



Amendment No. 180

The following instruments are separate instruments in the Federal Register of Legislation and are known collectively in the Food Standards Gazette as Amendment No.180.

Table of contents

- Food Standards (Application A1144 – Addition of Prescribed Method of Analysis for Resistant Starch) Variation
- Food Standards (Application A1151 – β -Galactosidase from *Papiliotrema terrestris* as a Processing Aid (Enzyme)) Variation
- Food Standards (Application A1153 – Endo xylanase from *Trichoderma reesei* as a Processing Aid) Variation
- Food Standards (Application A1154 – Food derived from insect-protected cotton line MON88702) Variation
- Food Standards (Proposal M1015 – Maximum Residue Limits (2017)) Variation

Food Standards (Application A1144 – Re-categorising Coconut Milk for Food Additive Permissions) 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*. The variation commences on the date specified in clause 3 of this variation.

Dated 20 August 2018



Glen Neal
General Manager, Risk Management & Intelligence
Delegate of the Board of Food Standards Australia New Zealand

Note:

This variation will be published in the Commonwealth of Australia Gazette No. FSC 121 on 23 August 2018. 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 (Application A1144 – Re-categorising Coconut Milk for Food Additive Permissions) 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] Schedule 15 is varied by

[1.1] omitting from section S15—2, the words ‘For each class’, substituting “Unless the table to section S15—5 expressly provides otherwise, for each class”.

[1.2] inserting in the table to section S15—5, in numerical order

4.3.0.5 Coconut milk coconut cream and coconut syrup

No Colourings permitted

210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	30

[1.3] omitting items 14.1.2.1.1 and 14.1.2.1.2 from the table to section S15—5, substituting

14.1.2.1.1 234	Tomato juices pH < 4.5 Nisin	GMP
-------------------	---------------------------------	-----

Food Standards (Application A1151 – β -Galactosidase from *Papiliotrema terrestris* as a Processing Aid (Enzyme)) 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*. The variation commences on the date specified in clause 3 of this variation.

Dated 20 August 2018



Glen Neal
General Manager, Risk Management & Intelligence
Delegate of the Board of Food Standards Australia New Zealand

Note:

This variation will be published in the Commonwealth of Australia Gazette No. FSC 121 23 August 2018. 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 (Application A1151 – β -Galactosidase from *Papiliotrema terrestris* as a Processing Aid (Enzyme)) 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] Schedule 18 is varied by inserting in the table to subsection S18—9(3), in alphabetical order

β -Galactosidase (EC 3.2.1.23) from <i>Papiliotrema terrestris</i> strain AE-BLC.	For use in the production of *galacto-oligosaccharides from lactose.	GMP
--	---	-----

Food Standards (Application A1153 – Endo xylanase from *Trichoderma reesei* as a Processing Aid) 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*. The variation commences on the date specified in clause 3 of this variation.

Dated 20 August 2018



Glen Neal
General Manager, Risk Management & Intelligence
Delegate of the Board of Food Standards Australia New Zealand

Note:

This variation will be published in the Commonwealth of Australia Gazette No. FSC 121 on 23 August 2018. This means that this date is the gazettal date for the purposes of clause 3 of the variation.

Name

This instrument is the *Food Standards (Application A1153 – Endo xylanase from Trichoderma reesei as a Processing Aid) 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] Schedule 18 is varied by inserting in the table to subsection S18—9(3), in alphabetical order

Endo-1,4- β -xylanase, protein engineered variant, (EC 3.2.1.8) from *Trichoderma reesei*, containing the gene for endo-1,4- β -xylanase isolated from *Thermopolyspora flexuosa*

For depolymerisation of arabinoxylans during the manufacture and/or processing of the following types of food: GMP

- (a) bakery products;
- (b) cereal products;
- (c) grain;
- (d) cereal based beverages (including beer); and
- (e) potable alcohol

Food Standards (Application A1154 – Food derived from insect-protected cotton line MON88702) 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*. The variation commences on the date specified in clause 3 of the variation.

