSANZ to consider including 'tea, green, black' as a commodity for the nine chemicals specified in the submission and align their MRLs with respective EU MRLs.	Australian Food & Grocery Council (AFGC) Unilever Australasia	Noted. FSANZ has a process for new MRL harmonisation requests for the purpose of food importation into Australia where there are no MRLs in Schedule 20 of the Code. If residues of the nine chemicals listed in the submission are present in tea that is to be exported to Australia then requests can be submitted using the MRL harmonisation process. The Guide for submitting MRL harmonisation requests and associated template are available on the FSANZ website and provide information on the process.
FSANZ to consider aligning the proposed All other food except animal food commodities (AoF) MRLs for the 11 chemicals specified with EU MRLs for these chemicals in tea as a food commodity.	Unilever Australasia	The AoF MRL category is to eliminate application of the 'zero tolerance' approach to food commodities containing legitimate low level inadvertent residues of approved agvet chemicals that result from farming activities such as spray drift, crop rotation or equipment use. It is not a default MRL for the chemical to cover situations where the chemical is not approved for use on the specific food commodity. Stakeholders can submit an MRL harmonisation request to FSANZ for food export purposes where there is no MRL in Schedule 20 for the chemical and food commodity combination, but an MRL has been set by the exporting country or Codex for the registered use of the chemical on the food commodity.
FSANZ excluded establishment of an AoF MRL for Thiophanate-methyl based on its registered use only in non-food crops in Australia. It did not consider its use in tropical and sub- tropical fruit and products in other countries and the impact on imported foods. FSANZ should reconsider the need for establishing such an MRL.	Australian Food & Grocery Council (AFGC)	Noted. MRLs in Schedule 20 of the Code are legal limits set for agvet chemical residues legitimately present in food for sale in Australia. AoF MRLs are set only for inadvertent contamination of foods with approved chemicals following their legitimate use on other foods, and are determined based on the principles and approach set out in Proposal P1027. Thiophanate-methyl is not registered for use in the production of food commodities in Australia, therefore an AoF MRL is not required. However, if the specified food commodities are for export to Australia, AFGC can use FSANZ's annual MRL harmonisation process to request that MRLs for Thiophanate-methyl in tropical and sub-tropical fruits be harmonised with those established by Codex or the country/region in which the food commodities are produced.
FSANZ needs to develop a better approach in managing low levels of agvet chemicals as the current approach by establishing <i>AoF</i> MRLs	Australian Food & Grocery Council (AFGC)	Noted FSANZ's approach to establish AoF MRLs for managing low level inadvertent residues was set

Issue	Raised by	FSANZ response
provides no certainty, minimal benefit or even disadvantage to Australian industry. AFGC previously		following protracted consultations with stakeholders and are for the purposes specified in FSANZ's response to the previous two issues above.
advocated the establishment of a default MRL similar to the arrangements in other countries.		This MRL category applies only to chemicals that have been assessed as suitable, and the levels proposed considered as safe and pose negligible health risks to Australian consumers based on case-by-case dietary exposure estimates.
		As stated in the documents for Proposal P1027, the jurisdictions through the Australia New Zealand Food Regulation Ministerial Council did not support the use of a general default MRL for all chemicals and food commodity combinations with no specified MRLs. This is therefore a policy issue not under FSANZ's mandate.
There is a typographical	Health Protection	Noted.
error in Attachment A of the Call for Submissions report. Methomyl is listed as Methomy.	Branch, Queensland Department of Health	The spelling error is corrected and the chemical is correctly named in the document.
Very concerned by any increases of maximum	Carolyn Groves	Noted.
residues limits.		FSANZ continuously reviews and updates MRLs in Schedule 20 of the Code to reflect the current use of agvet chemicals in Australia. It also recognises differences in the use of the chemicals in other countries due to variations in pests, diseases and environmental conditions.
		These activities are based on internationally recognised and robust scientific risk assessment methodologies. Changes are only recommended where the risk assessment, including the dietary exposure estimates, show that they would not present health and safety concerns to Australian consumers.
		FSANZ regularly monitors exposures of Australian consumers to agvet chemicals through the Australian Total Diet Study. The surveys have consistently shown that levels of agvet chemical residues in foods are low and do not pose health risks to consumers.
FSANZ should consider	Carolyn Groves	Noted.
downstream consequences and cumulative effect of high residues in long term, not just the short term benefits to profit-driven producers, chemical companies and cash-strapped government		FSANZ's risk assessments for this Proposal and others are based on internationally recognised scientific methodologies and include both short term and long term dietary exposures of Australian consumers to the agvet chemical residues.
regulators.		Included in this Proposal are only those requests with short term and long term dietary exposures that do not exceed the relevant health based guidance values (HBGVs) and pose minimal

