

**31 October 2014**  
**[22–14]**

## **Call for submissions – Proposal M1010**

### **Maximum Residue Limits (2014)**

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FSANZ has assessed a proposal prepared 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. Pursuant to section 61 of the *Food Standards Australia New Zealand Act 1991* (FSANZ Act), FSANZ now calls for submissions to assist consideration of the draft food regulatory measure.

For information about making a submission, visit the FSANZ website at [information for submitters](#).

All submissions on applications and proposals will be published on our website. We will not publish material that is provided in-confidence, but will record that such information is held. In-confidence submissions may be subject to release under the provisions of the *Freedom of Information Act 1991*. Submissions will be published as soon as possible after the end of the public comment period. Where large numbers of documents are involved, FSANZ will make these available on CD, rather than on the website.

Under section 114 of the FSANZ Act, some information provided to FSANZ cannot be disclosed. More information about the disclosure of confidential commercial information is available on the FSANZ website at [information for submitters](#).

Submissions should be made in writing; be marked clearly with the word 'Submission' and quote the correct project number and name. While FSANZ accepts submissions in hard copy to our offices, it is more convenient and quicker to receive submissions electronically through the FSANZ website via the link on [documents for public comment](#). You can also email your submission directly to [submissions@foodstandards.gov.au](mailto:submissions@foodstandards.gov.au).

There is no need to send a hard copy of your submission if you have submitted it by email or via the FSANZ website. FSANZ endeavours to formally acknowledge receipt of submissions within 3 business days.

### **DEADLINE FOR SUBMISSIONS: 6pm (Canberra time) 28 November 2014**

Submissions received after this date will not be considered unless an extension had been given before the closing date. Extensions will only be granted due to extraordinary circumstances during the submission period. Any agreed extension will be notified on the FSANZ website and will apply to all submitters.

Questions about making submissions or the application process can be sent to [standards.management@foodstandards.gov.au](mailto:standards.management@foodstandards.gov.au).

Hard copy submissions may be sent to one of the following addresses:

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## Supporting documents

The following document which informed the assessment of this Proposal are available on the FSANZ website at

<http://www.foodstandards.gov.au/code/proposals/Pages/M1010maximumresiduelimits.aspx>

SD1 MRLs proposed in relation to MRL harmonisation requests and dietary exposure estimates

## Executive summary

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

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

The Proposal includes consideration of MRLs gazetted by the Australian Pesticides and Veterinary Medicines Authority (APVMA), resulting in the removal of three chemicals from the Code. The removal of daminozide is due to it no longer being registered or allowed under permit, and the removal of endosulfan and parathion-methyl is following the APVMA's review which resulted in no approved uses for these chemicals in Australia. This Proposal also considers other deletions and reductions in MRLs for other chemicals proposed by the APVMA and MRLs requested by other parties to further align the Code with Codex or trading partner standards. The Proposal also includes amendments as part of routine FSANZ Code maintenance.

Dietary exposure assessments (DEAs) indicate that the proposed limits for the agricultural and veterinary chemical residues of interest do not present any public health and safety concerns in relation to relevant health-based guidance values.

Inclusion of the MRLs in the Code as proposed will permit the sale of foods containing legitimate residues and protect public health and safety by minimising residues in foods consistent with the effective control of pests and diseases.

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

FSANZ has made a Sanitary and Phytosanitary notification to the World Trade Organization (WTO).

# 1 Introduction

## 1.1 The Proposal

The Proposal was prepared to consider varying certain MRLs in the Code. This is a routine process, both to include limits to allow the sale of food with legitimate residues and to remove limits that the APVMA has already removed from the APVMA MRL Standard<sup>1</sup>. The Proposal includes consideration of MRL variations proposed by the APVMA, as well as MRL harmonisation requests from other interested parties.

## 1.2 The current Standard

Standard 1.4.2 lists the limits for agricultural and veterinary chemical residues which may occur in foods. Limits prescribed in the Code constitute a mandatory requirement applying to all food products of a particular class whether produced domestically or imported. Food products with residues exceeding the relevant limit listed in the Code cannot legally be supplied in Australia. This ensures that residues of agricultural and veterinary chemicals are kept as low as possible and consistent with the approved use of chemical products to control pests and diseases of plants and animals.

## 1.3 Reasons for preparing the Proposal

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

The Proposal includes consideration of MRLs to further align the Code with Codex and trading partner standards. These MRLs were requested by the Australian Food and Grocery Council, BASF Agricultural Solutions, Bayer Crop Science, California Citrus Quality Council, the California Table Grape Commission, the Cranberry Marketing Committee, DuPont Crop Protection, the Food and Beverage Importers Association, the Northwest Horticultural Council, in collaboration with the California Fresh Fruit Association and the California Cherry Board, the US Hop Industry and Valent U.S.A Corporation.

The Proposal also includes consideration of the removal of the chemicals daminozide, endosulfan, parathion-methyl as well as MRL variations for other chemicals proposed by the APVMA. The daminozide variations relate to uses that are no longer registered or allowed under permit. The APVMA is proposing to delete these MRLs from Standard 1.4.2 as they have already been removed from the APVMA MRL Standard. The endosulfan and parathion-methyl MRL variations relate to regulatory decisions on the use of chemical products made by the APVMA as part of its review of those chemicals<sup>2</sup>. The APVMA removed permissions for endosulfan in October 2010 and there have been no approved uses since October 2012<sup>3</sup>. Permissions for parathion-methyl were removed in July 2011<sup>4</sup> and there have been no approved uses since 2013.