Dated 20 August 2018



Scott Crerar
General Manager, Science & Risk Assessment
Delegate of the Board of Food Standards Australia New Zealand

Note:

This variation will be published in the Commonwealth of Australia Gazette No. FSC 121 23 August 2018. This means that this date is the gazettal date for the purposes of the above notice.

1 Name

This instrument is the *Food Standards (Application A1154 – Food derived from Insect-protected Cotton Line MON88702) 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] Schedule 26 is varied by inserting in the table to subsection S26—3(4) in alphabetical order under item 3

(p) insect-protected cotton line MON88702

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 20 August 2018



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

Note:

This variation will be published in the Commonwealth of Australia Gazette No. FSC 121 on 23 August 2018. 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: 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
--------	-----

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

Agvet chemical: Aldicarb

Permitted residue: Sum of aldicarb, its sulfoxide and its sulfone, expressed as Aldicarb

Citrus fruits	0.05
Cotton seed	*0.05
Edible offal (mammalian)	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Sugar cane	*0.02

Agvet chemical: Amitraz

Permitted residue: Sum of amitraz and N-(2,4-dimethylphenyl)-n'-methylformamidine, expressed as N-(2,4-dimethylphenyl)-N'-methylformamidine

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	
<i>Permitted residue: Difenoconazole</i>	
Cherries	2.5
Agvet chemical: Diflubenzuron	
<i>Permitted residue: Diflubenzuron</i>	
Cereal grains	T2
Wheat bran, unprocessed	T5
Agvet chemical: Diflufenican	
<i>Permitted residue: Diflufenican</i>	
Meat (mammalian)	0.01
Agvet chemical: Dithiocarbamates	
<i>Permitted residue: Total dithiocarbamates, determined as carbon disulphide evolved during acid digestion and expressed as milligrams of carbon disulphide per kilogram of food</i>	
Coconut	5
Coffee beans	5
Hops	T10
Macadamia nuts	*0.2
Pomegranate	3
Swede	T1
Turnip, garden	T1
Wasabi	T2
Agvet chemical: Endothal	
<i>Permitted residue: Endothal</i>	
All other foods except animal food commodities	0.01
Cotton Seed	0.1
Potato	0.1
Agvet chemical: Fenarimol	
<i>Permitted residue: Fenarimol</i>	
All other foods except animal food commodities	0.05
Berries and other small fruits [except grapes]	T0.1
Fruiting vegetables, cucurbits	0.2
Grapes	0.1
Pome fruits	0.2
Agvet chemical: Fenbuconazole	
<i>Permitted residue: Fenbuconazole</i>	
Stone fruits [except nectarine]	1
Agvet chemical: Fenbutatin oxide	
<i>Permitted residue: Bis[tris(2-methyl-2-phenylpropyl)tin]-oxide</i>	
Fig	T10

Agvet chemical: Fenitrothion	
<i>Permitted residue: Fenitrothion</i>	
Fruit [except as otherwise listed under this chemical]	0.1
Vegetables [except as otherwise listed under this chemical]	0.1
Agvet chemical: Fipronil	
<i>Permitted residue: Sum of fipronil, the sulphenyl metabolite (5-amino-1-[2,6-dichloro-4-(trifluoromethyl)phenyl]-4-[(trifluoromethyl)sulphenyl]-1H-pyrazole-3-carbonitrile), the sulphonyl metabolite (5-amino-1-[2,6-dichloro-4-(trifluoromethyl)phenyl]-4-[(trifluoromethyl)sulphonyl]-1H-pyrazole-3-carbonitrile), and the trifluoromethyl metabolite (5-amino-4-trifluoromethyl-1-[2,6-dichloro-4-(trifluoromethyl)phenyl]-1H-pyrazole-3-carbonitrile)</i>	
Bergamot	T0.1
Burnet, salad	T0.1
Chervil	T0.1
Coriander (leaves, roots, stems)	T0.1
Coriander, seed	T0.1
Dill, seed	T0.1
Fennel, seed	T0.1
Herbs	T0.1
Kaffir lime leaves	T0.1
Lemon grass	T0.1
Lemon verbena (fresh weight)	T0.1
Mizuna	T0.1
Peanut	T*0.01
Peanut oil, crude	T*0.01
Pecan	T*0.01
Peppers, sweet	T0.1
Pome fruits	T*0.01
Rucola (rocket)	T0.1
Agvet chemical: Florfenicol	
<i>Permitted residue: Sum of florfenicol and its metabolites florfenicol alcohol, florfenicol oxamic acid, monochloroflorfenicol and florfenicol amine expressed as florfenicol amine</i>	
Fish	T0.5
Agvet chemical: Iprodione	
<i>Permitted residue: Iprodione</i>	
Cabbages, head	T*0.05
Cauliflower	T*0.05
Agvet chemical: Levamisole	
<i>Permitted residue: Levamisole</i>	
Goat milk	0.1
Agvet chemical: Maldison	
<i>Permitted residue: Maldison</i>	
Chard (silver beet)	0.5