Issue	Raised by	FSANZ response
		health and safety concerns to consumers. FSANZ does not charge fees for its MRL harmonisation activities. It however has the authority to cover costs as set out in the FSANZ Act (1991) where the development or variation to a food standard would confer 'an exclusive capturable commercial benefit' to the applicant. FSANZ's MRL harmonisation proposals are not for revenue raising but ensure that Australian consumers have access to a variety of safe imported foods. Please refer to section 2.1.5 of the FSANZ Application Handbook for information on when fees can be charged.
Concerned that chemicals such as glyphosate are used increasingly and for "off-label" use, Genetically Modified crops are not measured at all, and supermarket or in fact growers' produce is not tested very frequently.	Carolyn Groves	PSANZ and the APVMA continuously review and update MRLs in Schedule 20 of the Code based on current available scientific information and the registered and approved use of the agvet chemicals in Australia. The APVMA as the national authority for the approval and registration of agvet chemicals takes the monitoring of 'off-label' use of agvet chemicals seriously. FSANZ also takes possible 'off-label' use into consideration when setting AoF MRLs. The States and territories are responsible for monitoring compliance to Schedule 20 ensuring that any 'off-label' use of registered chemicals is appropriately addressed. FSANZ regularly monitors Australian consumers' dietary exposures to agvet chemical residues and other food contaminants through the Australian Total Diet Study. This survey has consistently demonstrated that agvet chemical residues in foods are at low levels and pose minimal health risk to Australian consumers.
The proposed MRLs could have a negative effect on US exports, in particular, the MRLs of Difenoconazole in blueberry, Etoxazole in strawberry, and Fenpyrazamine in ginseng, grape, lettuce and strawberry. Will Australia consider harmonizing these MRLs as mentioned with US MRLs to avoid disruption to trade?	United States of America (USA) through WTO	Noted. Australia's MRL harmonisation process is dynamic and ensures safe food for Australian consumers while promoting international food trade. The proposed MRL changes whether deletions, inclusions, increases or reductions are all based on internationally recognised and robust scientific risk assessment methodologies. Australia has the annual MRL harmonisation process as a primary mechanism to consider requests for amendments to Schedule 20 of the Code for food export/import purposes. Interested stakeholders can request FSANZ to consider aligning MRLs for certain chemical and food commodity combinations with existing US

Issue	Raised by	FSANZ response
		MRLs if the foods requested are produced in the US and are to be exported to Australia.
Australia to provide the scientific justification for the proposed MRLs.	United States of America (USA) through WTO	Noted. The scientific justification for the proposed MRL changes in Proposal M1015 are summarised in Section 2.2 - Risk assessment of the Approval Report. The details relating to each agvet chemical are provided in Supporting Document 1 of the report.

2.2 Risk assessment

The risk assessment process for the proposed MRL variations involved estimating the Australian population's dietary exposure to residues of the agvet chemicals requested in the 2017 MRL Harmonisation Proposal, M1015.

The harmonisation requests are to align MRLs in Schedule 20 of the Code with those established for the chemicals and food commodity combinations by Codex or the regulatory authorities in the countries or region in which the foods are produced. These MRLs all reflect legitimate use of the chemicals in producing the food commodities. The requests also include those from the APVMA to align the Code with the revised APVMA MRL Standard, following its chemical review process that has resulted in the deletion of, or increases or reductions in the levels of MRLs for some agvet chemicals and food commodity combinations.

Generally, at low levels, residues of agvet chemicals should not pose a health and safety risk to consumers where the chemicals have been used according to label instructions. However, to confirm a low risk, an assessment of the estimated short term and/or chronic dietary exposure to the chemical residue is undertaken to confirm that the estimated exposures are unlikely to exceed the relevant health-based guidance value (HBGV) for the agvet chemicals.

The relevant HBGVs for the chemicals requested are the Acceptable Daily Intake (ADI – chronic or long-term exposure) or an Acute Reference Dose (ARfD – short-term exposure) that have been established by the APVMA or the Joint Food and Agriculture Organization / World Health Organization Meeting on Pesticide Residues (JMPR).

The methods used to estimate the Australian population's dietary exposure to the residues are based on internationally recognised best practice and are consistent with the APVMA's risk assessment framework for approving and registering agricultural chemical products in Australia. The same process is used by both the APVMA and FSANZ for establishing and reviewing MRLs in Schedule 20.

The dietary exposure estimates for all the agvet chemicals proposed for inclusion in M1015 indicate that the residues do not present health and safety risks to Australian consumers. The proposed MRL changes, origin of requests, comparisons with Codex and the dietary exposure estimates for the Australian population are set out in SD1.

2.3 Risk management

FSANZ is committed to maintaining MRL values that reflect levels of agvet chemical residues that may occur legitimately in food commodities following their prescribed use in food production. The safety of the residues in the context of the Australian diet is a key consideration in ensuring that the foods can be legally sold.

FSANZ will only approve variations to MRLs in the Code where the risk assessment concludes that the estimated dietary exposures are below the relevant HBGVs. FSANZ may consider harmonising MRLs in the Code with those established by a trading partner in circumstances where the risk assessment shows no health and safety risks from the residues to Australian consumers. In these circumstances, the residues are:

- likely to occur in food available for sale in Australia
- associated with the permitted use of an agvet chemical in the country where the food is produced.

Based on the dietary exposure estimates undertaken for each of the chemicals, the proposed MRLs do not pose health and safety risks to Australian consumers. Therefore, approval of a draft variation to include those MRLs in Schedule 20 of the Code is an appropriate risk management response.

2.4 Risk communication

2.4.1 Consultation

Consultation is a key part of FSANZ's standards development process.

FSANZ notified the community to the proposed changes on its website and the call for submissions was notified via the FSANZ Notification Circular, media release and through FSANZ's social media channels and Food Standards News subscription. Subscribers and interested parties were also notified about the availability of reports for public comment.

FSANZ sought public comment on the proposed changes to Schedule 20 which are at Attachment A and welcomed all comments. FSANZ was particularly interested in comments on any impacts (costs/benefits) of the proposed draft variation, in particular, likely impacts on importation of food if specific variations are advanced, and any public health and safety considerations associated with the proposed changes.

Seven submissions were received from domestic and overseas stakeholders in addition to one late comment. Details of the issues raised in the submissions and FSANZ's responses to them is at Table 1 of this Draft Approval Report.

FSANZ acknowledges all the submissions made by individuals and organisations on this Proposal. All comments are valued and contribute to the rigour of the assessment process.

