Australian Government

Australian Pesticides and Veterinary Medicines Authority

Australia New Zealand Food Standards Code — Standard 1.4.2 — Maximum Residue Limits Amendment Instrument No. APVMA 6, 2015

I, Rajumati Bhula, Executive Director, Scientific Assessment and Chemical Review and delegate of the Australian Pesticides and Veterinary Medicines Authority, acting in accordance with my powers under subsection 11(1) of the *Agricultural and Veterinary Chemicals (Administration) Act 1992*, make this instrument for the purposes of subsection 82(1) of the *Food Standards Australia New Zealand Act 1991*.

Rajumati Bhula
Delegate of the Chief Executive Officer of the Australian Pesticides and Veterinary Medicines Authority

Dated this Sixth day of August 2015

Part 1 Preliminary

1 Name of Instrument

This Instrument is the *Australia New Zealand Food Standards Code — Standard 1.4.2 — Maximum Residue Limits Amendment Instrument No. APVMA 6, 2015*.

2 Commencement

Pursuant to subsection 82(8) of the *Food Standards Australia New Zealand Act 1991*, this Amendment Instrument commences on the day a copy of it is published in the *Gazette*.

Note: A copy of the variations made by the Amendment Instrument was published in the Commonwealth of Australia *Agricultural and Veterinary Chemicals Gazette* No. APVMA 16 of 11 August 2015.

3 Object

The object of this Instrument is for the APVMA to make variations to Standard 1.4.2 — Maximum Residue Limits of the *Australia New Zealand Food Standards Code* to include or change maximum residue limits pertaining to agricultural and veterinary chemical products.

4 Interpretation

In this Instrument: —

APVMA means the Australian Pesticides and Veterinary Medicines Authority established by section 6 of the *Agricultural and Veterinary Chemicals (Administration) Act 1992*; and

Principal Instrument means Standard 1.4.2 — Maximum Residue Limits of *the Australia New Zealand Food Standard Code* as defined in Section 4 of the *Food Standards Australia New Zealand Act 1991* being the code published in *Gazette* No. P 27 on 27 August 1987 together with any amendments of the standards in that code. The whole of the *Australia New Zealand Food Standard Code* (including Standard 1.4.2) was further published in *Gazette* P 30 of 20 December 2000.

Part 2 Variations to Standard 1.4.2 — Maximum Residue Limits

5 Variations to Standard 1.4.2

The Schedule to this Instrument sets out the variations made to the Principal Instrument by this Amendment Instrument.

Schedule

Variations to Standard 1.4.2 — Maximum Residue Limits

1 Variations

(1) The Principal Instrument is varied by:

(a) *omitting from* Schedule 1 *the chemical residue definition for Fluxapyroxad and substituting the following chemical residue definition-*

Fluxapyroxad

(b) *inserting in alphabetical order in Schedule 1 –*

Bixafen *Commodities of plant origin:* Bixafen *Commodities of animal origin:* Sum of bixafen and *N*-(3′,4′-dichloro-5-fluorobiphenyl-2-yl)-3-(difluoromethyl)-1*H*-pyrazole-4-carboxamide (bixafen-desmethyl), expressed as bixafen	
Barley	T0.3
Eggs	T*0.02
Edible offal (mammalian)	T1
Meat (mammalian) (in the fat)	T0.3
Milks	T*0.02
Poultry, edible offal of	T*0.02
Poultry meat (in the fat)	T*0.02
Pulses	T0.1
Rape seed	T*0.01
Wheat	T0.5

(c) *inserting in alphabetical order in Schedule 1, the foods and associated MRLs for each of the following chemicals –*

Azoxystrobin Azoxystrobin	
Anise myrtle leaves (dried)	T3
Lemon myrtle leaves (dried)	T3

Bifenazate Sum of bifenazate and bifenazate diazene (diazenecarboxylic acid, 2-(4-methoxy-[1,1′-biphenyl-3-yl] 1-methylethyl ester), expressed as bifenazate	
Eggs	*0.01
Fruiting vegetables, cucurbits	1
Fruiting vegetables, other than cucurbits [except mushrooms; sweet corn (corn-on-the-cob)]	1
Poultry, edible offal of	*0.01
Poultry meat	*0.01

Cyprodinil Cyprodinil	
Bulb vegetables [except fennel, bulb; garlic; onion, bulb]	T3
Chives	T3