Oilseed [except peanut]	T10
Peanut	8
Root and tuber vegetables	0.5
Turnip, garden	0.5
Vegetables [except beans (dry); cauliflower; chard; cucumber; fruiting vegetables, other than cucurbits; garden pea; kale; kohlrabi; lentil (dry); onion, Welsh; root and tuber vegetables; shallot; spring onion; turnip, garden]	2

Agvet chemical: Metalaxyl

Permitted residue: Metalaxyl

Coriander (leaves, roots, stems)	2
Durian	T0.5
Herbs [except chives; thyme]	T0.3
Kaffir lime leaves	T0.3
Lemon grass	T0.3
Lemon verbena (dry leaves)	T0.3
Rose and dianthus (edible flowers)	T0.3
Thyme	T0.5
Turmeric, root	T0.1

Agvet chemical: Methidathion

Permitted residue: Methidathion

Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	0.1
Date	T*0.01
Date, dried or dried and candied	T*0.01
Fruiting vegetables, other than cucurbits	0.1
Lettuce, head	1
Lettuce, leaf	1
Longan	0.1
Olive oil, crude	T2
Olives	T1
Pulses	0.1
Root and tuber vegetables	*0.01
Strawberry	*0.01
Vegetables [except garlic; lettuce, head; lettuce, leaf; onion, bulb; root and tuber vegetables]	0.1

Agvet chemical: Methomyl

Permitted residue: Methomyl

Blackberries	2
Coffee beans	T1
Fig	T0.7
Fruiting vegetables, other than cucurbits [except peppers]	1
Guava	3
Herbs	T10
Leafy vegetables [except chard; lettuce, head; lettuce, leaf]	1
Nectarine	1
Peach	1
Plantago ovata seed	0.05
Tree tomato (tamarillo)	T1

Agvet chemical: Naled

Permitted residue: Sum of naled and dichlorvos, expressed as naled

Cotton seed	T*0.02
Edible offal (mammalian)	T*0.05
Meat (mammalian)	T*0.05
Milks	T*0.05

Agvet chemical: Oxadixyl

Permitted residue: Oxadixyl

Lettuce, head	1
Lettuce, leaf	1

Agvet chemical: Pebulate

Permitted residue: Pebulate

Fruiting vegetables, other than cucurbits	*0.1
---	------

Agvet chemical: Permethrin

Permitted residue: Permethrin, sum of isomers

Cotton seed	0.2
Fruiting vegetables, cucurbits	0.2
Galangal, rhizomes	T5
Kiwifruit	2
Lupin (dry)	0.1
Mung bean (dry)	0.1
Soya bean (dry)	0.1
Sunflower seed	0.2
Turmeric, root	T5

Agvet chemical: Phorate

Permitted residue: Sum of phorate, its oxygen analogue, and their sulfoxides and sulfones, expressed as phorate

Vegetables	0.5
------------	-----

Agvet chemical: Phosphorous acid

Permitted residue: Phosphorous acid

Berries and other small fruits [except ribberries; strawberry]	T50
--	-----

Agvet chemical: Pirimicarb

Permitted residue: Sum of pirimicarb, demethyl-pirimicarb and the N-formyl-(methylamino) analogue (demethylformamido-pirimicarb), expressed as pirimicarb