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<sup>1</sup> The Agricultural and Veterinary Chemicals Code Instrument 4 (MRL Standard) sets MRLs for AgVet chemicals in agricultural produce particularly produce entering the food chain. This can be accessed via the APVMA website at <http://apvma.gov.au/node/10806>.

<sup>2</sup> Further details on APVMA review chemicals are available on the APVMA website at <http://apvma.gov.au/node/10916>.

<sup>3</sup> Refer to: <http://apvma.gov.au/node/1558>

<sup>4</sup> Refer to: [http://apvma.gov.au/sites/default/files/gazette/gazette\\_2011\\_08\\_16.pdf](http://apvma.gov.au/sites/default/files/gazette/gazette_2011_08_16.pdf) (page 35)

Internationally, countries set MRLs according to good agricultural practice (GAP) or good veterinary practice (GVP). Agricultural and veterinary chemicals are used differently in different countries around the world as pests, diseases and environmental factors differ and because product use patterns may differ. This means that residues in imported foods may legitimately differ from those in domestically produced foods. The proposed MRLs will permit the sale of foods containing legitimate residues and protect public health and safety by minimising residues in foods consistent with the effective control of pests and diseases.

The proposed MRLs may minimise potential trade disruption and extend consumer choice. MRLs proposed in relation to requests to harmonise limits in the Code with trading partner or Codex limits, as a result of APVMA variations and Code Maintenance are listed in **SD1**.

The Proposal also includes amendments as part of routine FSANZ Code maintenance.

## 1.4 Procedure for assessment

The Proposal is being assessed under the General Procedure.

# 2 Summary of the assessment

## 2.1 Risk assessment

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

The ADI and ARfD for individual agricultural and veterinary chemicals are established by the Office of Chemical Safety (OCS) following an assessment of the toxicology of each chemical. In the case that an Australian ADI or ARfD has not been established, a Joint Food and Agriculture Organization / World Health Organization Meeting on Pesticide Residues (JMPR) ADI or ARfD may be used for risk assessment purposes. HBGVs are only used from other sources, such as the United States Environment Protection Agency (US EPA), for chemicals that have been considered in previous FSANZ MRL proposals where they are not available from the OCS or JMPR.

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

The steps undertaken in conducting a DEA are:

- determining the residues of a chemical in a treated food
- calculating dietary exposure to a chemical from relevant foods, using residue data and food consumption data from Australian national nutrition surveys; and
- completing a risk characterisation where estimated dietary exposures are compared to the relevant HBGV.

A summary of the dietary exposure estimates for each agricultural and veterinary chemical included in this proposal is provided in **SD1**.

## **2.2 Risk management**

FSANZ is committed to maintaining limits in the Code that reflect residues that may legally occur in food; this ensures that such food may be sold. The safety of the residues in the context of the Australian diet is a key consideration. FSANZ will only approve variations to limits in the Code where the risk assessment concludes that estimated dietary exposure is within health-based guidance values. FSANZ may consider including MRLs in the Code that are harmonised with those established by a trading partner in certain circumstances, including when the residues are: likely to occur in food available in Australia and do not present safety concerns; associated with the controlled use of chemical products in the country where the food is produced.

## **2.3 Risk communication**

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

FSANZ is seeking public comment on the proposed changes to the Code outlined in this consultation document to help finalise the assessment. All comments are welcome. However FSANZ is particularly interested in comments on any impacts (costs/benefits) of the proposed variations, in particular, likely impacts on importation of food if specific variations are advanced and any public health and safety considerations associated with the proposed changes.

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

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

Individuals and organisations making submissions on this Proposal will be notified at each stage of the assessment. If the FSANZ Board approves the draft variations to the Code, FSANZ will notify its decision to the Australia and New Zealand Ministerial Forum on Food Regulation. FSANZ will notify the gazetted changes to the Code in the national press and on the FSANZ website.

### **2.3.1 World Trade Organization (WTO)**

As members of the World Trade Organization (WTO), Australia is obliged to notify WTO members 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.

There are relevant international standards and amending the Code to amend MRLs in Standard 1.4.2 may have a significant effect on international trade as 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. Therefore, a notification to the WTO under Australia's obligations under the WTO Application of Sanitary and Phytosanitary Measures Agreement has been made to enable other WTO members to comment on the proposed amendments.

### **2.3.2 Codex Alimentarius Commission Standards**

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

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

Interested parties provided information that specific anomalies between the Code and Codex or other standards may present barriers to trade in certain foods. The proposed variations to the Code would align limits in the Code with international standards and/or standards in producer or other importing countries and permit the sale in Australia of relevant foods containing legitimate residues that do not present health or safety concerns.

**Supporting document 1** lists MRLs proposed for inclusion in the Code and the corresponding Codex limits received from both harmonisation requests and from the APVMA. The proposed MRLs may differ to Codex limits due to varying pest and disease factors amongst production regions due to environmental factors.

### **2.3.3 Impacts on imported foods of MRL variations proposed by the APVMA**

Deletions or reductions of MRLs may affect imported foods containing residues that currently comply with existing MRLs. In cases where deletions are proposed by the APVMA, these existing MRLs are no longer required for domestically produced food.

