Evaluation Report for Category 5, Subcategory 5.0 Application

Application Number: 2011-5929
Application: B.5.0 – New MRL for Previously Assessed TGAI
Product: Propamocarb HCl Technical
Registration Number: 24543
Active ingredients (a.i.): Propamocarb Hydrochloride
PMRA Document Number: 2267996

Purpose of Application

The purpose of this application was to establish MRLs on Crop Group 8 (Fruiting Vegetables) commodities imported from the US and dry bulb onions imported from Europe.

Health Assessments

Residue data for propamocarb hydrochloride on dry bulb onions and bell and non-bell peppers were submitted to support the establishment of maximum residue limits (MRLs) for propamocarb hydrochloride in/on imported Fruiting Vegetables (Crop Group 8) and dry bulb onion commodities. Previously submitted residue data for propamocarb hydrochloride in/on tomatoes and greenhouse tomatoes and peppers were also reassessed to support the establishment of MRLs in/on imported commodities. Supporting analytical methodology and freezer storage stability data were also reviewed. In addition, processing data on treated tomatoes were assessed to determine the potential for concentration of residues of propamocarb hydrochloride into processed commodities.

Maximum Residue Limit(s)

The recommendation for maximum residue limits (MRLs) for propamocarb HCl was based upon the submitted field trial data, and the guidance provided in the OECD MRL Calculator. Table 1 summarizes the residue data used to calculate the proposed MRL(s) for Fruiting Vegetables and dry bulb onions. Residues of propamocarb hydrochloride in processed commodities not listed in Table 1 are covered under the MRLs for the raw agricultural commodities (RACs).

TABLE 1. Summary of Field Trial and Processing Data Used to Establish Maximum Residue Limit(s) (MRLs) for Propamocarb Hydrochloride

Commodity	Application Method/ Total Application Rate (kg a.i./ha)	PHI (days)	Residues (ppm)		Experimental Processing Factor	Currently Established MRL	Recommended MRL
			Min	Max			

TABLE 1. Summary of Field Trial and Processing Data Used to Establish Maximum Residue Limit(s) (MRLs) for Propamocarb Hydrochloride							
Commodity	**Application Method/**	**PHI (days**	**Residues (ppm)**		**Experimental**	**Currently Establishe**	**Recommended MRL**
Greenhouse peppers	Ground pre and post-emergence / 34.7	5	<0.01	<0.01	Not required	0.01 ppm [a]	4.0 ppm (all crops in Crop Group 8 – Fruiting Vegetables)
Greenhouse tomatoes	Ground pre and post-emergence / 37.3-47.4	5	<0.01	0.10	Puree: 1.3x Paste: 3.1x	Tomatoes: 2.0 ppm [a]	
Tomatoes	Foliar broadcast / 6.1-6.74	5	0.09	1.83		Tomato paste: 5.0 ppm	
Bell and non-bell peppers	Foliar broadcast / 4.69-5.07	4-5	0.08	2.28	Not required	None	
Dry bulb onion	Foliar broadcast / 2.85-3.0	7	<0.01	1.55	Not required	None	2.0 ppm

[a] The existing MRL of 2.0 for tomato and the existing MRL of 0.01 ppm for greenhouse pepper will be removed as they will be covered under the MRL of 4.0 ppm proposed for Crop Group 8 (Fruiting Vegetables).

Chemistry, Environment and Value Assessment

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

Conclusion

Following the review of all available data, MRLs are recommended to cover residues of propamocarb hydrochloride in/on Crop Group 8 (Fruiting Vegetables) and on dry bulb onions. Residues of propamocarb hydrochloride in these commodities at the established MRLs will not pose an unacceptable risk to any segment of the population, including infants, children, adults and seniors.

References

PMRA Document Number	Reference

625746	1999, At harvest propamocarb hydrochloride derived residues in peppers (bell and non-bell) following sequential applications of TATTOO C at the maximum proposed rate and the shortest proposed PHI, USA, DACO: 7.4.1,7.4.2
2136568	2006, Modification M002 to the analytical method 00880 for the determination of residues of propamocarb hydrochloride (AE B066752) in/on lettuce(head), chicory witloof (leaf), leek (shoot), cauliflower (curd), orange (whole fruit), avocado..., DACO: 7.2
2136569	2006, Modification M001 to the analytical method 00880 for the determination of residues of propamocarb hydrochloride (AE B066752) in/on lettuce, chicory witloof, pepper, potato, spinach, leek, onion, cabbage, cauliflower, Brussels sprout, broccoli, cucumber, avocado and wheat, by LC-MS/MS, DACO: 7.2.1
2136571	2000, Cabbage: Stability during deep freeze storage up to 39 months, DACO: 7.3
2136572	2007, Determination of the residues of propamocarb and fluopicolide in/on field samples of plant origin after spray application with BAY 18 020 F 625 + 62.5 SC, DACO: 7.4.1,7.4.2
2136573	2007, Determination of the residues of AE C638206 and propamocarb hydrochloride in/on onion after spraying of AE B066752 04 SC61 A1 (687.5 SC) in the field in Southern France, Spain, Italy and Portugal, DACO: 7.4.1
2136574	2007, Determination of the residues of AE C638206 and propamocarb-hydrochloride in/on onion after spraying of AE B066752 04 SC61 A1 (687.5 SC) in the field in Northern France, Germany and Belgium, DACO: 7.4.1
2136575	2008, Determination of the residues of AE C638206 and propamocarb hydrochloride in/on onion after spraying of AE B066752 04 SC61 A1 (687.5 SC) in the field in Northern France, Germany, United Kingdom and Netherlands, DACO: 7.4.1
2136576	2008, Determination of the residues of AE C638206 and Propamocarb hydrochloride in/on onion after spraying of AE B066752 04 SC61 A1 (687.5 SC) in the field in Southern France, Spain, Italy and Portugal, DACO: 7.4.1

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