Coriander (leaves, roots, stems)	T20
Herbs	T20
Hops, dry	0.5
Lemon balm	T20

Agvet chemical: Propachlor	
<i>Permitted residue: Sum of propachlor and metabolites hydrolysable to N-isopropylaniline, expressed as propachlor</i>	
Garlic	2.5

Agvet chemical: Prothiofos	
<i>Permitted residue: Prothiofos</i>	
Grapes	2
Pome fruits	0.05

Agvet chemical: Pyriproxyfen	
<i>Permitted residue: Pyriproxyfen</i>	
Coffee beans	0.1
Passionfruit	0.1

Agvet chemical: Pyroxasulfone	
<i>Permitted residue—commodities of plant origin: Sum of pyroxasulfone and (5-difluoromethoxy-1-methyl-3-trifluoromethyl-1H-pyrazol-4-yl)methanesulfonic acid, expressed as pyroxasulfone</i>	
<i>Permitted residue—commodities of animal origin: 5-Difluoromethoxy-1-methyl-3-trifluoromethyl-1H-pyrazole-4-carboxylic acid, expressed as pyroxasulfone</i>	
Cereal grains	*0.01

Agvet chemical: Spinosad	
<i>Permitted residue: Sum of spinosyn A and spinosyn D</i>	
Herbs	5
Safflower seed	T*0.01

Agvet chemical: Thiodicarb	
<i>Permitted residue: Sum of thiodicarb and methomyl, expressed as thiodicarb</i>	
Peppers, sweet	T5
Sorghum	T0.5

Agvet chemical: Trichlorfon	
<i>Permitted residue: Trichlorfon</i>	
Tree nuts	0.1

Agvet chemical: Tridemorph	
<i>Permitted residue: Tridemorph</i>	
Banana	T*0.05
Barley	0.1
Fruiting vegetables, cucurbits	0.1

Agvet chemical: Tylosin	
<i>Permitted residue: Tylosin A</i>	
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	
<i>Permitted residue: 2,4-DB</i>	
Peanut	0.2

Agvet chemical: Acetamiprid	
<i>Permitted residue—commodities of plant origin: Acetamiprid</i>	
<i>Permitted residue—commodities of animal origin: Sum of acetamiprid and N-demethyl acetamiprid ((E)-N₁-[(6-chloro-3-pyridyl)methyl]-N₂-cyanoacetamide), expressed as acetamiprid</i>	
Almonds	0.1
Currants, black, red, white	2

Agvet chemical: Aldicarb	
<i>Permitted residue: Sum of aldicarb, its sulfoxide and its sulfone, expressed as aldicarb</i>	
Peanut	0.05

Agvet chemical: Ametoctradin	
<i>Permitted residue—commodities of plant origin: Ametoctradin</i>	
<i>Permitted residue—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</i>	
Leek	5

Agvet chemical: Azoxystrobin	
<i>Permitted residue: Azoxystrobin</i>	
Rhubarb	0.6

Agvet chemical: Benzovindiflupyr	
<i>Permitted residue: Benzovindiflupyr</i>	
Peanut	0.01