FSANZ is committed to ensuring that the implications of MRL variations are considered. Under the current process for considering variations to the Code, FSANZ encourages submissions including information demonstrating a need for an alternative specific MRL variation to be considered rather than the proposed variation. FSANZ will consider amending proposed MRL variations to continue to allow the sale of imported food where such MRLs are supported by adequate data or information demonstrating that the residues are legitimate and likely to occur. The risk assessment will consider dietary exposure in the context of the Australian diet and the potential public health and safety risk for the population or a population sub group. Further information on data requirements for a variation to be considered may be obtained from FSANZ.

To assist in identifying possible impacts on imported foods, the deletions or reduction of MRLs proposed by the APVMA are included in in **SD1**<sup>5</sup>.

**FSANZ requests comment on any possible ramifications for imported foods of the proposed variations.**

## **2.4 FSANZ Act assessment requirements**

When assessing this Proposal and the subsequent development of a food regulatory measure, FSANZ has had regard to the following matters in section 59 of the FSANZ Act:

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<sup>5</sup> In SD1, all requests received by the APVMA are identified under the column 'Source of MRL' as 'APVMA'.

## **2.4.1 Section 59**

### **2.4.1.1 Cost benefit analysis**

In 2010, the Office of Best Practice Regulation provided a standing exemption from the need to assess if a Regulation Impact Statement is required for applications relating to maximum residue limits as they are machinery in nature and their use is voluntary. A limited impact analysis on different stakeholders is provided below.

The direct and indirect benefits that would arise from a food regulatory measure developed or varied as a result of the proposal outweigh the costs to the community, Government or industry that would arise from the development or variation of the food regulatory measure. The proposed MRL variations benefit Australian Government, state and territory agencies, growers and producers, in that they serve to further harmonise agricultural and food standards. Achieving further consistency between agricultural and food legislation will minimise compliance costs to primary producers and assist in efficient enforcement of regulations.

Importers may benefit or be disadvantaged by the approval of the proposed draft variations. Additional or increased MRLs may benefit importers and consequently consumers in that this may extend the options to source safe foods. Conversely, importers and consequently consumers may be disadvantaged where proposed additional or increased MRLs are not progressed as this may unnecessarily limit sources of certain foods.

Any MRL deletions or reductions have the potential to restrict importation of foods and could potentially result in higher food prices and a reduced product range available to consumers. However, if a need is identified through consultation, there is scope under current processes to retain specific MRLs for imported foods where the residues do not present a human health risk, and there is a legitimate Codex or trading partner MRL.

### **2.4.1.2 Other measures**

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

### **2.4.1.3 Any relevant New Zealand standards**

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

All domestically produced food sold in New Zealand must comply with the New Zealand (Maximum Residue Limits of Agricultural Compounds) Food Standards 2012 and any amendments (the New Zealand MRL Standards). If food is imported into New Zealand, such food must comply either with the New Zealand MRL Standards or with Codex MRLs (except for food imported from Australia).

Under the New Zealand MRL Standards, agricultural chemical residues in food must comply with the specific MRLs listed in the Standards. The New Zealand MRL Standards also include a provision for residues of up to 0.1 mg/kg for agricultural chemical / commodity combinations not specifically listed.



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

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

#### **2.4.1.4 Any other relevant matters**

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

#### **2.4.2 Subsection 18(1)**

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

##### **2.4.2.1 Protection of public health and safety**

FSANZ has reviewed the DEA's submitted by the APVMA and conducted additional DEA's to assess the MRLs requested by other parties. Using the best available scientific data and internationally recognised risk assessment methodology, FSANZ concluded that in relation to current HBGVs, setting the limits as proposed does not present any public health and safety concerns.

##### **2.4.2.2 The provision of adequate information relating to food to enable consumers to make informed choices**

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

##### **2.4.2.3 The prevention of misleading or deceptive conduct**

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

#### **2.4.3 Subsection 18(2) considerations**

FSANZ has also had regard to the matters listed in subsection 18(2):

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

FSANZ's primary role in developing food regulatory measures for residues of agricultural and veterinary chemicals in food is to ensure that estimated dietary exposures to potential residues are within health-based guidance values. As described in Section 2.4.2.1 FSANZ conducts and reviews DEA's using the best available scientific data and internationally recognised risk assessment methodology.

- **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 MRL variations ensure an open and transparent process has been followed in relation to the residues that could reasonably occur in food.

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

- **the promotion of fair trading in food**

Section 2.4.1.1 lists a number of considerations that address fair trading with respect to variations to MRLs in this proposal.

- **any written policy guidelines formulated by the Ministerial Council<sup>6</sup>**

The proposal has regard to the need to promote a consistent approach to MRLs for both domestic and imported foods, where appropriate, and the need to be consistent with Australia's obligations under the WTO Sanitary and Phytosanitary Agreement (SPS Agreement).

### **3 Draft variation**

The draft variation to Standard 1.4.2 are at Attachment A. The variation is intended to take effect on gazettal.

A draft explanatory statement is at Attachment B. An explanatory statement is required to accompany an instrument if it is lodged on the Federal Register of Legislative Instruments.

#### **3.1 Transitional arrangements**

##### **3.1.1 Transitional arrangements for Code Revision**

FSANZ is reviewing the Code in order to improve its clarity and legal efficacy. This review is being undertaken through Proposal P1025 – details of which are on the FSANZ website.<sup>7</sup> FSANZ released a draft revision of the Code for public comment in May 2013. The draft revision has changed the Code's structure and format. A further draft revision of the Code and call for submissions was released in July 2014.

The FSANZ Board is expected to consider P1025 and the proposed changes to the Code in late 2014. If approved, it is expected that the new Code will commence in 2015 and will repeal and replace the current Code. The new Code will then need to be amended to incorporate any outstanding changes made to the current Code, including the variations at Attachment A.