2.4.2 World Trade Organization (WTO)

As members of the World Trade Organization (WTO), Australia and New Zealand are obligated to notify WTO member nations where proposed mandatory regulatory measures are inconsistent with any existing or imminent international standards, and the proposed measures may have a significant effect on trade.

FSANZ made a notification to the WTO for this Proposal in accordance with the WTO Agreement on the Application of Sanitary and Phytosanitary Measures to Trade. One submission from the United States of America was received.

2.5 FSANZ Act assessment requirements

2.5.1 Section 59

2.5.1.1 Consideration of costs and benefits

A Regulation Impact Statement (RIS) was not required for the Proposal because the proposed variations to the Code are machinery in nature and their use would be voluntary. The Office of Best Practice Regulation had previously stated (ID 12065) that no further analysis in the form of a RIS is required for MRL variations.

Overall, the direct and indirect benefits from the proposed MRL variations outweigh the costs to the community, Government or industry that would arise from the status quo. However, a limited impact analysis on different types of stakeholders is provided below.

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

Food importers may benefit from the additional or increased MRLs following approval of the proposed draft variation. Consumers may benefit in that the proposed variations extend the options to source a variety of safe foods. Conversely, importers and consequently consumers may be disadvantaged where proposed additional or increased MRLs are not progressed as this may unnecessarily limit the variety of sources for certain foods.

Approval of any MRL deletions or reductions requested by the APVMA has the potential to restrict food importation and could result in higher prices and fewer products available to consumers. However, there is scope under current processes to retain specific MRLs for imported foods if stakeholders made harmonisation requests with the same or higher MRLs to align with a legitimate Codex or trading partner MRL, and the residues do not present a health risk to Australian consumers.

2.5.1.2 Other measures

There are no other measures (whether available to FSANZ or not) that would be more costeffective than a food regulatory measure developed or varied as a result of the Proposal.

2.5.1.3 Any relevant New Zealand standards

The Agreement between the Governments of Australia and New Zealand concerning a Joint Food Standards System (the Treaty) excludes MRLs for agvet chemicals in food from the system that sets joint food standards. Australia and New Zealand, therefore independently and separately develop MRLs for agvet chemical residues in food commodities. However, under the Trans-Tasman Mutual Recognition Arrangement (TTMRA), Australia and New Zealand accept food commodities that are legal for sale in each country, regardless of the sale-related regulatory requirements in the individual countries.

Under the New Zealand MRL Standard, agvet chemical residues in food must comply with the specific MRLs listed in the Standard. The New Zealand MRL Standard also includes a provision for a general *default MRL* of 0.1 mg/kg for agvet chemical/ food commodity combinations not specifically listed.

MRLs in the Code may differ from those in the New Zealand MRL Standard for a number of legitimate reasons including differences in the use patterns of the chemicals due to varying pest and disease pressures and climatic conditions.

2.5.1.4 Any other relevant matters

Other relevant matters are considered below.

2.5.2. Subsection 18(1)

FSANZ has also considered the three objectives in subsection 18(1) of the FSANZ Act during the assessment.

2.5.2.1 Protection of public health and safety

FSANZ undertook dietary exposure estimates to assess the suitability of MRLs requested by all interested parties and also reviewed the DEAs submitted by the APVMA for its requests by using the best available scientific data and internationally recognised risk assessment methodologies. FSANZ concluded from the DEAs that the proposed MRLs pose negligible public health and safety risks to Australian consumers.

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

The Proposal does not raise issues relating to this objective.

2.5.2.3 The prevention of misleading or deceptive conduct

The Proposal does not raise issues relating to this objective.

2.5.3 Subsection 18(2) considerations

FSANZ has also had regard to:

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

The proposed variations are based on risk analysis that used the best available scientific evidence and internationally recognised risk assessment methodologies. FSANZ conducted risk assessments which concluded that the estimated dietary exposures for each proposed agvet chemical are below the relevant HBGVs. This means the proposed MRLs pose negligible public health and safety risks to consumers.

the promotion of consistency between domestic and international food standards

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

the desirability of an efficient and internationally competitive food industry

The proposed changes will minimise potential costs to primary producers, rural and regional communities and importers in terms of permitting the sale of food containing legitimate levels of residues.

the promotion of fair trading in food

See section 2.5.1.1.

any written policy guidelines formulated by the Forum on Food Regulation

FSANZ has had regard to the Forum policy guideline on the regulation of residues of agvet chemicals in food, in particular the specific policy principles to be consistent with the effective regulation of the registration, permission and the use of agvet chemicals; promote a consistent approach to MRLs for both domestic and imported foods, where appropriate; and be consistent with Australia's obligations under the WTO Sanitary and Phytosanitary Agreement.

Attachments

- A. Approved draft variation to the Australia New Zealand Food Standards Code
- B. Explanatory Statement

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



Food Standards (Proposal M1015 - Maximum Residue Limits (2017)) Variation

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

Dated [To be completed by Standards Management Officer]

Dr Scott Crerar, General Manager – Science and Risk Assessment Branch Delegate of the Board of Food Standards Australia New Zealand

Note:

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

1 Name

This instrument is the Food Standards (Proposal M1015 – Maximum Residue Limits (2017)) Variation.

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

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

3 Commencement

The variation commences on the date of gazettal.