Agvet chemical: Buprofezin	
<i>Permitted residue: Buprofezin</i>	
Almonds	0.05

Agvet chemical: Carbendazim	
<i>Permitted residue: Sum of carbendazim and 2-aminobenzimidazole, expressed as carbendazim</i>	
Currants, black, red, white	0.1
Raspberries, red, black	0.1
Rhubarb	0.1
Agvet chemical: Chlorpyrifos	
<i>Permitted residue: Chlorpyrifos</i>	
Raspberries, red, black	0.01
Agvet chemical: Clofentezine	
<i>Permitted residue: Clofentezine</i>	
All other foods except animal food commodities	0.02
Strawberry	2
Agvet chemical: Clothianidin	
<i>Permitted residue: Clothianidin</i>	
Almonds	0.01
Agvet chemical: Cyhalothrin	
<i>Permitted residue: Cyhalothrin, sum of isomers</i>	
Almonds	0.05
Asparagus	0.02
Peanut	0.05
Agvet chemical: Dicamba	
<i>Permitted residue: Dicamba</i>	
Cereal grains [except maize]	*0.05
Maize	0.1
Agvet chemical: Difenconazole	
<i>Permitted residue: Difenconazole</i>	
All other foods except animal food commodities	0.02
Almonds	0.03
Stone fruits	2.5
Agvet chemical: Diflubenzuron	
<i>Permitted residue: Diflubenzuron</i>	
Almonds	0.2
Peanut	0.1
Agvet chemical: Diflufenican	
<i>Permitted residue: Diflufenican</i>	
All other foods except animal food commodities	0.01
Meat (mammalian) (in the fat)	0.05

Agvet chemical: Dimethenamid-P	
<i>Permitted residue: Sum of dimethenamid-P and its (R)-isomer</i>	
Peanut	0.01
Agvet chemical: Dithiocarbamates	
<i>Permitted residue: Total dithiocarbamates, determined as carbon disulphide evolved during acid digestion and expressed as milligrams of carbon disulphide per kilogram of food</i>	
Peppers, chili (dry)	20
Agvet chemical: Dodine	
<i>Permitted residue: Dodine</i>	
Almonds	0.3
Peanut	0.013
Agvet chemical: Emamectin	
<i>Permitted residue: Sum of emamectin B1a and emamectin B1b</i>	
All other foods except animal food commodities	0.005
Almonds	0.02
Agvet chemical: Etoxazole	
<i>Permitted residue: Etoxazole</i>	
Strawberry	0.2
Agvet chemical: Fenbuconazole	
<i>Permitted residue: Fenbuconazole</i>	
All other foods except animal food commodities	0.02
Almonds	0.05
Agvet chemical: Fenpropathrin	
<i>Permitted residue: Fenpropathrin</i>	
Peanut	0.01
Agvet chemical: Fenpyrazamine	
<i>Permitted residue: Fenpyrazamine</i>	
All other foods except animal food commodities	0.02
Raspberries, red, black	5
Agvet chemical: Fenpyroximate	
<i>Permitted residue: Fenpyroximate</i>	
Almonds	0.1
Agvet chemical: Fluazinam	
<i>Permitted residue: Fluazinam</i>	
Peanut	0.02

Agvet chemical: Flumioxazin	
<i>Permitted residue: Flumioxazin</i>	
Cranberry	0.07

Agvet chemical: Fluopyram	
<i>Permitted residue—commodities of plant origin: Fluopyram</i>	
<i>Permitted residue—commodities of animal origin: Sum of fluopyram and 2-(trifluoromethyl)-benzamide, expressed as fluopyram</i>	
Raspberries, red, black	3

Agvet chemical: Fluxapyroxad	
<i>Permitted residue: Fluxapyroxad</i>	
Banana	3
Coffee beans	0.2
Papaya (pawpaw)	0.5

Agvet chemical: Fosetyl-aluminium	
<i>Permitted residue: Fosetyl-aluminium</i>	
Raspberries, red, black	100

Agvet chemical: Ipconazole	
<i>Permitted residue: Ipconazole</i>	
Peanut	0.01

Agvet chemical: Maldison	
<i>Permitted residue: Maldison</i>	
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas [except cauliflower; kohlrabi]	2
Brassica leafy vegetables [except kale]	2
Carrot	0.5
Celery	2
Fruiting vegetables, cucurbits [except cucumber]	2
Leek	2
Legume vegetable [except garden pea]	2
Lettuce, head	2
Lettuce, leaf	2
Linseed	10
Onion, bulb	2
Pulses [except beans (dry); lentils (dry)]	2
Rape seed	10
Safflower seed	10
Sunflower seed	10

Agvet chemical: MCPA	
<i>Permitted residue: MCPA</i>	
Cherry	0.05

Agvet chemical: Mepanipyrim	
<i>Permitted residue: Mepanipyrim</i>	
Raspberries, red, black	4