#### **Attachments**

- A. Draft variation to the *Australia New Zealand Food Standards Code*
- B. Draft Explanatory Statement

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<sup>6</sup> Now known as the Australia and New Zealand Ministerial Forum on Food Regulation (convening as the Australia and New Zealand Food Regulation Ministerial Council)

<sup>7</sup> <http://www.foodstandards.gov.au/code/proposals/Pages/proposalp1025coderev5755.aspx>

## Attachment A – Draft variation to the *Australia New Zealand Food Standards Code*



### Food Standards (Proposal M1010 – Maximum Residue Limits) Variation

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

Dated [To be completed by Standards Management Officer]

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

**Note:**

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

## 1 Name

This instrument is the *Food Standards (Proposal M1010 – Maximum Residue Limits) Variation*.

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

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

## 3 Commencement

The variation commences on the date of gazettal.

### SCHEDULE

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

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

“Daminozide  
Endosulfan  
Parathion methyl”

[1.2] omitting from Schedule 1 all entries for the following chemical with the associated chemical definition

<b>Fluxapyroxad</b> Fluxapyroxad
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[1.3] inserting in alphabetical order in Schedule 1

“

<b>Alpha-cypermethrin</b> see Cypermethrin
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”

“

<b>Cyazofamid</b> <i>Commodities of plant origin and of animal origin for enforcement:</i> cyazofamid <i>Commodities of plant origin and animal origin for dietary risk assessment:</i> the sum of cyazofamid and 4-chloro-5-(4-methoxyphenyl)-1H-imidazole-2-carbonitrile, expressed as cyazofamid	
Hops, dry	10

”

“

<b>Fluopyram</b> Fluopyram	
Cherries	0.6
Grapes	2
Hops, dry	100

”

“

<b>Zeta-cypermethrin</b> see Cypermethrin
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”

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

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

Stone fruits 0.09

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

Hops, dry 4

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

Herbs 3  
Spices 0.1

**Ametoctradin**  
*Commodities of plant origin:* Ametoctradin  
*Commodities of animal origin:* Sum of ametoctradin  
and 6-(7-amino-5-ethyl [1,2,4] triazolo [1,5-  
a]pyrimidin-6-yl) hexanoic acid

Brassica (cole or cabbage) 9  
vegetables, Head cabbages  
Flowerhead brassicas  
Celery 20  
Cucumber 0.4  
Dried grapes (currants, raisins and  
sultanas) 20  
Fruiting vegetables, cucurbits 3  
[except cucumber]  
Fruiting vegetables, other than  
cucurbits [except sweet corn and  
mushroom] 1.5  
Garlic 1.5  
Grapes [except dried grapes] 6  
Hops, dry 30  
Leafy vegetables 50  
Onion, bulb 1.5  
Peppers, Chili (dry) 15  
Potato 0.05  
Shallot 1.5  
Spring onion 20

**Bentazone**  
Bentazone

Beans [except soya bean] 0.5  
Peas 3

**Boscalid**  
*Commodities of plant origin:* Boscalid  
*Commodities of animal origin:* Sum of boscalid, 2-  
chloro-N-(4'-chloro-5-hydroxybiphenyl-2-yl)  
nicotinamide and the glucuronide conjugate of 2-  
chloro-N-(4'-chloro-5-hydroxybiphenyl-2-yl)  
nicotinamide, expressed as boscalid equivalents

Hops, dry 35

**Chlorantraniliprole**  
*Plant commodities and animal commodities other  
than milk:* Chlorantraniliprole  
*Milk:* Sum of chlorantraniliprole, 3-bromo-N-[4-  
chloro-2-(hydroxymethyl)-6-  
[(methylamino)carbonyl]phenyl]-1-(3-chloro-2-  
pyridinyl)-1H-pyrazole-5-carboxamide, and 3-bromo-  
N-[4-chloro-2-(hydroxymethyl)-6-  
[[[(hydroxymethyl)amino]carbonyl]phenyl]-1-(3-  
chloro-2-pyridinyl)-1H-pyrazole-5-carboxamide,  
expressed as chlorantraniliprole

Asparagus 13  
Avocado 4  
Berries and other small fruits 2.5  
Cherries 1  
Citrus fruits 1.4  
Coffee beans 0.4  
Hops, dry 90  
Plums 1  
Rape seed (canola) 2  
Rice 0.15  
Stone fruits [except cherry and  
plum] 4  
Sunflower seed 2  
Tree nuts [except almonds and  
pistachio nut] 0.02

**Chlorfenapyr**  
Chlorfenapyr

Peppers, Chili 0.01  
Spices 0.05  
Tea, green, black 50

**Chlorpyrifos**  
Chlorpyrifos

Onion, bulb 0.2

**Chlorpyrifos-methyl**  
Chlorpyrifos-methyl

Tea, green, black 0.1

**Clopyralid**  
Clopyralid

Blueberries 0.5

Strawberry	4
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**Clothianidin**  
Clothianidin

Spices	0.05
Tea, green, black	0.7

**Cypermethrin**  
Cypermethrin, sum of isomers

Citrus fruits [except kumquats]	0.3
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**Cyprodinil**  
Cyprodinil

Dewberries (including loganberry) [except boysenberry]	T5
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**Difenoconazole**  
Difenoconazole

Cherries	2.5
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**Diflubenzuron**  
Diflubenzuron