Schedule

[1] The table to section S20—3 in **Schedule 20** is varied by

[1.1] omitting all entries for the following chemicals

Agvet chemical: Chlorfluazuron
Permitted residue: Chlorfluazuron

[1.2] inserting in alphabetical order

Agvet chemical: Aldicarb

Agvet chemical: Acetochlor	
Permitted residue: Sum of compounds hydrolysable with base to 2-ethyl-6-methylaniline (EMA) and 2-(1-	
hydroxyethyl)-6-methylaniline (HEMA), expressed in terms of Acetochlor	
Peanut 0.2	2

Agvet chemical: Isofetamid	
Permitted residue: Isofetamid	
Almonds	0.01
Grapes	3
Agvet chemical: Teflubenzuron	
Permitted residue: Teflubenzuron	
Coffee beans	0.3

[1.3] omitting from each of the following chemicals, the foods and associated MRLs

Permitted residue: Sum of aldicarb, its sul its sulfone, expressed as Aldicarb Citrus fruits Cotton seed Edible offal (mammalian) Meat (mammalian) Milks	0.05 *0.05 *0.01		
Cotton seed Edible offal (mammalian) Meat (mammalian)	*0.05		
Edible offal (mammalian) Meat (mammalian)			
Meat (mammalian)	*0.01		
,			
Milks	*0.01		
	*0.01		
Sugar cane	*0.02		
Agvet chemical: Amitraz			
Permitted residue: Sum of amitraz and N-dimethylphenyl)-n'-methylformamidine, ex N-(2,4-dimethylphenyl)-N'-methylformamid	pressed as		
Apple	0.5		
Stone fruits [except cherries]	0.5		
Agvet chemical: Amitrole			
Permitted residue: Amitrole			
Blueberries	T*0.01		

Agvet chemical: Bitertanol	
Permitted residue: Bitertanol	
Strawberry	*0.05
Agvet chemical: Carbofuran	
Permitted residue: Sum of carbofuran and 3- hydroxycarbofuran, expressed as carbofuran	
Garlic	T0.1
Agvet chemical: Chlorpyrifos-methyl	
Permitted residue: Chlorpyrifos-methyl	
Rice	0.1
Agvet chemical: Dicamba	
Permitted residue: Dicamba	
Cereal grains	*0.05

Agvet chemical: Difenoconazole		Agvet chemical: Fenitrothion	
Permitted residue: Difenoconazole		Permitted residue: Fenitrothion	
Cherries	2.5	Fruit [except as otherwise listed under this chemical]	0.1
Agvet chemical: Diflubenzuron		Vegetables [except as otherwise listed under this chemical]	0.1
Permitted residue: Diflubenzuron			
Cereal grains	T2	Agvet chemical: Fipronil	
Wheat bran, unprocessed	T5	Permitted residue: Sum of fipronil, the su	llnhonyl
		metabolite (5-amino-1-[2,6-dichloro-4-	приспу
Agvet chemical: Diflufenican		(trifluoromethyl)phenyl]-4-[(trifluoromethy	
Permitted residue: Diflufenican		sulphenyl]-1H-pyrazole-3-carbonitrile), th	e sulphonyl
Meat (mammalian)	0.01	metabolite (5-amino-1-[2,6-dichloro-4- (trifluoromethyl)phenyl]-4-[(trifluoromethy	d)sulphonyll:
moat (marinianari)	0.01	1H-pyrazole-3-carbonitrile), and the triflu	oromethyl
Agvet chemical: Dithiocarbamates		metabolite (5-amino-4-trifluoromethyl-1-[2 4-(trifluoromethyl)phenyl]-1H-pyrazole-3-	
Permitted residue: Total dithiocarbamates,		Bergamot	T0.1
determined as carbon disulphide evolved of digestion and expressed as milligrams of c		Burnet, salad	T0.
disulphide per kilogram of food	arburi	Chervil	T0.
Coconut	5	Coriander (leaves, roots, stems)	T0.
Coffee beans	5	Coriander, seed	T0.
Hops	T10	Dill, seed	T0.
Macadamia nuts	*0.2	Fennel, seed	T0.
Pomegranate	3	Herbs	T0.
Swede	T1	Kaffir lime leaves	T0.
Turnip, garden	T1	Lemon grass	T0.
Wasabi	T2	Lemon verbena (fresh weight)	T0. ⁻ T0
		Mizuna Peanut	T*0.01
Agvet chemical: Endothal	_	Peanut oil, crude	T*0.0
Permitted residue: Endothal		Pecan	T*0.0
	0.01	Peppers, sweet	T0.
All other foods except animal food commodities	0.01	Pome fruits	T*0.0
Cotton Seed	0.1	Rucola (rocket)	T0.
Potato	0.1		
		Agvet chemical: Florfenicol	
Agvet chemical: Fenarimol		Permitted residue: Sum of florfenicol and metabolites florfenicol alcohol, florfenicol	
Permitted residue: Fenarimol		acid, monochloroflorfenicol and florfenico	
All other foods except animal food	0.05	expressed as florfenicol amine	
commodities	T0.1	Fish	T0.
Berries and other small fruits [except grapes]	10.1		
Fruiting vegetables, cucurbits	0.2	Agvet chemical: Iprodione	
Grapes	0.1	Permitted residue: Iprodione	
Pome fruits	0.2	Cabbages, head	T*0.0
		Cauliflower	T*0.0
Agvet chemical: Fenbuconazole			
Permitted residue: Fenbuconazole		Agvet chemical: Levamisole	
Stone fruits [except nectarine]	11	Permitted residue: Levamisole	
Agvet chemical: Fenbutatin oxide		Goat milk	0.
Permitted residue: Bis[tris(2-methyl-2-		Agvet chemical: Maldison	
phenylpropyl)tin]-oxide		Permitted residue: Maldison	
Fig	T10	Chard (silver beet)	0.5
			5.0

