

## **Evaluation Report for Category B, Subcategory B.5.0 Application**

Application Number:	2011-2019
Application:	Import Maximum Residue Limits (MRLs)
Product:	Fludioxonil Technical
<b>Registration Number:</b>	28399
Active ingredients (a.i.):	Fludioxonil
<b>PMRA Document Number:</b>	2361091

#### **Purpose of Application**

The purpose of this application was to establish import maximum residue limits (MRLs) and to re-examine previously established MRLs for fludioxonil in/on pineapple, tomato and citrus fruits (crop group 10 revised).

#### **Chemistry Environmental and Value Assessments**

Chemistry, Environmental and value assessments were not required for this application.

#### **Health Assessment**

Residue data for fludioxonil in tomato, grapefruit, orange and pineapple were submitted to support the importation of tomato, citrus fruits and pineapple to Canada. Previously reviewed residue data in/on citrus fruits (i.e. orange, lemon, grapefruit) were reassessed in the framework of this petition. In addition, a processing study in treated pineapple was assessed and processing studies in treated tomato, orange, lemon were also re-assessed to determine the potential for concentration of residues of fludioxonil in processed commodities.

#### Maximum Residue Limit(s)

Based on the maximum residues observed in crops, maximum residue limits (MRLs) to cover residues of fludioxonil in/on crops and processed commodities will be proposed as shown in Table 1. The currently established MRL of 10 ppm for fludioxonil in/on citrus fruits (CG 10) will be extended to the citrus fruits (CG 10 revised). The currently established MRL of 500 ppm for citrus oil will remain following this review. Residues of fludioxonil in processed commodities not listed in Table 1 are covered under the recommended MRLs for the raw agricultural commodities (RACs).



Commodit	<b>Residue Limi</b> Application				Experimenta	MRL		
y	Method <sup>1</sup>	(day)	(ppm)		l Processing	Currently Recommende		
v	(Total		Min	Max	Factor	Established		
	Application							
	Rate)							
	Dip (30.4 g						20	
Pineapple	a.i./50L) +	0	4.41	6.50		None		
	spray (434 g							
without	a.i./50L) Drench (30.4				0.96 (juice)			
crowns	g a.i./50L) +		4.57	7.18				
	spray (434 g	0						
	a.i./50L)							
	Dip (54.4-							
	57.6 g	0	0.275	1.19			- o <sup>3</sup>	
	a.i./100 L)							
	Drench							
-	(57.4-57.5 g	0	0.237	1.16	0.3 (purée)	a -3		
Tomatoesa.i./100 L)Packing-line					1.1 (paste)	$0.5^{3}$	$5.0^{3}$	
	U			1.97	ч ,			
	spray; (217.7-218.6	0	0.170					
	g a.i./50 tons							
	of fruit)							
	Dip (60 g	0	0.70	1 10				
	a.i./100 L)	0	0.70	1.10			10 (CG 10 revised) <sup>4</sup> 500 (citrus oil) <sup>5</sup>	
	LV (0.45 kg							
	a.i./250 tons	0	0.37	0.74				
	fruit)							
	Drench $(30 \text{ g})$	0 0.32		0.53				
	a.i./100 L) + LV (0.23 kg)		0.32		0.03 (juice) 69 (oil)	10 (CG 10) <sup>4</sup> 500 (citrus oil) <sup>5</sup>		
a.i./100 L) + LV (0.45 kg a.i./250 tons fruit) LV (0.45 kg								
	Drench (60 g	0 0.75			1.9 (peel)			
	a.i./100 L) +		0.75	0.86				
	LV (0.45 kg				-			
	a.i./250 tons							
	-		0.62	0.07				
	a.i./250 tons	0	0.62	0.85				
	fruit)							

TABLE 1.Summary of Field Trial and Processing Data Used to Recommend Maximum<br/>Residue Limits (MRLs).