Stone fruits [except cherries]	0.07
Tea, green, black	0.1

**Dimethomorph**  
Sum of E and Z isomers of dimethomorph

Brassica (cole or cabbage) vegetables, Head Cabbage, Flowerhead Brassicas	6
Corn salad	10
Fruiting vegetables, other than cucurbits	1.5
Garlic	0.6
Herbs	10
Hops, dry	80
Leafy vegetables	30
Lima bean (young pods and/or immature seeds)	0.6
Spices	0.05

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

Cranberry	0.2
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**Ethoxyquin**  
Ethoxyquin

Crustaceans	1
Diadromous fish	1
Edible offal (mammalian)	1
Eggs	0.1
Freshwater fish	1
Marine fish	1
Meat (mammalian)	0.5
Poultry, edible offal of	0.1
Poultry meat (in the fat)	0.5

**Etoxazole**  
Etoxazole

Hops, dry	7
Tea, green, black	15

**Fenbuconazole**  
Fenbuconazole

Cranberry	0.5
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**Fenpropathrin**  
Fenpropathrin

Stone fruits [except cherries and peach]	1.4
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**Fenpyroximate**  
Fenpyroximate

Cherries	2
Grapes	1
Hops, dry	10
Tea, green, black	0.1

**Flonicamid**  
Flonicamid [*N*-(cyanomethyl)-4-(trifluoromethyl)-3-  
pyridinecarboxamide] and its metabolites TFNA [4-  
trifluoromethylnicotinic acid], TFNA-AM [4-  
trifluoromethylnicotinamide] TFNG [*N*-(4-  
trifluoromethylnicotinoyl)glycine]

Hops, dry	7
-----------	---

**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

Spices	0.02
Tea, green, black	0.02

**Flutriafol**  
Flutriafol

Stone fruits	1.5
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**Fluxapyroxad**  
*Commodities of plant origin: Fluxapyroxad*  
*Commodities of animal origin for enforcement: Fluxapyroxad*

Blackberries	5
Blueberries	7
Brassica leafy vegetables	4
Bulb vegetables	1.5
Dried grapes (currants, raisins and sultanas)	5.7
Fruiting vegetables, cucurbits	0.5
Fruiting vegetables, other than cucurbits [except sweet corn and mushroom]	0.6
Grapes [except dried grapes]	2
Mango	0.5
Oilseeds [except peanut and cotton]	0.9
Oranges, sweet, sour	0.2
Pecan	0.06
Peppers, Chili (dry)	6
Pome fruits	0.8
Prunes	5
Pulses [except soya bean (dry)]	0.4
Raspberries, red, black	5
Rice [except rice bran, unprocessed and rice hulls]	5
Rice bran, unprocessed	8.5
Rice hulls	15
Root and tuber vegetables [except sugar beet]	0.9
Rye	3
Sorghum	3
Soya bean (dry)	0.3
Soya bean (immature seeds)	0.15
Stone fruits [except prunes]	3
Strawberry	4
Sugar beet	0.15
Sugar cane	3
Wheat	0.3

**Fosetyl**  
Fosetyl

Citrus fruits	5
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**Hexythiazox**  
Hexythiazox

Hops, dry	2
Tea, green, black	4

**Imazalil**  
Imazalil

Onion, bulb	0.05
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**Imazamox**  
Imazamox

Lentil (dry)	0.25
Rice	0.05
Sunflower seed	0.3

**Imazapic**  
Sum of imazapic and its hydroxymethyl derivative

Maize	0.1
Rice	0.05

**Imazapyr**  
Imazapyr

Lentils (dry)	0.2
Rice	0.05
Sugar cane	0.05
Sunflower seed	0.05

**Imazethapyr**  
Imazethapyr

Rape seed (canola)	0.05
--------------------	------

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

Cranberry	0.05
Spices [except Coriander (leaves, stem, roots), Coriander seed, Dill seed, Fennel seed, Ginger root]	0.05

**Indoxacarb**  
Sum of indoxacarb and its R-isomer

Cherries	T2
Stone fruits [except cherries]	2

**Isoxaflutole**  
The sum of isoxaflutole and 2-cyclopropylcarbonyl-3-(2-methylsulfonyl-4-trifluoromethylphenyl)-3-oxopropanenitrile, expressed as isoxaflutole

Soya bean (dry)	0.05
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<b>Kresoxim-methyl</b>	
<i>Commodities of plant origin:</i> Kresoxim-methyl	
<i>Commodities of animal origin:</i> Sum of a-(p-hydroxyo-tolyloxy)-o-tolyl (methoxyimino) acetic acid and (E)-methoxyimino[a-(o-tolyloxy)-o-tolyl]acetic acid, expressed as kresoxim-methyl	

Asparagus	0.05
Barley	0.1
Beetroot	0.05
Berries and other small fruits	1.5
Chard (beet leaves)	0.05
Coffee beans	0.05
Cotton seed	0.05
Dried grapes (currants, raisins and sultanas)	2
Egg plant	0.6
Garlic	0.3
Ginseng (dried)	1
Grape leaves	15
Grapefruit	0.5
Leek	5
Mammalian fats [except milk fats]	0.05
Oats	0.1
Olive oil, virgin	0.7
Olives	0.2
Onion, bulb	0.3
Oranges, sweet, sour	0.5
Pear	5
Pecan	0.15
Peppers, Sweet	1
Pome fruits [except pear]	0.2
Potato	0.1
Poultry meat	0.05
Rice	0.02
Rye	0.1
Shallot	0.3
Soya bean (dry)	0.05
Sugar beet	0.05
Sunflower seed	0.1
Tea, green, black	15
Tomato	0.6
Turnip, garden	0.05
Wheat	0.1