Oilseed [except peanut]	T10		
Peanut	8	Agvet chemical: Naled	
Root and tuber vegetables	0.5	Permitted residue: Sum of naled and dichlorvos	
Turnip, garden	0.5	expressed as naled	ς,
Vegetables [except beans (dry);	2	· · · · ·	T*0.02
cauliflower; chard; cucumber; fruiting			T*0.05
vegetables, other than cucurbits; garden pea; kale; kohlrabi; lentil (dry); onion,			T*0.05
Welsh; root and tuber vegetables;		,	T*0.05
shallot; spring onion; turnip, garden]		CAIIIVI	1 0.00
		Agvet chemical: Oxadixyl	
Agvet chemical: Metalaxyl		Permitted residue: Oxadixyl	
Permitted residue: Metalaxyl		Lettuce, head	1
Coriander (leaves, roots, stems)	2	Lettuce, leaf	1
Durian	T0.5		
Herbs [except chives; thyme]	T0.3	Agvet chemical: Pebulate	
Kaffir lime leaves	T0.3	•	
Lemon grass	T0.3	Permitted residue: Pebulate	
Lemon verbena (dry leaves)	T0.3	Fruiting vegetables, other than cucurbits	*0.1
Rose and dianthus (edible flowers)	T0.3		
Thyme Turmeric, root	T0.5 T0.1	Agvet chemical: Permethrin	
ramono, root		Permitted residue: Permethrin, sum of isomers	0.6
Agvet chemical: Methidathion	_	Cotton seed Fruiting vegetables, cucurbits	0.2
Permitted residue: Methidathion		Galangal, rhizomes	T:
Brassica (cole or cabbage) vegetables,	0.1	Kiwifruit	2
head cabbages, flowerhead brassicas	0.1	Lupin (dry)	0.1
Date	T*0.01	Mung bean (dry)	0.1
Date, dried or dried and candied	T*0.01	Soya bean (dry)	0.1
Fruiting vegetables, other than cucurbits	0.1	Sunflower seed	0.2
Lettuce, head	1	Turmeric, root	T5
Lettuce, leaf	1		
Longan	0.1	Agvet chemical: Phorate	
Olive oil, crude	T2	•	
Olives	T1	Permitted residue: Sum of phorate, its oxygen	
Pulses	0.1	analogue, and their sulfoxides and sulfones, expressed as phorate	
Root and tuber vegetables	*0.01		0.5
Strawberry	*0.01	Vegetables	0.5
Vegetables [except garlic; lettuce, head; lettuce, leaf; onion, bulb; root and tuber	0.1	Agvet chemical: Phosphorous acid	
vegetables]		Permitted residue: Phosphorous acid	
Acuat abamiasi: Mathamid		Berries and other small fruits [except	T50
Agvet chemical: Methomyl Permitted residue: Methomyl		riberries; strawberry]	
Blackberries	2	Agvet chemical: Pirimicarb	
Coffee beans	T1	Permitted residue: Sum of pirimicarb, demethyl	'-
Fig	T0.7	pirimicarb and the N-formyl-(methylamino) anal	
Fruiting vegetables, other than cucurbits	1	(demethylformamido-pirimicarb), expressed as	
[except peppers]	•	pirimicarb	
Guava	3	Coriander (leaves, roots, stems)	T20
Herbs	T10	Herbs	T20
Leafy vegetables [except chard; lettuce,	1	Hops, dry	0.5
head; lettuce, leaf]		Lemon balm	T20
Nectarine	1		
Peach	1		
Plantago ovata seed	0.05		
Troe temate (temarille)	T1		

T1

Tree tomato (tamarillo)

Agvet chemical: Propachlor		Agvet chemical: Spinosad	
Permitted residue: Sum of propachlor and metabolites hydrolysable to N-isopropylaniline,		Permitted residue: Sum of spinosyn A and spinosyn D	
expressed as propachlor		Herbs	5
Garlic	2.5	Safflower seed	T*0.01
Agvet chemical: Prothiofos		Agvet chemical: Thiodicarb	
Permitted residue: Prothiofos		Permitted residue: Sum of thiodicarb a	and methomyl
Grapes	2	expressed as thiodicarb	and moundings,
Pome fruits	0.05	Peppers, sweet	T5
		Sorghum	T0.5
Agvet chemical: Pyriproxyfen			
Permitted residue: Pyriproxyfen		Agvet chemical: Trichlorfon	
Coffee beans	0.1	Permitted residue: Trichlorfon	
Passionfruit	0.1	Tree nuts	0.1
Agvet chemical: Pyroxasulfone		Agvet chemical: Tridemorph	
Permitted residue—commodities of plant origin:		Permitted residue: Tridemorph	
Sum of pyroxasulfone and (5-difluorometho	xy-1-	Banana	T*0.05
methyl-3-trifluoromethyl-1H-pyrazol-4- yl)methanesulfonic acid, expressed as		Barley	0.1
pyroxasulfone		Fruiting vegetables, cucurbits	0.1
Permitted residue—commodities of animal origin: 5-Difluoromethoxy-1-methyl-3-trifluoromethyl-1H-pyrazole-4-carboxylic acid, expressed as pyroxasulfone		Agvet chemical: Tylosin	
		Permitted residue: Tylosin A	
Cereal grains	*0.01	Fish muscle	T*0.002

[1.4] inserting for each of the following chemicals, the foods and associated MRLs in alphabetical order