Difenoconazole Difenoconazole	
Anise myrtle (dried)	T10
Lemon myrtle leaves (dried)	T10
Riberries	T1

Fludioxonil *Commodities of animal origin:* Sum of fludioxonil and oxidisable metabolites, expressed as fludioxonil *Commodities of plant origin*: Fludioxonil	
Bulb vegetables [except fennel, bulb; garlic; onion, bulb]	T3
Chives	T3
Dewberries (including loganberry) [except boysenberry]	T5

Prothioconazole *Commodities of plant origin*: Sum of prothioconazole and prothioconazole desthio (2-(1-chlorocyclopropyl)-1-(2-chlorophenyl)-3-(1*H*-1,2,4-triazol-1-yl)-propan-2-ol), expressed as prothioconazole *Commodities of animal origin:* Sum of prothioconazole, prothioconazole desthio (2-(1-chlorocyclopropyl)-1-(2-chlorophenyl)-3-(1*H*-1,2,4-triazol-1-yl)-propan-2-ol), prothioconazole-3-hydroxy-desthio (2-(1-chlorocyclopropyl)-1-(2-chloro-3-hydroxyphenyl)-3-(1*H*-1,2,4-triazol-1-yl)-propan-2-ol) and prothioconazole-4-hydroxy-desthio (2-(1-chlorocyclopropyl)-1-(2-chloro-4-hydroxyphenyl)-3-(1*H*-1,2,4-triazol-1-yl)-propan-2-ol), expressed as prothioconazole	
Pulses	T0.1

Tebuconazole Tebuconazole	
Anise myrtle leaves (dried)	T5
Lemon myrtle leaves (dried)	T5

(d) *omitting from Schedule 1 the foods and associated MRLs for each of the following chemicals –*

Azoxystrobin Azoxystrobin	
Anise myrtle leaves	T100
Lemon myrtle leaves	T100

Bifenazate Sum of bifenazate and bifenazate diazene (diazenecarboxylic acid, 2-(4-methoxy-[1,1′-biphenyl-3-yl] 1-methylethyl ester), expressed as bifenazate	
Bitter melon	T0.5
Cucumber	T0.5
Egg plant	T0.1
Melons, except watermelon	T0.3
Peppers	T0.5
Sinkwa or Sinkwa towel gourd	T0.5
Squash, Summer	T0.5
Tomato	T1
Watermelon	T0.3

Fludioxonil *Commodities of animal origin:* Sum of fludioxonil and oxidisable metabolites, expressed as fludioxonil *Commodities of plant origin*: Fludioxonil	
Dewberries (including boysenberry and loganberry)	T5

Prothioconazole *Commodities of plant origin*: Sum of prothioconazole and prothioconazole desthio (2-(1-chlorocyclopropyl)-1-(2-chlorophenyl)-3-(1*H*-1,2,4-triazol-1-yl)-propan-2-ol), expressed as prothioconazole *Commodities of animal origin:* Sum of prothioconazole, prothioconazole desthio (2-(1-chlorocyclopropyl)-1-(2-chlorophenyl)-3-(1*H*-1,2,4-triazol-1-yl)-propan-2-ol), prothioconazole-3-hydroxy-desthio (2-(1-chlorocyclopropyl)-1-(2-chloro-3-hydroxyphenyl)-3-(1*H*-1,2,4-triazol-1-yl)-propan-2-ol) and prothioconazole-4-hydroxy-desthio (2-(1-chlorocyclopropyl)-1-(2-chloro-4-hydroxyphenyl)-3-(1*H*-1,2,4-triazol-1-yl)-propan-2-ol), expressed as prothioconazole	
Chick-pea (dry)	T0.7
Lentil (dry)	T0.7

(e) *omitting from Schedule 1, under the entries for the following chemicals, the maximum residue limit for the food, substituting –*

Azoxystrobin Azoxystrobin	
Riberries	T1

Bifenazate Sum of bifenazate and bifenazate diazene (diazenecarboxylic acid, 2-(4-methoxy-[1,1′-biphenyl-3-yl] 1-methylethyl ester), expressed as bifenazate	
Papaya (pawpaw)	2
Strawberry	2

Fluxapyroxad *Commodities of plant origin*: Fluxapyroxad *Commodities of animal origin for enforcement*: Fluxapyroxad	
Milk fats	0.1

Indoxacarb Sum of indoxacarb and its *R*-isomer	
Chia	T0.5

Triadimenol Triadimenol *see also* Triadimefon	
Riberries	T0.3