<b>Mandipropamid</b>	
Mandipropamid	

Hops, dry	50
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<b>Metaflumizone</b>	
Sum of metaflumizone, its E and Z isomers and its metabolite 4-{2-oxo-2-[3-(trifluoromethyl)phenyl]ethyl}-benzoxazole expressed as metaflumizone	

Citrus fruits	0.04
Tree nuts	0.04

<b>Metconazole</b>	
Metconazole	

Potato	0.04
Sweet potato	0.04

<b>Methoxyfenozide</b>	
Methoxyfenozide	

Plums (including prunes)	0.3
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<b>Myclobutanil</b>	
Myclobutanil	

Stone fruits [except cherries]	2
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<b>Penconazole</b>	
Penconazole	

Herbs	0.05
Spices	0.1
Tea, green, black	0.1

<b>Pendimethalin</b>	
Pendimethalin	

Artichoke, globe	0.05
Asparagus	0.15
Brassica leafy vegetables	0.2
Leafy vegetables [except Brassica leafy vegetables and Lettuce, leaf]	*0.05
Lettuce, leaf	4
Melons, including watermelon	0.1
Sorghum	0.1

<b>Penthiopyrad</b>	
<i>Commodities of plant origin:</i> Penthiopyrad	
<i>Commodities of animal origin:</i> Sum of penthiopyrad and 1-methyl-3-(trifluoromethyl)-1H-pyrazol-4-ylcarboxamide, expressed as penthiopyrad	

Cranberry	3
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<b>Permethrin</b>	
Permethrin, sum of isomers	

Nectarine	2
Peach	1
Tea, green, black	0.1

<b>Phosmet</b>	
Sum of phosmet and its oxygen analogue, expressed as phosmet	

Grapes	10
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<b>Prothioconazole</b>	
<i>Commodities of plant origin:</i> Sum of prothioconazole and prothioconazole desthio (2-(1-chlorocyclopropyl)-1-(2-chlorophenyl)-3-(1 <i>H</i> -1,2,4-triazol-1-yl)-propan-2-ol), expressed as prothioconazole	
<i>Commodities of animal origin:</i> Sum of prothioconazole, prothioconazole desthio (2-(1-chlorocyclopropyl)-1-(2-chlorophenyl)-3-(1 <i>H</i> -1,2,4-triazol-1-yl)-propan-2-ol), prothioconazole-3-hydroxydesthio (2-(1-chlorocyclopropyl)-1-(2-chloro-3-hydroxyphenyl)-3-(1 <i>H</i> -1,2,4-triazol-1-yl)-propan-2-ol) and prothioconazole-4-hydroxydesthio (2-(1-chlorocyclopropyl)-1-(2-chloro-4-hydroxyphenyl)-3-(1 <i>H</i> -1,2,4-triazol-1-yl)-propan-2-ol), expressed as prothioconazole	
Cranberry	0.2
<b>Pyraclostrobin</b>	
<i>Commodities of plant origin:</i> Pyraclostrobin	
<i>Commodities of animal origin:</i> Sum of pyraclostrobin and metabolites hydrolysed to 1-(4-chloro-phenyl)-1 <i>H</i> -pyrazol-3-ol, expressed as pyraclostrobin	
Herbs	2
Hops, dry	23
Spices	0.1
Stone fruits	2.5
<b>Pyridaben</b>	
Pyridaben	
Cranberry	0.5
<b>Pyrimethanil</b>	
Pyrimethanil	
Coriander (leaves)	3
Herbs	3
Onion, bulb	0.1
Spices	0.1
<b>Pyriproxyfen</b>	
Pyriproxyfen	
Cranberry	1
<b>Quinclorac</b>	
Quinclorac	
Barley	2
Rape seed (canola)	1.5
Rice	5
Wheat	0.5

<b>Quinoxyfen</b>	
Quinoxyfen	
Hops, dry	3
Stone fruits	0.7
<b>Sethoxydim</b>	
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	
Cranberry	2.5
Hops, dry	0.5
Strawberry	10
<b>Simazine</b>	
Simazine	
Citrus fruits	0.25
Fruit [except citrus fruits]	*0.1
<b>Spirodiclofen</b>	
Spirodiclofen	
Hops, dry	30
<b>Spiromesifen</b>	
Sum of spiromesifen and 4-hydroxy-3-(2,4,6-trimethylphenyl)-1-oxaspiro[4.4]non-3-en-2-one, expressed as spiromesifen	
Tea, green, black	50
<b>Spirotetramat</b>	
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	
Cranberry	0.3
Hops, dry	10
<b>Spiroxamine</b>	
<i>Commodities of plant origin:</i> Spiroxamine	
<i>Commodities of animal origin:</i> Spiroxamine carboxylic acid, expressed as spiroxamine	
Hops, dry	50
<b>Sulfoxaflor</b>	
Sulfoxaflor	
Cranberry	0.7

**Tebuconazole**  
Tebuconazole

Peppers, Chili (dry)	10
Spices	1
Stone fruits [except cherries]	1

**Tebufenpyrad**  
Tebufenpyrad

Tea, green, black	0.1
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**Thiabendazole**  
*Commodities of plant origin:* Thiabendazole  
*Commodities of animal origin:* sum of thiabendazole and 5-hydroxythiabendazole, expressed as thiabendazole

Onion, bulb	0.05
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**Thiacloprid**  
Thiacloprid