Agvet chemical: 2,4-DB		Agvet chemical: Ametoctradin	
Permitted residue: 2,4-DB		Permitted residue—commodities of plant origin:	
Peanut	0.2	Ametoctradin	
		Permitted residue—commodities of animal	
Agvet chemical: Acetamiprid		origin: Sum of ametoctradin and 6-(7-amino-5- ethyl [1,2,4] triazolo [1,5-a]pyrimidin-6-yl) hexanoic acid	
Permitted residue—commodities of plant			
origin: Acetamiprid		Leek	5
Permitted residue—commodities of animal origin: Sum of acetamiprid and N-demethyl acetamiprid ((E)-N ₁ -[(6-chloro-3-		Agvet chemical: Azoxystrobin	
pyridyl)methyl]-N2-cyanoacetamidine), expressed as acetamiprid		Permitted residue: Azoxystrobin	
Almonds	0.1	Rhubarb	0.6
Currants, black, red, white	2	Agvet chemical: Benzovindiflupyr	
Agvet chemical: Aldicarb		Permitted residue: Benzovindiflupyr	
	do and	Peanut	0.01
Permitted residue: Sum of aldicarb, its sulfoxic its sulfone, expressed as aldicarb	ue anu		
Peanut	0.05	Agvet chemical: Buprofezin	
		Permitted residue: Buprofezin	
		Almonds	0.05

Agvet chemical: Carbendazim Permitted residue: Sum of carbendazim and 2- aminobenzimidazole, expressed as carbendazim		Agvet chemical: Dimethenamid-P Permitted residue: Sum of dimethenamid-P and its (R)-isomer	
Raspberries, red, black	0.1		
Rhubarb	0.1	Agvet chemical: Dithiocarbamates	
Agvet chemical: Chlorpyrifos Permitted residue: Chlorpyrifos		Permitted residue: Total dithiocarbamate determined as carbon disulphide evolved digestion and expressed as milligrams o disulphide per kilogram of food	d during acid
Raspberries, red, black	0.01	Peppers, chili (dry)	20
Agvet chemical: Clofentezine		Agvet chemical: Dodine	
Permitted residue: Clofentezine		Permitted residue: Dodine	
All other foods except animal food	0.02		
commodities		Almonds	0.3
Strawberry	2	Peanut	0.013
Agvet chemical: Clothianidin		Agvet chemical: Emamectin	
Permitted residue: Clothianidin		Permitted residue: Sum of emamectin B emamectin B1b	1a and
Almonds	0.01	All other foods except animal food commodities	0.005
Agvet chemical: Cyhalothrin		Almonds	0.02
Permitted residue: Cyhalothrin, sum of is	omers		
Almonds	0.05	Agvet chemical: Etoxazole	
Asparagus	0.02	Permitted residue: Etoxazole	
Peanut	0.05	Strawberry	0.2
Agvet chemical: Dicamba			
Permitted residue: Dicamba		Agvet chemical: Fenbuconazole	
Cereal grains [except maize]	*0.05	Permitted residue: Fenbuconazole	
Maize	0.03	All other foods except animal food	0.02
THAIL O	<u> </u>	commodities	0.05
Agvet chemical: Difenoconazole		Almonds	0.05
Permitted residue: Difenoconazole		Agvet chemical: Fenpropathrin	
All other foods except animal food	0.02		
commodities	0.02	Permitted residue: Fenpropathrin Peanut	0.01
Almonds	0.03	reanut	0.01
Stone fruits	2.5	Agvet chemical: Fenpyrazamine	
Agvet chemical: Diflubenzuron		Permitted residue: Fenpyrazamine	
Permitted residue: Diflubenzuron		All other foods except animal food commodities	0.02
Almonds	0.2	Raspberries, red, black	5
Peanut	0.1	. Raopsomos, rou, black	
A		Agvet chemical: Fenpyroximate	
Agvet chemical: Diflufenican		Permitted residue: Fenpyroximate	
Permitted residue: Diflufenican		Almonds	0.1
All other foods except animal food commodities	0.01	Aquat ahamisal: Elvaris	
Meat (mammalian) (in the fat)	0.05	Agvet chemical: Fluazinam	
		Permitted residue: Fluazinam	
		Peanut	0.02

Agvet chemical: Flumioxazin		Agvet chemical: Mepanipyrim	
Permitted residue: Flumioxazin		Permitted residue: Mepanipyrim	
Cranberry	0.07	Raspberries, red, black	4
Agvet chemical: Fluopyram		Agvet chemical: Mesotrione	
Permitted residue—commodities of plant original	nin:	Permitted residue: Mesotrione	
Fluopyram	yıı ı.	Almonds	0.01
Permitted residue—commodities of animal o Sum of fluopyram and 2-(trifluoromethyl)-	rigin:	Agvet chemical: Metalaxyl	
benzamide, expressed as fluopyram		Permitted residue: Metalaxyl	
Raspberries, red, black	3	Almonds	0.5
Agvet chemical: Fluxapyroxad		Peanut	0.2
Permitted residue: Fluxapyroxad		A	
Banana	3	Agvet chemical: Metconazole	
Coffee beans	0.2	Permitted residue: Metconazole	
Papaya (pawpaw)	0.5	Almonds	0.04
		Agvet chemical: Methidathion	
Agvet chemical: Fosetyl-aluminium		Permitted residue: Methidathion	
Permitted residue: Fosetyl-aluminium		All other foods except animal food	0.02
Raspberries, red, black	100	commodities	0.02
Agvet chemical: Ipconazole		Eggplant	0.1
		Peppers	T0.1
Permitted residue: Ipconazole	0.04	Persimmon, American	0.5 *0.04
Peanut	0.01	Potato	*0.01
Agvet chemical: Maldison		Agvet chemical: Methomyl	
Permitted residue: Maldison		Permitted residue: Methomyl	
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	2	Fruiting vegetables, other than cucurbits [except peppers; sweet corn (corn-on-	1
[except cauliflower; kohlrabi] Brassica leafy vegetables [except kale]	2	the-cob)] Parslev	T10
Carrot	0.5	Stone fruits [except cherries]	1 10
Celery	2	eterie france [except eriennes]	<u>'</u>
Fruiting vegetables, cucurbits [except cucumber]	2	Agvet chemical: Metrafenone	
Leek	2	Permitted residue: Metrafenone	
Legume vegetable [except garden pea]	2	All other foods except animal food	0.05
Lettuce, head	2	commodities	
Lettuce, leaf	2	Oats	0.6
Linseed	10		
Onion, bulb	2	Agvet chemical: Oxadixyl	
Pulses [except beans (dry); lentils (dry)]	2 10	Permitted residue: Oxadixyl	
Rape seed Safflower seed	10 10	All other foods except animal food	0.1
Sunflower seed	10	commodities Leafy vegetables	T5
		Loary rogolabios	13
Agvet chemical: MCPA		Agvet chemical: Oxathiapiprolin	
Permitted residue: MCPA		Permitted residue: Oxathiapiprolin	
Cherry	0.05	Citrus fruits	0.06
		Citrus oil	2