Commodit	Application	DAA <sup>2</sup>	Residues		Residues		Experimenta	MRL	
У	<b>Method</b> <sup>1</sup>	(day)	(ppm)		l Processing	Currently	Recommended		
	(Total		Min	Max	Factor	Established			
	Application								
	Rate)								
	LV (0.91 kg								
	a.i./250 tons	0	0.90	1.00					
	fruit)								
	Dip/storage								
	wax + dip	0	1.40	2.96					
	(240 g a.i./100 L)								
	Spray/storag								
	e wax +								
	spray/storage								
	wax (1.8 kg	0	0.41	0.70					
	a.i./250 tons								
	fruit)								
	Dip (60 g	0	0.60	0.95					
	a.i./100 L)	0	0.00	0.75					
	LV (0.45 kg								
	a.i./250 tons	0	0.07	0.67					
	fruit)								
	Drench (30 g								
	a.i./100 L) + LV (0.22 kg	0	0.14	0.34					
	LV (0.23 kg a.i./250 tons	0	0.14	0.54					
	fruit)								
	Drench (60 g								
	a.i./100 L) +				0.03 (juice)	$10 (CG 10)^4$	10 (CG 10		
Grapefruit	LV (0.45 kg	0	0.17	0.59	69 (oil)	500 (citrus	revised) <sup>4</sup>		
1	a.i./250 tons				1.9 (peel)	oil) <sup>5</sup>	500 (citrus oil) <sup>5</sup>		
	fruit)								
	LV (0.45 kg								
	a.i./250 tons	0	0.05	0.92					
	fruit)								
	LV (0.91 kg								
	a.i./250 tons	0	1.50	1.50					
	fruit)								
	Dip/storage								
	wax + dip	0	4.25	6.85					
	(240  g)								
	a.i./100 L)								

Commodit	Application	DAA <sup>2</sup>	Residues		Residues		Experimenta	MRL	
У	<b>Method</b> <sup>1</sup>	(day)	(ppm)		l Processing	Currently	Recommended		
	(Total		Min	Max	Factor	Established			
	Application								
	Rate)								
	Spray/storag								
	e wax +			0.55					
	spray/storage	0	0.49						
	wax (1.8 kg	0							
	a.i./250 tons								
	fruit)								
	Dip/storage								
	wax + dip	0	2.01	4.28	0.03 (juice)	10 (CG 10) <sup>4</sup>	10 (CG 10		
	(240 g								
	a.i./100 L)								
Lemon	Spray/storag			•	500 (citrus	$(CO 10 revised)^4$			
Lemon	e wax +	0	0.65	1.01	69 (oil) 1.9 (peel)	oil) <sup>5</sup>	$500 \text{ (citrus oil)}^5$		
	spray/storage								
	wax (1.8 kg								
	a.i./250 tons								
	fruit)								

<sup>1</sup> LV = Low volume. <sup>2</sup> DAA = Days after (last) application. <sup>3</sup> The recommended MRL of 5.0 ppm will replace the currently established MRL of 0.5 ppm in/on tomatoes. <sup>4</sup> The currently established MRL of 10 ppm in/on citrus fruits (CG 10) will be extended to cover the revised citrus fruits crop group (CG 10 revised). <sup>5</sup> The currently established MRL of 500 ppm for citrus oil will not change as a result of this review.

### Conclusions

Following the review of available data, MRLs for pineapple, tomato and citrus fruits (CG 10 revised) are recommended to cover residues of fludioxonil. Residues of fludioxonil in these crop commodities at the proposed MRLs will not pose an unacceptable risk to any segment of the population, including infants, children, adults and seniors.

#### References

PMRA Document	
Number	Reference
1036430	2003, Fludioxonil: Magnitude of the Residues on Citrus (Post Harvest), DACO: 7.4.1
1036431	2003, Fludioxonil: Magnitude of the Residues on Citrus (Post Harvest), DACO: 7.4.1
1036434	2003, Fludioxonil: Magnitude of the Residues on Citrus (Post Harvest), MRID:
1036435	N/S, DACO: 7.4.1
1672338	2005, Cyprodinil + Fludioxonil: Magnitude of Residues on Tomato (IR-4 PR No. 08124), DACO: 7.4.1,7.4.2,7.4.5
2052238	2011, 7.4.1-3 Propiconazole + Fludioxonil: Magnitude of the Residue on tomato following post-harvest application., DACO: 7.4.1
2052396	2004, Fludioxonil: Magnitude of the Residue in or on Oranges and Grapefruit Following Post-Harvest Applications, DACO: 7.4.1
2052401	2011, Fludioxonil: Magnitude of the Residue on Pineapple Following Post- Harvest treatment, IR-4 Project Number 10203, DACO: 7.4.1
2118570	2005, Fludioxonil: Magnitude of the Residue in or on Oranges and Grapefruit Following Post-Harvest Applications, DACO: 7.4.1, DACO: 7.4.1

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