Coriander (leaves)	5
Herbs	5
Peppers, Chili	1
Spices	0.1
Tea, green, black	10

**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

Tea, green, black	20
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**Thiophanate-methyl**  
Sum of thiophanate-methyl and 2-aminobenzimidazole, expressed as thiophanate-methyl

Grapes	5
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**Triadimefon**  
Sum of triadimefon and triadimenol, expressed as triadimefon  
*see also* Triadimenol

Tea, green, black	0.2
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**Triadimenol**  
Triadimenol  
*see also* Triadimefon

Tea, green, black	0.2
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**Tridemorph**  
Tridemorph

Tea, green, black	0.05
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**Trifloxystrobin**  
Sum of trifloxystrobin and its acid metabolite ((E,E)-methoxyimino-[2-[1-(3-trifluoromethylphenyl)-ethylideneaminooxymethyl]phenyl] acetic acid), expressed as trifloxystrobin equivalents

Hops, dry	11
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**Triflumizole**  
Sum of triflumizole and (E)-4-chloro-a,a,a-trifluoro-N-(1-amino-2-propoxyethylidene)-o-toluidine, expressed as triflumizole

Hops, dry	50
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[1.5] omitting from Schedule 1 for each of the following chemicals the foods and associated MRLs

**Ametoctradin**  
*Commodities of plant origin:* Ametoctradin  
*Commodities of animal origin:* Sum of ametoctradin and 6-(7-amino-5-ethyl [1,2,4] triazol-5-yl)pyrimidin-6-yl) hexanoic acid

Grapes	3
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**Azinphos-methyl**  
Azinphos-methyl

Citrus fruits	2
Kiwifruit	2
Oilseed	*0.05

Raspberries, red, black	1
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**Bentazone**  
Bentazone

Beans [except broad bean and soya bean]	*0.1
Broad bean (green pods and immature seeds)	*0.1
Garden pea (shelled)	T*0.05
Podded pea (young pods) (snow and sugar snap)	T0.05

**Chlorantraniliprole**  
*Plant commodities and animal commodities other than milk:* Chlorantraniliprole  
*Milk:* Sum of chlorantraniliprole, 3-bromo-N-[4-chloro-2-(hydroxymethyl)-6-[(methylamino)carbonyl]phenyl]-1-(3-chloro-2-pyridinyl)-1H-pyrazole-5-carboxamide, and 3-bromo-N-[4-chloro-2-(hydroxymethyl)-6-[[[(hydroxymethyl)amino]carbonyl]phenyl]-1-(3-chloro-2-pyridinyl)-1H-pyrazole-5-carboxamide, expressed as chlorantraniliprole

Cranberry	1
Grapes [except table grapes]	0.3
Stone fruits	1
Strawberry	T0.5
Table grapes	1.2

**Cyprodinil**  
 Cyprodinil

Dewberries (including boysenberry and loganberry)	T5
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**Dimethomorph**  
 Sum of E and Z isomers of dimethomorph

Brassica leafy vegetables	T2
Leafy vegetables [except lettuce head]	T2
Lettuce, head	0.3

**Ethoxyquin**  
 Ethoxyquin

Apple	3
Pear	3

**Fenvalerate**  
 Fenvalerate, sum of isomers

Pome fruits	1
Stone fruits	1

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

Turmeric, root (fresh)	T0.05
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**Indoxacarb**  
 Sum of indoxacarb and its R-isomer

Stone fruits	2
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**Kresoxim-methyl**  
*Commodities of plant origin:* Kresoxim-methyl  
*Commodities of animal origin:* Sum of a-(p-hydroxy-o-tolyloxy)-o-tolyl (methoxyimino) acetic acid and (E)-methoxyimino[a-(o-tolyloxy)-o-tolyl]acetic acid, expressed as kresoxim-methyl

Grapes	1
Pome fruits	0.1

**Oxytetracycline**  
 Inhibitory substance, identified as oxytetracycline

Prawns	0.2
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**Pendimethalin**  
 Pendimethalin

Leafy vegetables	*0.05
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**Praziquantel**  
 Praziquantel

Fish muscle/skin	T*0.01
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**Simazine**  
 Simazine

Fruit	*0.1
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**Tilmicosin**  
 Tilmicosin

Cattle milk	T*0.025
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**Trichlorfon**  
 Trichlorfon

Fish muscle	T*0.01
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[1.6] omitting from Schedule 1, under the entries for the following chemicals, the maximum residue limit for the food and substituting

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

Hops, dry 0.2

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

Citrus fruits 1

**Azinphos-methyl**  
Azinphos-methyl

Blueberries 5  
Pome fruits 1

**Bifenazate**  
Sum of bifenazate and bifenazate diazene  
(diazene-carboxylic acid, 2-(4-methoxy-[1,1'-biphenyl-  
3-yl] 1-methylethyl ester), expressed as bifenazate

Hops, dry 15

**Bifenthrin**  
Bifenthrin

Grapes 0.2

**Boscalid**  
*Commodities of plant origin:* Boscalid  
*Commodities of animal origin:* Sum of boscalid, 2-  
chloro-N-(4'-chloro-5-hydroxybiphenyl-2-yl)  
nicotinamide and the glucuronide conjugate of 2-  
chloro-N-(4'-chloro-5-hydroxybiphenyl-2-yl)  
nicotinamide, expressed as boscalid equivalents