Agvet chemical: Pebulate		Agvet chemical: Piperonyl butoxide
Permitted residue: Pebulate		Permitted residue: Piperonyl butoxide
Tomato	*0.1	All other foods except animal food commodities 0.5
Agvet chemical: Penconazole		_Herbs
Permitted residue: Penconazole		
	0.02	Agvet chemical: Profenofos
All other foods except animal food commodities	0.02	Permitted residue: Profenofos
Raspberries, red, black	0.1	All other foods except animal food 0.02 commodities
		Peppers, chili
Agvet chemical: Permethrin		Peppers, chili (dry)
Permitted residue: Permethrin, sum of ison	ners	_ r opporo, ormi (ary)
All other foods except animal food	0.05	Agvet chemical: Propamocarb
commodities	0.05	Permitted residue: Propamocarb (base)
Almonds	0.05	All other foods except animal food 0.1 commodities
Agvet chemical: Phorate		
Permitted residue: Sum of phorate, its oxyganalogue, and their sulfoxides and sulfones		Agvet chemical: Prothioconazole
expressed as phorate	3,	Permitted residue—commodities of plant origin:
Brassica (cole or cabbage) vegetables, flowerhead brassicas [except Brussels sprouts; broccoli; cauliflower; head	T*0.01	Sum of prothioconazole and prothioconazole desthio (2-(1-chlorocyclopropyl)-1-(2-chlorophenyl)-3-(1H-1,2,4-triazol-1-yl)-propan-2-ol), expressed as prothioconazole
cabbages]		Permitted residue—commodities of animal origin:
Broccoli	0.5	Sum of prothioconazole, prothioconazole desthio
Cabbages, head	0.5	(2-(1-chlorocyclopropyl)-1-(2-chlorophenyl)-3-(1H-
Carrot	0.5	1,2,4-triazol-1-yl)-propan-2-ol), prothioconazole-3-
Calliflower	0.5 T*0.01	hydroxy-desthio (2-(1-chlorocyclopropyl)-1-(2- chloro-3-hydroxyphenyl)-3-(1H-1,2,4-triazol-1-yl)-
Celery Coriander (leaves, roots, stems)	T*0.01	propan-2-ol) and prothioconazole-4-hydroxy-
Eggplant	0.5	desthio (2-(1-chlorocyclopropyl)-1-(2-chloro-4-
Leafy vegetables	T*0.01	hydroxyphenyl)-3-(1H-1,2,4-triazol-1-yl)-propan-2- ol), expressed as prothioconazole
Onion, bulb	0.5	
Onion, Welsh	0.5	Soya bean (dry) 0.3
Parsley	T*0.01	Accord at a mains to Durathinton
Peppers	0.5	Agvet chemical: Prothiofos
Potato	0.5	Permitted residue: Prothiofos
Shallot	0.5	Pear 0.09
Spring onion	0.5	Table grapes
Sweet potato	0.5	
Tomato	0.5	Agvet chemical: Pyraflufen-ethyl
Agvet chemical: Phosmet		Permitted residue: Sum of pyraflufen-ethyl and its acid metabolite (2-chloro-5-(4-chloro-5-
Permitted residue: Sum of phosmet and its analogue, expressed as phosmet	oxygen	difluoromethoxy-1-methylpyrazol-3-yl)-4- fluorophenoxyacetic acid)
Currants, black, red, white	2	Almonds 0.0
Agvet chemical: Phosphorous acid		Agvet chemical: Pyriproxyfen
Permitted residue: Phosphorous acid		Permitted residue: Pyriproxyfen
Grapes	200	Almonds 0.02

Agvet chemical: Pyroxasulfone

Permitted residue—commodities of plant origin: Sum of pyroxasulfone and (5-difluoromethoxy-1methyl-3-trifluoromethyl-1H-pyrazol-4yl)methanesulfonic acid, expressed as pyroxasulfone

Permitted residue—commodities of animal origin: 5-Difluoromethoxy-1-methyl-3-trifluoromethyl-1Hpyrazole-4-carboxylic acid, expressed as pyroxasulfone

Cereal grains [except maize; popcorn]	*0.01
Maize	0.02
Popcorn	0.015
Soya bean (dry)	0.06
Soya bean oil	0.06
Sunflower oil	0.3
Sunflower seed	0.3
Sweet corn (corn-on-the-cob and kernels)	0.015

Agvet chemical: Quinoxyfen		
Permitted residue: Quinoxyfen		
All other foods except animal food	0.02	
commodities		

Agvet chemical: Spinetoram

Permitted residue: Sum of Ethyl-spinosyn-J and Ethyl-spinosyn-L

Peanut	0.04

Agvet chemical: Spirodiclofen

Permitted residue: Spirodiclofen

Almonds	0.1
Currants, black, red, white	1

Agvet chemical: Spiromesifen

Permitted residue: Sum of spiromesifen and 4hydroxy-3-(2,4,6-trimethylphenyl)-1-oxaspiro[4.4]non-3-en-2-one, expressed as spiromesifen