Agvet chemical: Mesotrione	
<i>Permitted residue: Mesotrione</i>	
Almonds	0.01

Agvet chemical: Metalaxyl	
<i>Permitted residue: Metalaxyl</i>	
Almonds	0.5
Peanut	0.2

Agvet chemical: Metconazole	
<i>Permitted residue: Metconazole</i>	
Almonds	0.04

Agvet chemical: Methidathion	
<i>Permitted residue: Methidathion</i>	
All other foods except animal food commodities	0.02
Eggplant	0.1
Peppers	T0.1
Persimmon, American	0.5
Potato	*0.01

Agvet chemical: Methomyl	
<i>Permitted residue: Methomyl</i>	
Fruiting vegetables, other than cucurbits [except peppers; sweet corn (corn-on-the-cob)]	1
Parsley	T10
Stone fruits [except cherries]	1

Agvet chemical: Metrafenone	
<i>Permitted residue: Metrafenone</i>	
All other foods except animal food commodities	0.05
Oats	0.6

Agvet chemical: Oxadixyl	
<i>Permitted residue: Oxadixyl</i>	
All other foods except animal food commodities	0.1
Leafy vegetables	T5

Agvet chemical: Oxathiapiprolin	
<i>Permitted residue: Oxathiapiprolin</i>	
Citrus fruits	0.06
Citrus oil	2

Agvet chemical: Pebulate	
<i>Permitted residue: Pebulate</i>	
Tomato	*0.1
Agvet chemical: Penconazole	
<i>Permitted residue: Penconazole</i>	
All other foods except animal food commodities	0.02
Raspberries, red, black	0.1
Agvet chemical: Permethrin	
<i>Permitted residue: Permethrin, sum of isomers</i>	
All other foods except animal food commodities	0.05
Almonds	0.05
Agvet chemical: Phorate	
<i>Permitted residue: Sum of phorate, its oxygen analogue, and their sulfoxides and sulfones, expressed as phorate</i>	
Brassica (cole or cabbage) vegetables, flowerhead brassicas [except Brussels sprouts; broccoli; cauliflower; head cabbages]	T*0.01
Broccoli	0.5
Cabbages, head	0.5
Carrot	0.5
Cauliflower	0.5
Celery	T*0.01
Coriander (leaves, roots, stems)	T*0.01
Eggplant	0.5
Leafy vegetables	T*0.01
Onion, bulb	0.5
Onion, Welsh	0.5
Parsley	T*0.01
Peppers	0.5
Potato	0.5
Shallot	0.5
Spring onion	0.5
Sweet potato	0.5
Tomato	0.5
Agvet chemical: Phosmet	
<i>Permitted residue: Sum of phosmet and its oxygen analogue, expressed as phosmet</i>	
Currants, black, red, white	2
Agvet chemical: Phosphorous acid	
<i>Permitted residue: Phosphorous acid</i>	
Grapes	200

Agvet chemical: Piperonyl butoxide	
<i>Permitted residue: Piperonyl butoxide</i>	
All other foods except animal food commodities	0.5
Herbs	8
Agvet chemical: Profenofos	
<i>Permitted residue: Profenofos</i>	
All other foods except animal food commodities	0.02
Peppers, chili	3
Peppers, chili (dry)	20
Agvet chemical: Propamocarb	
<i>Permitted residue: Propamocarb (base)</i>	
All other foods except animal food commodities	0.1
Agvet chemical: Prothioconazole	
<i>Permitted residue—commodities of plant origin: 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</i>	
<i>Permitted residue—commodities of animal origin: Sum of prothioconazole, prothioconazole desthio (2-(1-chlorocyclopropyl)-1-(2-chlorophenyl)-3-(1H-1,2,4-triazol-1-yl)-propan-2-ol), prothioconazole-3-hydroxy-desthio (2-(1-chlorocyclopropyl)-1-(2-chloro-3-hydroxyphenyl)-3-(1H-1,2,4-triazol-1-yl)-propan-2-ol) and prothioconazole-4-hydroxy-desthio (2-(1-chlorocyclopropyl)-1-(2-chloro-4-hydroxyphenyl)-3-(1H-1,2,4-triazol-1-yl)-propan-2-ol), expressed as prothioconazole</i>	
Soya bean (dry)	0.2
Agvet chemical: Prothiofos	
<i>Permitted residue: Prothiofos</i>	
Pear	0.05
Table grapes	2
Agvet chemical: Pyraflufen-ethyl	
<i>Permitted residue: Sum of pyraflufen-ethyl and its acid metabolite (2-chloro-5-(4-chloro-5-difluoromethoxy-1-methylpyrazol-3-yl)-4-fluorophenoxyacetic acid)</i>	
Almonds	0.01
Agvet chemical: Pyriproxyfen	
<i>Permitted residue: Pyriproxyfen</i>	
Almonds	0.02