Grapes 5

**Buprofezin**  
Buprofezin

Grapes 2.5

**Carfentrazone-ethyl**  
Carfentrazone-ethyl

Hops, dry 0.1

**Chlorantraniliprole**  
*Plant commodities and animal commodities other  
than milk:* Chlorantraniliprole  
*Milk:* Sum of chlorantraniliprole, 3-bromo-N-[4-  
chloro-2-(hydroxymethyl)-6-  
[(methylamino)carbonyl]phenyl]-1-(3-chloro-2-  
pyridinyl)-1H-pyrazole-5-carboxamide, and 3-bromo-  
N-[4-chloro-2-(hydroxymethyl)-6-  
[[[(hydroxymethyl)amino]carbonyl]phenyl]-1-(3-  
chloro-2-pyridinyl)-1H-pyrazole-5-carboxamide,  
expressed as chlorantraniliprole

Fruiting vegetables, cucurbits 0.5  
Legume vegetables 2

**Chlorpyrifos**  
Chlorpyrifos

Citrus fruits 1

**Cypermethrin**  
Cypermethrin, sum of isomers

Grapes 2

**Cyprodinil**  
Cyprodinil

Grapes 3

**Dimethomorph**  
Sum of E and Z isomers of dimethomorph

Grapes 3  
Onion, bulb 0.6  
Potato 0.05  
Shallot 0.6  
Spring onion 15

**Fenbutatin oxide**  
Bis[tris(2-methyl-2-phenylpropyl)tin]-oxide

Grapes [except wine grapes] 5

**Fenitrothion**  
Fenitrothion

Oilseeds 0.1  
Pulses [except soya bean (dry)] 0.1

**Fluxapyroxad**  
Commodities of plant origin: Fluxapyroxad  
Commodities of animal origin for enforcement: Fluxapyroxad

“  
Barley 3  
”

**Forchlorfenuron**  
Forchlorfenuron

“  
Grapes 0.03  
”

**Glyphosate**  
Sum of glyphosate and Aminomethylphosphonic acid (AMPA) metabolite, expressed as glyphosate

“  
Soya bean (dry) 20  
”

**Imazamox**  
Imazamox

“  
Soya bean (dry) 0.1  
”

**Imazapic**  
Sum of imazapic and its hydroxymethyl derivative

“  
Sugar cane 0.1  
”

**Imazapyr**  
Imazapyr

“  
Maize 0.1  
”

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

“  
Grapes 1  
”

**Indoxacarb**  
Sum of indoxacarb and its *R*-isomer

“  
Grapes 2  
Milks 0.1  
”

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

“  
Edible offal (mammalian) 0.05  
Fruiting vegetables, cucurbits 0.4  
Meat (mammalian) 0.05  
Milks 0.05  
”

**Methoxyfenozide**  
Methoxyfenozide

“  
Citrus fruits 3  
”

**Prohexadione-calcium**  
Sum of the free and conjugated forms of prohexadione expressed as prohexadione

“  
Cherries 0.4  
”

**Pyriproxyfen**  
Pyriproxyfen

“  
Citrus fruits 0.5  
”

**Quinoxyfen**  
Quinoxyfen

“  
Grapes 2  
”

**Trifloxystrobin**  
Sum of trifloxystrobin and its acid metabolite ((E,E)-methoxyimino-[2-[1-(3-trifluoromethylphenyl)-ethylideneaminoxyethyl]phenyl] acetic acid), expressed as trifloxystrobin equivalents

“  
Grapes 3  
”

**Triflumizole**  
Sum of triflumizole and (E)-4-chloro-a,a,a-trifluoro-N-(1-amino-2-propoxyethylidene)-o-toluidine, expressed as triflumizole

“  
Grapes 2.5  
”

## **Attachment B – Draft Explanatory Statement**

### **1. Authority**

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

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

FSANZ prepared Proposal M1010 to amend certain MRLs for agricultural and veterinary chemicals. The Authority considered the Proposal in accordance with Division 2 of Part 3 and has approved a draft Standard.

### **2. Purpose**

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

Standard 1.4.2 lists the limits for agricultural and veterinary chemical residues which may occur in foods. If a limit is not listed for a particular agricultural or veterinary chemical/food combination, there must be no detectable residues of that chemical in that food. This general prohibition means that, in the absence of the relevant limit in the Code, food may not be sold where there are detectable residues.

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

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

### **3. Documents incorporated by reference**

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

### **4. Consultation**

In accordance with the procedure in Division 2 of Part 3 of the FSANZ Act, the Authority's consideration of Proposal M1010 will include one round of public consultation following an assessment and the preparation of a draft Standard and associated report. Submissions were called for on 31 October 2014 for a four-week consultation period.

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

Business compliance costs and other impacts on business, individuals, regulatory agencies and the economy are low or nil. The regulatory proposal does not impose impacts on business, individuals, regulatory agencies or the economy that warrant further analysis. The changes to regulation are machinery in nature involving technical variations to the Standard, which will not have appreciable impacts and are consistent with existing policy.

## **5. Statement of compatibility with human rights**

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

## **6. Variations**

Items 1.1 to 1.6 set out proposed amendments to Schedule 1 of Standard 1.4.2.

### *Items 1.1 and 1.2*

These items omit all food and associated MRLs for the chemicals listed.

### *Item 1.3*

This item inserts new entries for the chemicals listed. The entries include the chemical name, residue definition, foods and associated MRLs. This item incorporates the new entries in alphabetical order among the chemicals listed in the Schedule.

### *Item 1.4*

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

### *Item 1.5*

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

### *Item 1.6*

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