Strawberr	У	1

Agvet chemical: Spirotetramat

Permitted residue: Sum of spirotetramat, and cis-3-(2,5-dimethylphenyl)-4-hydroxy-8-methoxy-1azaspiro[4.5]dec-3-en-2-one, expressed as spirotetramat

3

Tree nuts [except almonds]	0.5
Agvet chemical: Tetraconazole	
Permitted residue: Tetraconazole	
All other foods except animal food commodities	0.02
Peanut	0.03
Strawberry	0.2
·	

Agvet chemical: Thiophanate-methyl

Permitted residue: Sum of thiophanate-methyl and 2aminobenzimidazole, expressed as thiophanatemethyl

0.1
*0.1
*0.1
*0.1
*0.1

Agvet chemical: Trichlorfon

Permitted residue: Trichlorfon

Macadamia nuts 0.1	1
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Agvet chemical: Trifloxystrobin

Raspberries, red, black

Permitted residue: Sum of trifloxystrobin and its acid metabolite ((E,E)-methoxyimino-[2-[1-(3trifluoromethylphenyl)-ethylideneaminooxymethyl] phenyl] acetic acid), expressed as trifloxystrobin equivalents

Agvet chemical: Trifluralin	
Permitted residue: Trifluralin	
All other foods except animal food commodities	0.01
Almonds	0.05

omitting for each of the following chemicals, the maximum residue limit for the food and [1.5] substituting

Agvet chemical: Ametoctradin

Permitted residue—commodities of plant origin: Ametoctradin

Permitted residue—commodities of animal origin: Sum of ametoctradin and 6-(7-amino-5ethyl [1,2,4] triazolo [1,5-a] pyrimidin-6-yl) hexanoic acid

Hops, dry	100
Agvet chemical: Cyprodinil	
Permitted residue: Cyprodinil	
Almonds	0.02

Agvet chemical: Dicamba	
Permitted residue: Dicamba	
Cotton seed	3
Agvet chemical: Fenitrothion	
Permitted residue: Fenitrothion	
Apple	1
Cherries	1
Grapes	1
Agvet chemical: Imazamox	
Permitted residue: Imazamox	
Soya bean (dry)	0.3
Agvet chemical: Ivermectin	
Permitted residue: H ₂ B _{1a}	
Cattle kidney	0.06
Cattle liver	0.5
Cattle meat (in the fat)	0.2
Agvet chemical: Methidathion	
Permitted residue: Methidathion	
Coffee beans	*0.01
Agvet chemical: Metrafenone	
Permitted residue: Metrafenone	
Grapes	7
Tomato	0.9
Agvet chemical: Mevinphos	
Permitted residue: Mevinphos	
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	0.05

Agvet chemical: Propachlor	
Permitted residue: Sum of propachlor metabolites hydrolysable to N-isoprop expressed as propachlor	
Onion, bulb	0
Agvet chemical: Propamocarb	
Permitted residue: Propamocarb (bas	e)
Potato	0
Agvet chemical: Pyriofenone	
Permitted residue: Pyriofenone	
Grapes	1
Agvet chemical: Quinoxyfen Permitted residue: Quinoxyfen	
Strawberry	0
Agvet chemical: Spirotetramat	
Permitted residue: Sum of spirotetram (2,5-dimethylphenyl)-4-hydroxy-8-met azaspiro[4.5]dec-3-en-2-one, express spirotetramat	hoxy-1-
Blueberries	
Pineapple	0
Agvet chemical: Dithiocarbamates	
Permitted residue: Total dithiocarbam determined as carbon disulphide evol digestion and expressed as milligrams disulphide per kilogram of food	ved during aci

Attachment B - Explanatory Statement

1. Authority

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

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

The Authority prepared Proposal M1015 to consider varying certain maximum residue limits (MRLs) in the Code. The Authority considered the Proposal in accordance with Division 2 of Part 3 and has approved a draft variation.

Following consideration by the Australia and New Zealand Ministerial Forum on Food Regulation, section 92 of the FSANZ Act stipulates that the Authority must publish a notice about the standard or draft variation of a standard.

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

2. Purpose

The purpose of this proposed variation to the table to section S20—3 in Schedule 20 is to vary MRLs for residues of agricultural or veterinary chemicals in food. The table to section S20—3 lists the MRLs for agricultural and veterinary chemical residues which may occur in foods. If an MRL 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 MRL in the Code, food may not be sold where there are detectable residues.

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

A dietary exposure assessment was conducted to ensure that proposed limits do not present any public health or safety concerns.

3. Documents incorporated by reference

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

4. Consultation

In accordance with the procedure in Division 2 of Part 3 of the FSANZ Act, the Authority's consideration of Proposal M1015 included one round of public consultation following an assessment and the preparation of a draft variation and associated report. Submissions were called for on 12 January 2018 for a six-week domestic consultation period and sixty days period through the WTO Notification process.

A Regulation Impact Statement was not required because the proposed variations are likely to have a minor impact on businesses and individuals.

5. Statement of compatibility with human rights

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

6. Variation

Item [1.1] omits the chemical Chlorfluazuron with the commodities and associated MRLs. This chemical is deleted as the result of chemical review undertaken by the APVMA.

Item [1.2] inserts chemicals not currently listed.

Item [1.3] omits the foods and associated MRLs for the chemicals listed.

Item [1.4] inserts the foods and associated MRLs for the chemicals listed.

Item [1.5] omits the foods and associated MRLs for the chemicals listed, replacing them with new limits.