Agvet chemical: Pyrooxasulfone

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

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

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: Quinoxifen

Permitted residue: Quinoxifen

All other foods except animal food commodities	0.02
--	------

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 4-hydroxy-3-(2,4,6-trimethylphenyl)-1-oxaspiro[4.4]non-3-en-2-one, expressed as spiromesifen

Strawberry	1
------------	---

Agvet chemical: Spirotetramat

Permitted residue: 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

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 2-aminobenzimidazole, expressed as thiophanate-methyl

Almonds	0.1
Currants, black, red, white	*0.1
Raspberries, red, black	*0.1
Rhubarb	*0.1
Strawberry	*0.1

Agvet chemical: Trichlorfon

Permitted residue: Trichlorfon

Macadamia nuts	0.1
----------------	-----

Agvet chemical: Trifloxystrobin

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

Raspberries, red, black	3
-------------------------	---

Agvet chemical: Trifluralin

Permitted residue: Trifluralin

All other foods except animal food commodities	0.01
Almonds	0.05

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

Agvet chemical: Ametoctradin

Permitted residue—commodities of plant origin: Ametoctradin

Permitted residue—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

Hops, dry	100
-----------	-----

Agvet chemical: Cyprodinil

Permitted residue: Cyprodinil

Almonds	0.02
---------	------

Agvet chemical: Dicamba	
<i>Permitted residue: Dicamba</i>	
Cotton seed	3
Agvet chemical: Fenitrothion	
<i>Permitted residue: Fenitrothion</i>	
Apple	1
Cherries	1
Grapes	1
Agvet chemical: Imazamox	
<i>Permitted residue: Imazamox</i>	
Soya bean (dry)	0.3
Agvet chemical: Ivermectin	
<i>Permitted residue: H₂B_{1a}</i>	
Cattle kidney	0.06
Cattle liver	0.5
Cattle meat (in the fat)	0.2
Agvet chemical: Methidathion	
<i>Permitted residue: Methidathion</i>	
Coffee beans	*0.01
Agvet chemical: Metrafenone	
<i>Permitted residue: Metrafenone</i>	
Grapes	7
Tomato	0.9
Agvet chemical: Mevinphos	
<i>Permitted residue: Mevinphos</i>	
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	0.05

Agvet chemical: Propachlor	
<i>Permitted residue: Sum of propachlor and metabolites hydrolysable to N-isopropylaniline, expressed as propachlor</i>	
Onion, bulb	0.7
Agvet chemical: Propamocarb	
<i>Permitted residue: Propamocarb (base)</i>	
Potato	0.3
Agvet chemical: Pyriofenone	
<i>Permitted residue: Pyriofenone</i>	
Grapes	1.5
Agvet chemical: Quinoxifen	
<i>Permitted residue: Quinoxifen</i>	
Strawberry	0.3
Agvet chemical: Spirotetramat	
<i>Permitted residue: 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</i>	
Blueberries	3
Pineapple	0.3
Agvet chemical: Dithiocarbamates	
<i>Permitted residue: Total dithiocarbamates, determined as carbon disulphide evolved during acid digestion and expressed as milligrams of carbon disulphide per kilogram of food</i>	
Strawberry	10